

Prelude...

at NORWICH THEATRE ROYAL

2 courses £16 3 courses £20

To begin

Fresh pea and broad bean soup, minted crème fraiche, ciabatta bread (v)

Smoked local ham hock and leek terrine, caramelised red onion chutney,
focaccia toasts

Warm grilled goats cheese salad, hazelnut crumble, Norfolk asparagus, and
honey mustard dressing (v) (gf)



Main course

Wild mushroom and tarragon pie, herb mash, maple roast carrots and sauté leaf
spinach (v)

Pesto roast chicken breast, confit plum tomato, courgette ribbons, herb mash
and chive butter sauce (gf)

Locally sourced char grilled steak burger, lettuce, tomato and pickled red
onions in a toasted brioche bun, skinny fries and homemade barbeque sauce



Side dishes all @ £3.00

Buttered new potatoes (v) (gf)

Skinny fries (v) (gf)

Herb mash (v) (gf)

Vegetables: Buttered kale, maple roast carrots, greens beans

Seasonal mixed salad



Desserts

Warm rhubarb Bakewell, almond praline, vanilla ice cream

White chocolate panna cotta, blackcurrant gel, brandy snaps

Smoked dapple and Binham blue cheese plate, crackers, grapes, celery and
chutney

Ice cream and sorbet selection

(v) Suitable for vegetarian (ve) Suitable for vegan (gf) Gluten free adaptable dish.
All our dishes are cooked fresh to order and are prepared in an environment where nuts and shellfish
are present. If you have any allergen enquiries please ask a member of our team for advice.