

Prelude...

at NORWICH THEATRE ROYAL

For the table: all @£2.50

Marinated olives

Root vegetable crisps

Garlic bread

Warm breads, olive oil and balsamic

2 courses £18 3 courses £23

To begin

Roasted red pepper and tomato soup, basil pesto and ciabatta v

Asparagus, red onion and binham blue cheese tart with apricot chutney v

Chargrilled lamb koftas, carrot salad, cucumber sauce and chilli jam gf

Dill cured salmon, pickled radish, avocado and coriander puree with lemon gel
gf df

Watermelon and mint salad with feta and crushed pistachios v gf

Main course

Oven baked chicken breast, new potato and pea terrine, honey glazed carrots
and a cream mustard sauce gf

Spiced carrot and kidney bean fritter, with a courgette, parsley and walnut
salad and tahini and lime dressing ve gf

Locally sourced pork and apple burger, mature cheddar cheese, lettuce, and
tomato in a toasted brioche bun, topped with beer battered onion rings, skin on
fries and homemade apple sauce

Pan seared cod, pea puree, hasselback potatoes and a chive cream sauce gf

Wild mushroom ravioli, white wine veloute with broad beans, peas and pine nuts
v

Side dishes all @ £3.00

Buttered new potatoes v gf

Skin on fries v gf

Herb mash v gf

Vegetables: Honey glazed carrots, green beans or buttered kale v gf

Seasonal mixed salad v gf

Beer battered onion rings v

[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.

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Desserts

Summer strawberry tart served with vanilla ice cream

Warm chocolate brownies, drizzled with caramel sauce and vanilla ice cream

Blackcurrant and strawberry and passionfruit sorbet accompanied with a summer fruit compote v

A trip to the naughty teatime treat table – available before matinee and evening performances

£2.00 supplement

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

Local ice cream and sorbet selection v