

STAGE-SIDE DINING MENU

One bottle of Moët & Chandon Brut Impérial
Champagne to share with your table guest

First Course

Pretzel, houmous, coriander and citrus chickpeas 516kcal
Sesame, sulphates, gluten wheat (in pretzel, removable) | Vegan 🌱

Second Course

Selection of Brindisa charcuterie, pickles, Gordal olives
and membrillo 243kcal
Sulphates, mustard, gluten wheat (picos removable)

OR

H Forman's London cured smoked salmon,
cucumber and fennel salad, baby cress,
horseradish crème fraîche 215kcal
Fish, sulphates, milk (removable)

OR

Sweet potato falafel, lightly pickled vegetables,
mint and coriander dressing 295kcal
Sulphates | Vegan 🌱

Third Course

Selection of cheese curated with the Fine Cheese Co,
plum chutney and crackers 364kcal
Milk, gluten wheat (can swap for GF biscuits), gluten barley (removable)

OR

Chocolate and orange tart 449kcal
Soya, almonds | Vegan 🌱

Pre-Show Treat

Kit Kat Club Brownie 271kcal

Interval Treat

Jude's Ice Cream (choice of flavours) 158kcal

Adults need around 2000 kcal a day. While we take thorough precautions to minimise the risk of cross contamination, all our food is prepared in a kitchen where nuts, gluten & other allergens are present. We therefore cannot guarantee a completely allergen free environment. If you have a food allergy, please let a member of our team know before ordering. 🌱 Vegan