

TALES OF TEA

PRE-CONCERT DINNER MENU

Kindly choose a **MAIN COURSE** and a **DESSERT COURSE** and provide your selections in the booking notes. If you would prefer to wait until nearer the time, please select the 'I will decide nearer the time' tab, and we will be in touch to confirm your choice closer to the time. However, could you please specify your dietary requirements now.

Main Course

Pan Fried Seabass Fillet
Wilted Spinach
Curried Coconut & Potato Broth

Chicken Jambonette Wrapped In Prosciutto Ham
Fondant Potato, Wild Mushrooms & Baby Leeks
Sauce Supreme

Roasted Butternut Squash & Spinach Filo Pie
Roasted Root Vegetables & Red Pepper Sauce

To Conclude...

Sticky Toffee Pudding Loaf Cake (VE,GF)
Candied Ginger & Coconut Caramel

Strawberry & Chocolate Box
Strawberry Mousse, Freeze Dried Strawberry, Chocolate Popping
Candy
White Chocolate Shavings

Vanilla Pannacotta
Exotic Fruit Salsa

Please note that our dishes may contain one or more of the following allergens: cereals, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac, mustard, sulphur dioxide, and sulphites. If in doubt, please specify any dietary requirements in the booking notes, and someone will contact you to discuss further. Please note that while we strive to provide the allocated menu, changes may occur due to the availability of fresh produce. Thank you for your understanding.