

TWO COURSE SET MENU £20.50

TABLE NUMBER

NUMBER IN YOUR PARTY

NAME OF YOUR PARTY

We would be grateful if you could settle your bill prior to the performance

Camp Albion

Wednesday 6 July to Saturday 16 July

FRESHLY MADE BREAD, OIL AND OLIVES PLATTER G (wheat) Vegan option available

LAMBS LIVER & BACON CASSEROLE

Served on a bed of mashed potato with onion gravy **Mk**

SESAME AND HONEY CHICKEN

Served on a bed of stir fried vegetable rice **Ss**

BEER BATTERED COD & CHIPS

Served with mushy peas and tartare sauce **E, F, Mk**

WATERCRESS, MUSHROOM & ASPARAGUS PIE V

Served with new potatoes **G(wheat) Mk**

SESAME & MAPLE SYRUP VEGAN STYLE CHICKEN Vg

Served on a bed of stir fried vegetable rice **Ss**

All main courses are served with a bowl of fresh seasonal vegetables for the table

INDIVIDUAL BLACK FOREST TRIFLE

Mk, G(wheat), E, So

COFFEE & WALNUT MOUSSE WITH CHANTILLY CREAM

Served with an almond biscotti **N, Mk, G(wheat)**

VEGAN KEY LIME PIE Vg

FRESH FRUIT SALAD V

SELECTION OF ENGLISH CHEESE & OATCAKES (£2.50 supplement)

With spiced onion chutney **Mk, C**

COFFEE & TEA available from £2.50

ALLERGENS

P peanut, **N** nuts, **Mk** milk, **G** gluten, **E** eggs, **F** fish, **S** sulphates, **C** celery, **M** mustard, **So** soya, **Ss** sesame, **Cr** crustaceans, **L** lupin, **Mol** molluscs, **A** alcohol. **V** Vegetarian, **Vg** Vegan

Service charge at your discretion. Where possible produce has been sourced locally.