

THE
WATERMILL
THEATRE

Restaurant and Bar

TWO COURSE SET MENU £18.50 - TABLE NUMBER

NUMBER IN YOUR PARTY

NAME OF YOUR PARTY

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

Just So Menu

Freshly Made Bread, Oil & Olive platter G (wheat), Vegan option available

PINEAPPLE & TOFU SKEWERS WITH A MANGO SAUCE v

Served on a Bed of Coriander and Vegetable Rice

COCONUT CHICKEN SKEWERS WITH A MANGO SAUCE

Served on a Bed of Coriander and Vegetable Rice G (wheat), E

HERB CRUSTED SCOTTISH SALMON

Served on a Bed of Parmentier Potatoes & Cherry Tomatoes with a Medley of Green Vegetables and a White Wine and Saffron Sauce G (wheat), MK, A, F

CHARGRILLED VEGETABLE LASAGNE

Served with Garlic Bread and Salad G (wheat), E, MK, S

FALAFEL, POMEGRANATE & WALNUT SALAD

With a Minted Yoghurt Dressing G (wheat), N(walnuts)

FRESH FRUIT PIMM'S TRIFLE Mk, E, A

KEY LIME PIE v So

DOUBLE CHOCOLATE MOUSSE S, Mk, E, G (wheat), So

in a Brandy Snap Basket with Honeycomb Pieces

FRESH FRUIT SALAD

COFFEE AND TEA available from £2.25

CREAM TEAS £6.95

Available after matinée performances, please pre-order before the show

Homemade Scones with Clotted Cream, Strawberry Jam and a Pot of Tea Mk, G (wheat)

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 vegan

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