

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 £19 3 courses £23

To begin

Butternut squash and leek soup served with warm bread gf ve

Norfolk ham hock terrine with celeriac and apple slaw, pickled vegetables and
toasted crostini bread df gf

Smoked mackerel, avocado puree with orange beets and tomato salad gf

Sweet potato risotto fritters, fried capers and homemade arrabiata sauce ve df

Butternut squash, beetroot and feta tart with dressed leaf and balsamic reduction
gf

Main courses

Prelude chargrilled cheese burger on toasted brioche bun with fresh tomato, cos
lettuce and pickled vegetables, served with skin on fries

Herb marinated breast of chicken, winter greens, parsnip pure, fondant potato and
cream chestnut mushroom sauce gf

Pan fried seatrout with winter vegetable ratatouille, roasted baby potatoes and
cream butter sauce gf

Roasted squash and sage risotto with sautéed spinach and toasted walnuts df ve gf

Prelude creamy Penne carbonara with pancetta and parmesan cheese with garlic
crostini bread

Sides

Winter vegetable ratatouille gf ve £3.00

Roasted baby potatoes gf ve £3.00

Skin on fries gf v £3.00

Sautéed spinach gf ve £3.50

Sweet potato fries v £3.50

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Desserts

Homemade rhubarb cheese cake served with apple compote and vanilla sauce v

Dark chocolate and orange gateau with vanilla Chantilly cream v

Pumpkin and maple syrup blondie with hazelnut brittle and

toffee sauce ve gf

Selection of local cheese plate, crackers, grapes, crudités and homemade chutney v

Local ice cream and sorbet selection v

Add a scoop of vanilla ice cream to your dessert for £1