

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 £16 3 courses £20

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

Main courses

Grilled gammon steak served with fried egg, garden peas and skin on fries gf

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

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

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 £