

# 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

Homemade cauliflower soup, toasted flaked almonds and warm bread ve gf  
Wild mushroom and tarragon mousse served with toasted brioche and red wine gel  
ve gf

Smoked mackerel rillettes, crisp sesame wafer and baby watercress salad gf  
Rich duck liver pate with candied orange, endive salad, red wine glaze and Melba  
toast

Goat's cheese and red onion pissaladiere with fresh apple coleslaw and dressed  
leaves gf v

## Main Courses

Slow braised beef short rib, Dauphinoise potato, Vichy carrots and red wine jus gf  
Jerusalem artichoke and mushroom bourguignon with pomme mousseline and  
minted curly kale ve df gf

Chargrilled beef burger with melted brie cheese, caramelised red onions, served on  
a toasted brioche bun with skin on fries

Chicken breast slow cooked in red wine, served with pommes mousseline and pan  
fried green beans gf

Mussels Provençal, cooked in white wine, tomato, garlic and Provençal herbs served  
with skin on fries gf

## Sides

Minted kale ve gf v £3.00

Pomme mousseline v gf £3.00

Pan fried green beans v gf £3.50

Skin on fries ve gf v £3.00

Sweet potato fries v £3.50

# Prelude...

at NORWICH THEATRE ROYAL

## Desserts

Choux pastry éclair filled with hazelnut praline cream and dusted with almond sugar v

Apple galette served with a mixed berry coulis and blackcurrant sorbet ve gf

Rich chocolate mousse served with vanilla sauce and pistachio v gf

Vanilla crème brulee with citrus compote and

amaretto biscuit v gf

Selection of French cheeses, crackers, grapes, celery and homemade chutney v

Local ice cream and sorbet selection v

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