

# pre-show dining menu **farnham maltings**

fresh, local & seasonal

serving 120 mins before show time

## starters

smoked salmon, caper & dill crème fraîche & dressed salad

(fish, milk)

parma ham wrapped asparagus, poached egg, parmesan & rocket

(egg, milk)

minestrone soup with tomato & basil bruschetta **vg**

(gluten)

chicken liver parfait, dressed salad & fig chutney

(gluten, egg, milk)

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## mains

beef bourguignon with burnt garlic mash & tenderstem broccoli

(wheat, gluten, milk)

stuffed chicken ballotine with burnt garlic mash, tenderstem broccoli & wholegrain mustard cream

(milk, mustard)

butternut, lentil & almond wellington with burnt garlic mash & tenderstem broccoli **vg**

(gluten, wheat)

lobster, king prawn & bacon roulade with burnt garlic mash, tenderstem broccoli & wholegrain mustard cream **gf**

(crustacean, fish, milk, egg, mustard)

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1 course **£19.50** / 2 courses **£24.50**

dessert available at an additional **£5.50**

Our kitchen handles meat, fish & nuts. Please ask a server for additional allergen information.