

LUXURY BOX MENU

Canapés

(served pre-show)

Confit chicken and duck roulade, rhubarb chutney, Parma ham Cornish crab, apple gazpacho jelly, melba toast Quail's egg and celeriac remoulade tartlet, homemade celery salt (v) Celery root, herb cream, goat's cheese, balsamic pearls (v)

Bowl dishes

(cold, served pre-show)

Whipped Yorkshire goat's cheese salt baked artichoke, glazed fig, baby leeks, crushed hazelnuts (v)

Bowl dishes

(hot, served in the interval)

Fillet of beef, Parmentier potatoes, Béarnaise sauce Butternut squash risotto, mangetout (v)

Dessert canapés

(served in the interval)

Dark chocolate and Jaffa macaroon Mango, passion fruit and Jivara profiterole Lemon and red fruit tart, toasted meringue

Beverages

½ bottle of Laurent-Perrier La Cuvée Champagne per person
¼ bottle of Berry Bros. & Rudd Chardonnay per person
¼ bottle of Berry Bros. & Rudd Merlot per person
½ bottle of Hildon still or sparking mineral water per person
A selection of soft drinks