



## PRE-THEATRE SUPPER

**£20.00 for 2 courses**

**£25.00 for 3 courses**

*Available between 6pm and 7pm for guests attending events at St James' Concert Hall*

### **Bea Tollman's chicken noodle soup**

*mini chicken pie*

### **Smoked duck breast**

*star anise and aniseed, shredded cucumber and spring onion*

### **Locally smoked salmon**

*crispy capers, Guernsey herb salad, Rocquette Cider dressing*

### **Grilled tomato and burrata toasts (v)**

*basil, virgin olive oil*

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### **Duck cottage pie**

*tenderstem broccoli, duck sauce*

### **Corn fed breast of chicken**

*potato purée, grilled asparagus, pine nuts, mushroom jus*

### **OGH fish and chips (gluten free)**

*rustic chips, Blue Bottle gin and tonic scratchings, pea purée, tartare sauce*

### **Pasta pomodoro (v)**

*rocket and Parmesan salad*

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### **Bea Tollman's cheesecake**

*strawberry compôte*


### **Passion fruit panna cotta**

*passion fruit coulis, kiwi, ginger crumble*

### **Beetroot delight (vegan)**

*beetroot, dark chocolate, beetroot and raspberry sorbet, coffee crumble*

### **Fresh fruit and berry plate**

Items marked with a  are genuine recipes from the President and Founder of The Red Carnation Hotel Collection, Beatrice Tollman. The dishes featured are in her cookbook "A Life in Food" which is available to purchase at £25.00 with all proceeds going to Starlight Children's Foundation and The Great Ormond Street Hospital for Children (Tick Tock Club)

We only use fish that comes from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society as well as locally produced, free-range eggs.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Alternatively, if there is a dish that is not on the menu we would be happy to discuss this with you.

All food and beverage prices are subject to a discretionary 10% service charge