

# PRE-THEATRE

Mon - Fri: 12:00 - 18:30 Sat - Sun: 16:00 - 18:30

TWO COURSE

THREE COURSE £35



v - Vegetarian

vg - Vegan

GF - Gluten Free

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. Please note Strand Palace is unable to cater to any nut allergies as our kitchen is not a nut-free environment. A full list of allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

## **STARTERS**

## Soup of the Day vg

crusty baguette

## **Chicken & Apricot Terrine**

piccalilli and charred focaccia

#### Baby Beets Trio v GF

goat's cheese, baby spinach, pomegranate and pickled shallots

#### Superfood Salad vg GF

quinoa, tenderstem broccoli, avocado, cherry tomatoes, pomegranate and raspberry vinaigrette

## **MAINS**

#### Fillet of Seabass GF

crushed dill potatoes, cockle, sea vegetable ragout and lemon beurre blanc

#### Corn-Fed Chicken GF

salsa verde, garlic mash and roasted baby carrots

## Baked Aubergine vg GF

glazed with maple syrup, mint pickled onion and celeriac puree

## SIDES

Choice of one with each main

Side Salad vg GF Mash Potatoes v

Fries vg Sweet Potato Fries vg

Steamed Panache of Vegetables vg GF

## **DESSERTS**

#### Sticky Toffee Pudding v

vanilla ice cream

### Fruit Salad vg GF

raspberry sorbet

### Chocolate Brownie vg GF

salted caramel ice cream