

The Green Room

Food by
TEXTURE

Valentine's at The Green Room

£55.00 per person, includes a welcome glass of fizz.

Starters

Roasted Tomato & Red Pepper Soup (V available)

Basil oil, Parmesan croute.

Terrine of Chicken, Leek & Langoustine

Watercress, lemon & chive mayonnaise, toast.

Whipped Blue Cheese (V)

Pickled walnuts, grapes, flaxseed crackers.

Mains

Fillet of Beef Bourguignonne

Mousseline potato, spinach purée

Roasted Chicken Breast

Fondant potato, charred king oyster mushroom, soured scallions, rôti sauce.

Salmon Wellington

Creamed cabbage, sautéed ratte potatoes, sorrel sauce.

Babaganoush (VE)

Padrón peppers, chermoula, garlic & coriander flatbread.

Wild Mushroom Risotto (V)

Aged Parmesan, truffle oil.

Desserts

Chocolate Tart (V)

Orange ice cream, candied hazelnuts

Vanilla Panna Cotta (V)

Raspberry sorbet, almond tuile.

Caramel Choux Bun (V)

Vanilla sauce.

Assiette Trio – Romantic Sharing Plate

Can't decide? Have a small selection of all three desserts.



FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please scan the QR code for further details of allergens within our dishes.

All food provided by our catering partner Texture NCL Ltd at the Green Room and catered events at the Theatre is sold by NTR Green Room Limited as agent for and on behalf of Texture NCL Ltd