

SUPPER & SHOW MENU

Starters

Watercress Soup with Crisped Leeks and Montgomery Cheddar Toasts (v)

Home Smoked Chicken and Black Pudding Terrine, with a Soft Boiled Duck Egg and Secrett's Salad

Grilled Mackerel Fillet with a Radish and Spring Onion Slaw and Walnut Toast

Home Cured Salmon with Lemon and Cracked Pepper Dressing

Locally Grown Asparagus with Hollandaise (v)

Norbury Blue Cheese and Rocket Tartlet with a Jersey Potato and Red Onion Salad and Beetroot Glaze (v)

Mains

Shackleford Rack of Lamb with Sweet Potato Mash, Purple Sprouting Broccoli and Rhubarb Chutney

Locally Reared Fillet of Saddleback Pork with Wholegrain Mustard Mash and Creamed Leeks

Seared Lambs Liver with Norbury Blue Mash, Parsnip Crisps and Pan Juice Gravy

Lemon and Basil Marinated Corn-fed Chicken with a Hot Salad of Jersey New Potatoes and Spinach

Fillet of Sea Bass with a Herbed Potato Cake and Caper Sauce

Steamed Pollack and Grilled Prawns in a Spring Vegetable and Herb Broth

Hogs Back Beer Battered Haddock with Hand Cut Chips, Mushy Peas and Homemade Tartare Sauce

Leek and Mushroom Tart with Buttered Jersey New Potatoes, Baby Spinach and Secrett's Salad (v)

Devonshire Goats Cheese and Spinach Wellington with Sautéed Potatoes and Curly Kale (v)

Sides 3.00

Hand Cut Chips

Sautéed Potatoes

Jersey Royal New Potatoes

Mustard Mash

Greens of the Day

Secrett's Salad

The Riverview Restaurant at the Yvonne Arnaud Theatre is committed to providing honest, British food, skilfully prepared from local and national produce. All dishes are cooked to order and our menu changes seasonally to reflect the freshest and best British ingredients.