

# Pre-Show Dinner

25<sup>th</sup> Feb    11<sup>th</sup> Mar    1<sup>st</sup> Apr    28<sup>th</sup> Jun

## Main Courses

Chicken wrapped in Bacon served with a White Wine Sauce  
Beef and Ale Casserole with Homemade Herb Dumplings  
Char grilled Tuna Steak with Tomato Salsa  
Vegetarian Dish of the Day

All Served with Potatoes and Vegetables of the day (unless otherwise stated)

## Sweets

Lemon Panacotta  
Fruit Crumble and Custard  
Ice-cream Profiteroles with Chocolate Sauce  
Selection of Cheese served with Savoury Biscuits

# Pre-Show Lunch

8<sup>th</sup> Mar

## Main Courses

Traditional Herb Crusted Roast Rump of Beef  
with Yorkshire Pudding and Horseradish sauce  
Roast Loin of Pork served with a Stuffing Pattie  
Roast Chicken Supreme with a Lemon and Thyme Stuffing and Roast Gravy  
Vegetarian Dish of the Day

All Served with Potatoes and Vegetables of the day (unless otherwise stated)

## Sweets

Homemade Fruit Crumble with Custard  
Trio of Chocolate Torte with Cream  
Homemade Sherry Trifle  
Selection of Cheese served with Savoury Biscuits