

de la warr pavilion

11th November –Pre Theatre

Mark Almond

£15.50 p.p two courses

£18.50 p.p three courses

Starters

Soup of the day with homemade bread ✓

Chicken liver & pork pate with toasted sourdough bread & white grape chutney

Goat's cheese salad with sundried tomatoes & mixed peppers ✓

For Mains

Home-made Gnocchi topped with goat's cheese with wild mushrooms, spinach & radicchio ✓

Confit duck leg & red currant jelly with a fondant potato, caramelised shallots & red wine jus

Roast salmon with a butter sauce served with a courgette, carrot & fennel salad

To finish

Sussex cheese selection

Crème Brûlée with vanilla ice cream

Poached pears with red wine ice cream & crème anglaise

We aim where possible, to use locally sourced produce, and we only use food in season to enjoy it at its best.

All our food is freshly prepared on the premises

Lunch served Monday to Friday 12noon – 2.30pm. Saturday and Sunday 12noon – 3.00pm

Pre-theatre dinners available on performance nights from 5.30pm – 6.30pm.

De La Warr Pavilion Café Bar & Restaurant. Reservations 01424 229 119 eat@dlwp.com

