

LIVEBAIT

FRESH FISH AND SEAFOOD

MENU 1

2 COURSES £18.60 | 3 COURSES £24.00

Starters

Deep fried whitebait served with tzatziki

Freshly made fish soup of the day

Roasted field mushrooms with goat's cheese and thyme served on a bed of leaves

Mains

Cod and Chips

Risotto Verde - market fresh green vegetable risotto with aged parmesan

Traditional Fish Pie

Desserts

Lemon tart with crème fraiche

Sticky Toffee Pudding

Selection of ice cream

Filter Coffee

Theatre Workout Livebait Group Menus 2011

enquiries@theatreworkout.co.uk | 020 8144 2290

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MENU 2

2 COURSES £23.40 | 3 COURSES £27.60

Starters

Deep fried whitebait served with tzatziki

Oak-smoked salmon

Crab served on toast

Mains

Haddock and Chips

Queen scallop risotto with pea and pancetta

Whole sea bass served with honey roasted root vegetables

Desserts

Lemon tart with crème fraiche

Sticky Toffee Pudding

Dark chocolate fondant with vanilla ice cream

Filter Coffee

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MENU 3

2 COURSES £30.60 | 3 COURSES £35.40

Starters

Whole Gambas prawns in garlic butter

Oak-smoked salmon

Tempura baby squid with soy and chilli dip

Mains

Freshly baked beef pie with suet pastry

Roast fillet of Cod served on bubble and squeak finished off with a veal reduction

Whole sea bream served with braised fennel and dauphinoise potatoes

Desserts

Lemon tart with crème fraiche

Sticky Toffee Pudding

Dark chocolate fondant with vanilla ice cream

Filter Coffee

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