



The Green Room

Food by
TEXTURE



Pre Theatre Menu

2 Courses £23.95 | 3 Courses £29.95

Starters

Chef's Soup of the Day

A warming bowl of the chef's freshly prepared soup of the day. Served with warm sourdough and butter. (V & Ve available.)

Classic Caesar

Gem lettuce, garlic & parmesan dressing, croutes & olive oil. (V & Ve available)

Chicken Liver Parfait

Red onion jam, warm brioche roll & watercress.

Hummus (Ve)

Pickles, radish & flatbread. (Ve)

Garlic Mushrooms on Toasted Sourdough

Sauteed wild mushrooms, garlic, lemon & parsley cream, aged Parmesan. (V available)

Mains

TGR Fishcake

Spring onion & herb fishcake, pea purée, fries, tartare & lemon.

Pan-Roasted Chicken Breast

Crushed new potato, wild mushrooms, tarragon & truffle cream with crispy kale.

Panko Crumbed Chicken Escalope

Charred gem lettuce, Caesar dressing, bacon crumb & fries.

Hot Honey & Taleggio Ravioli

Taleggio-filled ravioli, seasonal greens, brown butter & hot honey. (V & Ve available)

Daube of Beef

Mousseline potato, cavolo nero & rich braising juices.

Desserts

Newcastle Brown Ale Sticky Toffee Pudding

Butterscotch sauce & vanilla bean ice cream. (V)

San Sebastián Burnt Basque Cheesecake

Berry compote & Chantilly cream. (V)

Dark Chocolate & Olive Oil Mousse

Raspberry sorbet & sourdough dunkers. (V)

Apple & Blackberry Eton Mess

Spiced apple, blackberry, meringue & Chantilly cream. (V)

Chocolate & Cookie Sponge

Vanilla frosting & cookie crumb. (Ve)



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