



### Concert Crunch Mix

A mix of giant chili corn, zesty wasabi peas, crunchy edamame bean & savoury salted corn

### Pitted Spanish Olives

A bold blend of Moroccan green Beldi and Spanish purple Cuquillo-Niçoise olives, mixed with vibrant red & yellow peppers & tangy baby pickled onions, marinated in garlic & paprika for a flavorful punch

### Artisan Breads

A selection of hand-crafted, freshly baked breads served with creamy Netherend Farm butter

### To Start

#### Charcuterie Selection

Prosciutto sliced Parma ham, Italian cured Mortadella, mustard remoulade pickled vegetables

#### Antipasti

Grilled peppers, balsamic onions, grilled courgettes, grilled artichoke, grilled aubergines & hummus

#### Fish Gravlax

Smoked salmon gravlax

### Main Course

#### A Selection of Grilled Skewers

#### Chilli & Lime Greenland Prawns

Succulent Greenland prawns marinated in a tangy chilli & lime dressing

#### Honey Garlic Chicken

Tender chicken grilled to perfection, glazed with a sweet & savoury honey garlic sauce

#### Prime British Ribeye

British beef, skewered with caramelized onions & sweet capsicum, all glazed in a bold & spicy gochujang sauce

#### Chargrilled Vegetables

A vibrant selection of seasonal vegetables, perfectly grilled & drizzled with a zesty chimichurri sauce

### Salad Bar

Traditional Slaw | Heirloom Tomato | Garden Salad | Barley & Roasted Beets

### Loaded Potato Wedges

Cajun spiced Maris Piper potato wedges, topped with crispy onion & fresh chives

### Chicken Tenders with Tomato Sauce

### Dessert

#### Chefs Selection Of Dessert

Mini Doughnut Selection | Classic Lemon Cheesecake | Chocolate Dipped Strawberries

### Post Show Bite

#### British Pork Sausage Roll

Traditional pork sausage roll crispy baked & served with home made tomato relish

*Option Available on Request*

#### Vegetarian Rainbow Sausage Roll

*Rainbow vegetables wrapped in a vegan pastry crispy baked, served with wedges & home made tomato relish*

### Take Home Popcorn

Food Allergies and Intolerances: Please speak to our staff if you would like to know more about our ingredients

