

# Pre-Show Dining @ the Brighton Centre

## Example Menu

### Main Course

Oven roasted Farm Assured Chicken breast stuffed with spinach and ricotta, wrapped in prosciutto. Served with crushed new potato and chive cake, mange tout and a rich jus

Lemon & rosemary crusted hake fillets  
Served with buttered new potatoes, green beans & a citrus dressing

Mushroom walnut & tomato baked peppers  
Served with moroccan cous cous & roasted courgette

### Dessert

Lemon torte served with raspberry coulis & fresh berries.

Triple chocolate mousse served with popping candy

**£25 per person to include a glass of wine & a two course meal**

**Fairtrade tea & coffee £1.80**



**...and the best view in the house!**

The above menu is an example and subject to seasonal changes and to be used as an example only.

**For more information on Pre-Show Dining @ the Brighton Centre please call 01273 292580.**