

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.