

State Room Dining Menu 2024

Welcome Drink

Twisted Basil Lemonade Cocktail
Sparkling Elderflower (non-alcoholic)

Meat-Based

Starter

Poached duck's egg on asparagus short spears,
truffled hollandaise, parmesan crisp, affilia cress

Main

Thyme and bay roasted chicken breast, tomato and
pancetta jam, tenderstem broccoli, baby carrot,
apple dauphinoise, micro purple basil, cock-au-cider
sauce

Dessert

Strawberry, caramel, poppy seed and basil

Plant-Based

Starter

King oyster plant-based scallops, broccoli puree,
capers, sun-dried tomatoes, samphire, pea shoot,
sunflower seeds (Ve)

Main

Roasted skin-on butternut squash stuffed with
buckwheat, white beans and spinach, confit garlic,
zhoug pesto (Ve)

Dessert

Strawberry, caramel, poppy seed and basil (Ve)

Post show tea & coffee

Please state dietary requirements for each guest when booking

Should you have any questions relating to our State Room Dining Experience please contact info@nocturnelive.com