

# Faulty Towers The Dining Experience

London venue: Radisson Blu Edwardian Bloomsbury Street

Menu: September - December 2018

## Starter

Roasted Vine Tomato Soup

*Allergens: Milk, Celery, Garlic, Gluten*

## Main

Seared chicken with sage dauphinoise, roasted roots and sprouting broccoli

*Allergens: Milk, Gluten*

**(Vegan: Rice Noodles with Stir Fry Vegetables)**

*Allergens: Soy, Gluten, Sesame Seeds, Garlic*

## Dessert

Lemon Mousse

*Allergens: Milk, Gluten, Eggs, May contain traces of nuts*

**(Vegan: Berry Delight)**

*Allergens: May contain traces of nuts*

**(Gluten Free: Almond & Peanut Cake)**

*Allergens: Eggs, Milk, Peanuts, Soy, Tree nuts,*

*Please note: Water is provided on the tables, other drinks are sold separately. An optional service charge is automatically applied, however guests can ask for this to be removed, and the hotel staff will always accommodate.*

## Do you have a NUT or SHELLFISH allergy?

Please inform us of any special diet requirements

Form available online at:

<http://www.torquaysuitetheatre.com/requests.html>

**IMPORTANT:** If you have an allergy to nuts, whether airborne, through ingestion or physical contact, please let us know and confirm the nature of it at least 72 hours before the performance. If we are not made aware of this until the performance date, the hotel and ITI reserve the right to refuse admission. Please note that we also have a gag in the show that involves peanuts, if we are aware of your allergy we will source a reliable nut free alternative. However, please note that even the manufacturers of this cannot guarantee that their product may not contain traces of nuts. If you have any concerns on this, please contact us at [customerservice@imagination-workshop.com](mailto:customerservice@imagination-workshop.com).