



FAULTY TOWERS THE DINING EXPERIENCE APRIL DUNDEE 24TH - 26TH APRIL SET MENU

STARTER

RED PEPPER & COURGETTE SOUP (V)

Served with coriander oil and crispy vegetables

Allergens: Celery, Gluten

MAIN

PAN ROASTED SCOTTISH CHICKEN BREAST

Served with crispy fried ratte potatoes with white wine, leek and dill veloute

Allergens: Dairy, Sulphites

if you have pre-ordered an alternative menu in advance

TOMATO, AUBERGINE AND BASIL OPEN RAVIOLI (V)

Served with fruit a beetroot salad

Allergens: Gluten, Eggs, Dairy

DESSERT

STICKY TOFFEE PUDDING (VE)

Served with summer fruit pavlova, fresh cream, berries and mint

Allergens: Eggs, Dairy

This menu is subject to change. Do you have an allergy or a special dietary requirement? Please email customerservice@imagination-workshop.com in advance of your arrival. It is important to note that all food is prepared in a kitchen where nuts, gluten and other known allergens are present.

There is a gag in the show that involves a reliable nut free alternative to peanuts. However, please note that the manufacturers of this cannot guarantee that their product may not contain traces of nuts. Please email us at customerservice@imagination-workshop.com if you have any concerns.