



# Menu - St Andrews - October 2024

---

## Starter

**Sweet potato and courgette soup,  
coriander oil, sweet potato crisps (VE)**

*served with a bread roll and butter/margarine (VE) (GF possible)*

Allergens: gluten, wheat, celery, soya, sulphur dioxide

---

## Main

**Pan roasted Scottish chicken breast,  
new potato, shallot, bacon and red wine cassoulet**

Allergens: soya, celery, milk, sulphur dioxide, mustard.

*or, if you have requested a vegan menu in advance:*

**Maple glazed roasted butternut squash,  
spiced walnut and cous cous  
apple and grape remoulade (VE)**

Allergens: gluten, tree nuts, soya, celery, sulphur dioxide. May contain almonds, brazil nuts, cashews, hazelnuts, macadamia, pecan, pistachio, walnuts..

---

## Dessert

**Mango and coconut delicie, coconut shavings (VE)**

Allergens: gluten, wheat. May contain: peanuts, tree nuts, almonds, brazil nuts, cashews, hazelnuts, macadamia, pecan, pistachio, walnuts

This menu is subject to change. Do you have an allergy or a special dietary requirement? Please email [customerservice@imagination-workshop.com](mailto:customerservice@imagination-workshop.com) in advance of your arrival. 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](mailto:customerservice@imagination-workshop.com) if you have any concerns.