ROYAL
OPERA
HOUSE

AMPHITHEATRE RESTAURANT

Viscera / Afternoon of a Faun / Tchaikovsky pas de deux / Carmen

Two courses 25.00

Three courses 30.00

Seville orange 14.00
Ruinat Champagne, orange, cardamom

Seasonal canapés 12.00

Parsnip and cox apple soup
Westcombe ricotta, butternut squash, toasted pine nuts
Cured salmon, tartare sauce, rye toast *5.00 supplement*
Roast pheasant Caesar salad
Smoked duck, ham hock, pistachio terrine

Beetroot risotto, pea shoots, lemon dressing
Smoked haddock and salmon pie
Whole roast bream, shaved fennel, brown shrimp butter *8.00 supplement*
Rabbit and truffle pappardelle
Caramelised duck leg, braised red cabbage and apple

Steamed spinach 4.00
Butternut squash and pine nuts 4.00
Green salad 4.00
Creamy potato gratin 4.00
Chips 4.00

Poached Comice pear, Poire William cream, pine nuts
Baked bitter chocolate tart, espresso ice cream
Vanilla panna cotta, sloe gin and blackberry coulis
Autumn fruits
British cheese, quince paste, fruit bread *5.00 supplement*