ROYAL
OPERA
HOUSE

BALCONIES
RESTAURANT

Romeo and Juliet

Three courses 60.00

Pear drop 14.00
Ruinart Champagne, pear, grenadine 14.00

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Seasonal canapés 12.00

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Pumpkin soup, girolles
Celeriac and truffle tart
Portland white crab, samphire, orange, frisée
Cured salmon, Oscietra caviar, potato blini
Roast Norfolk quail and baby watercress salad, hazelnut vinaigrette

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Butternut squash risotto, chestnuts, Westcombe ricotta
Lemon sole meunière (served on the bone)
Roast monkfish tail, heritage tomatoes, olives, French beans
Guinea fowl ballotine, apple, parsnips, baby spinach
Fillet of beef, wild mushrooms, French beans, Madeira sauce

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Braised leeks, caper and shallot vinaigrette 4.00
Crushed butternut squash 4.00
Green salad 4.00
Boulangère potatoes 4.00

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Russet apple tart tatin, cinnamon cream
Chocolate and olive oil sponge, white chocolate mousse
Honeycomb parfait, Armagnac prunes
Crème brulee, crisp pear
Autumn fruits
British cheese, quince paste, fruit bread