ROYAL
OPERA
HOUSE

BALCONIES
RESTAURANT

Il trovatore

Three courses 60.00

Pomegranate Ruinart Champagne cocktail 14.00

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Seasonal canapés 12.00

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Jerusalem artichoke soup, truffled duck egg toast
Leek pie, mixed leaves, mustard dressing
Cured salmon, salmon roe, chopped egg, capers
Portland crab, green apple and curly endive salad, clementine dressing
Roast Norfolk quail and baby watercress salad, hazelnut vinaigrette

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Pearled spelt, parsnip, truffled ricotta, savoury almonds
Pan fried halibut, braised leeks, mussels, saffron sauce
Roast fillet of sea bass, braised fennel, olives, lemon
Poached chicken breast, winter greens, tarragon broth
Fillet of beef, truffled celeriac purée, red wine, shallots and thyme

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Green salad 4.00
January King cabbage 4.00
Mashed swede 4.00
Creamy potato gratin 4.00

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Fruit plate
Apple crumble tart, vanilla custard
Rhubarb and ginger brûlée, pine nuts wafer
Roast plums, crème fraîche mousseline, marzipan cake, toasted almonds
Coffee éclair, dark chocolate truffle, cocoa nib tuile
British cheese, hazelnut and fig bread, quince paste