ROYAL
OPERA
HOUSE

BALCONIES
RESTAURANT

La traviata

Three courses 75.00

Royal Opera House Winter Royale 16.00
Freshly pressed cranberry juice and ginger syrup topped with R de Ruinart champagne with a dash of orange bitters

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Seasonal canapés 13.50

Lobster bisque
Chicory, confit red onion, walnuts, Barkham Blue cheese (v)
Purple sprouting broccoli, curly endive, goats' curd, pine nuts (v)
Yellowfin tuna tartare, dill, green peppercorns
30g Oscietra caviar, crème fraiche, chives, blinis *65.00 supplement*
Venison carpaccio, blood orange, rocket, hazelnut dressing

Vegan shepherd's pie with porcini mushrooms and chickpeas (v)(vg)
Halibut, braised leeks, mussels, saffron sauce
Roast cod, white coco beans, confit tomato
Corn-fed chicken breast, chestnuts, salsify, bacon, marjoram
Chateaubriand (medium-rare), duxelles, béarnaise, straw potatoes

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Champ 4.50 (v)
Green beans 4.50 (v)
Mashed carrot and swede 4.50 (v)
Mache salad, merlot vinaigrette 4.50 (v)(vg)

Seasonal fruit plate (v)(vg)
Chocolate, caramel tart, crème fraiche (v)
Honey rum baba, blood orange (v)
Banoffee cheesecake (v)
Crème caramel (v)
Selection of British farmhouse cheeses, quince paste, fig and walnut bread (v)

A discretionary service charge of 12.5% will be added to your final bill
Please advise a member of staff if you have any particular dietary requirements

Thank you for supporting the future of ballet, opera, dance and music.