ROYAL
OPERA
HOUSE

BALCONIES
RESTAURANT

## The Cellist / Dances at a Gathering

## Three courses 65.00

**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

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Chestnut mushroom and jerusalem artichoke soup (v)
Roast and raw fennel, clementine, blood orange and pistachio salad (v)(vg)
Smoked salmon pâté, rye toast
Sea bass ceviche, shaved fennel, pink grapefruit
30g Oscietra caviar, crème fraiche, chives, blinis *65.00 supplement*
Roast Norfolk quail, baby watercress salad, hazelnut vinaigrette

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Grilled aubergine, butter bean purée, red pepper and basil compote (v)(vg)
Scallops, artichoke purée, trompettes, shellfish sauce
Roast cod, white coco beans, confit tomato
Corn-fed chicken breast, chestnuts, salsify, bacon, marjoram
Lamb rump, porcini, cavalo nero

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Cocotte potatoes, herbs, cream 4.50 (v)
Broccoli, almond butter 4.50 (v)
Mashed carrot and swede 4.50 (v)
Mache salad, merlot vinaigrette 4.50 (v)(vg)

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Seasonal fruit plate (v)(vg)
Buttermilk panna cotta, ginger-poached rhubarb (v)
Iced passion fruit soufflé, tropical fruit salad (v)
Honeycomb cheesecake (v)
Milk chocolate pot, citrus shortbread (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.**