



ROYAL  
OPERA  
HOUSE

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BALCONIES  
RESTAURANT

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**Falstaff**

**Three courses 70.00**

Wild strawberry Ruinart Champagne cocktail 15.00

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Seasonal canapés 12.50

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White gazpacho, toasted almonds, membrillo  
Spiced aubergine salad, mint yoghurt  
House cured salmon, fennel, pink grapefruit, dill  
Portland crab vinaigrette, herbs  
30g oscietra caviar, blinis, crème fraiche, chives *60.00 supplement*  
Beef carpaccio, Cipriani dressing 16.00

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Spiced aubergine salad, mint yoghurt  
Spinach mousse, summer vegetables, hollandaise sauce  
Fillet of hake, buttered cucumber, brown shrimps, dill  
Darne of turbot, spinach, chive butter sauce  
Breast of chicken, Montpellier butter, potato puree, fondant onions  
Roast best end of lamb, grilled aubergine, pesto

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Seasonal leaf salad with merlot vinaigrette 4.00  
San Marzano tomato salad 4.00  
Buttered green beans 4.00  
Roast potatoes with garlic and thyme 4.00

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Seasonal fruit plate  
Vanilla bavarois, summer berry compote, brandy snap  
Chocolate marquise, pistachio crème anglaise, pistachio brittle  
Apricot, almond tart, clotted cream  
Gooseberry elderflower fool, shortbread  
Selection of British farmhouse cheeses, fruit bread