



ROYAL
OPERA
HOUSE

BALCONIES
RESTAURANT

Lohengrin

Three courses 75.00

Rhubarb Ruinart Champagne cocktail 15.00

Seasonal canapés 12.50

Cucumber, lettuce vichyssoise
Burrata, Datterino tomatoes, beetroot, aged balsamic vinegar
Balik smoked salmon, potato pancake, pickled cucumber, crème fraîche
Portland crab vinaigrette, herbs
30g oscietra caviar, blinis, crème fraîche, chives *60.00 supplement*
Prosciutto San Daniele, charentais melon

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
Fillet steak, duxelles, glazed shallots, red wine sauce

Seasonal leaf salad with merlot vinaigrette 4.00
San Marzano tomato salad 4.00
Buttered spinach 4.00
New potatoes with mint 4.00

Seasonal fruit plate
English strawberries, clotted cream
Chocolate marquise, pistachio crème anglaise, pistachio brittle
Apricot, almond tart, clotted cream
Crème brûlée
Selection of British farmhouse cheeses, fruit bread