



ROYAL
OPERA
HOUSE

CHAMPAGNE
BAR

L'Ange de Nisida in concert

Please note that food in this area is served cold

Wild strawberry Ruinart Champagne cocktail 15.00

Seasonal canapés 12.50

White gazpacho, toasted almonds, membrillo 9.50
Spiced aubergine salad, mint yoghurt 12.50
30g oscietra caviar, blinis, crème fraiche, chives 85.00
Baltic herrings, onion, radish, crème fraiche 14.00
Portland crab vinaigrette, herbs 16.00
Prosciutto San Daniele, charentais melon 15.00

Braised artichokes, white wine, fennel, basil, aioli 20.00
Grilled Shetland Salmon, cucumber salad, avocado orange salsa, crème fraiche 26.50
Severn and Wye smoked salmon, capers, shallots, crème fraiche, potato salad 23.00
Tiger prawns mayonnaise 29.00
Breast of chicken, cucumber, mint, spring onion salad, peanut, sesame dressing 24.00
Vitello tonnato 28.00

Seasonal fruit plate 9.50
Vanilla bavarois, summer berry compote, brandy snap 9.50
Chocolate marquise, pistachio crème anglaise, pistachio brittle 9.50
Apricot, almond tart, clotted cream 9.50
Gooseberry elderflower fool, shortbread 9.50
Selection of British farmhouse cheeses, fruit bread 15.00