



ROYAL  
OPERA  
HOUSE

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## CHAMPAGNE BAR

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### La bohème

Please note that food in this area is served cold

Wild strawberry Ruinart Champagne cocktail 15.00

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Seasonal canapés 12.50

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White gazpacho, toasted almonds, membrillo 9.50

Spiced aubergine salad, mint yoghurt 12.50

30g oscietra caviar, blinis, crème fraiche, chives 85.00

House cured salmon, fennel, pink grapefruit, dill 15.00

Portland crab vinaigrette, herbs 16.00

Beef carpaccio, Cipriani dressing 16.00

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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

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Seasonal fruit plate 9.50

Vanilla bavarois, summer berry compote, brandy snap

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