

A Night of Phantom and Other West End Classics Menu

Saturday 21st September 2024

£139.00 per person

Starters

Beetroot Cured Gravlax Tartare (F,G,Su,Se)

Avocado, seeded crumb, micro salad

Main Courses

Black Garlic and Thyme Roast Surrey Hill Farm Sirloin (Su,M,Ce)

Root vegetable and potato pie, seasonal vegetables, Merlot truffle jus

Dessert

Coffee Liqueur Rich Dark Chocolate Opera Gateaux (N,G,E,Su,M,V)

Raspberry macaroon

Coffee and Petit Fours



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts PB – plant based Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites V – vegetarian