



# WESTERN MUSIC IN CONCERT HOSPITALITY

FRIDAY 11 MARCH

## THE GOOD, THE BAD AND THE TASTY FINE DINING

Enjoy an outlawish pre-show dining experience in the Royal Albert Hall's Coda Restaurant in conjunction with premium pistols and stirrups stalls seating. Fine dining hospitality includes:

- A glass of Moët & Chandon champagne on arrival
  - Two courses from an exquisite à la carte menu
  - Beverages include ½ bottle of wine, water and filter coffee or a selection of teas
  - Premium stalls seat
- (example menu on following page)

£169 per person including VAT and a 2% payment handling fee (maximum purchase of 8)  
Set menus are subject to change. Dietary requirements may be accommodated with prior notice.

To book, please contact the Box Office  
020 7589 8212 or book online at [www.royalalberthall.com](http://www.royalalberthall.com)



Royal Albert Hall

food & drink by

*“rhubarb”*



Registered Charity  
Number 254543



## EXAMPLE MENU

### STARTER

Pea Soup, pea, mint and parmesan panna cotta, savoury spiral  
Seared tuna and salmon, pickled pineapple, ginger dressing  
'House-smoked' mackerel, horseradish cream, rhubarb, truffle  
Chicken liver parfait, quince, fried leeks, grilled corn, sour dough  
Ginger glazed cod, fish consommé, citrus fruit pearls  
Tomato compote salad, confit aubergine, hummus, spring vegetables, olive crumb (v)

### MAIN COURSE

Confit guinea fowl, pork croquette, vegetable barley, artichokes, peas  
Pan fried bass, white wine and saffron butter tortellini, avocado, samphire, fried capers  
Beef Bourguignon, pancetta, carrot and tarragon mash, baby onions, mushrooms Seared  
scallops in cocoa butter, pea and carrot purée, pickled vegetables, prawn bisque  
Vegetable ravioli, cauliflower purée, spinach, balsamic glaze (v)  
Quinoa risotto, red wine poached pear, tomato, carrots (vegan)

### DESSERT

Mango and passion fruit cheesecake, black olive ice cream, quince pâté de fruit  
Orange-pistachio soufflé glacé, chocolate Grand Marnier sauce (n)  
Crispy Valrhona chocolate and Gianduja torte, blood-orange sorbet, bitter sweet citric coulis (n)  
'Mara des Bois' strawberry and lime Fraisier, Champagne sorbet (n)  
Hamish Johnston artisan cheese, oat biscuits, quince jelly



Royal Albert Hall

food & drink by

*"rhubarb"*



Registered Charity  
Number 254543