



ROYAL  
PHILHARMONIC  
ORCHESTRA



# Menu

## POACHED SCOTTISH LANGOUSTINE

*Kohlrabi, parmesan cream, nasturtium pesto*

## BLACK TRUFFLE

*Kohlrabi, parmesan, nasturtium pesto*

*Walker Bay, Sauvignon Blanc, Bouchard Finlayson*

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## LINE CAUGHT HALIBUT

*Champagne and caviar sauce, leek, artichoke, cuttlefish tuile*

## HERB GNOCCHI

*Roasted squash, beetroot, pecorino cream*

*Missonvale, Chardonnay, Bouchard Finlayson*

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## ROAST GOOSE

*Caramelised pear, pickled walnut, stichelton cheese, lovage, lardo*

## CRISPY HEN EGG

*Caramelised pear, pickled walnut, stichelton cheese, lovage*

*Galpin Peak, Pinot Noir, Bouchard Finlayson*

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## JAPANESE WAGYU FILLET OF BEEF

*Chanterelle, roasted shallot, horseradish, Madeira jus*

## CAULIFLOWER

*Roasted shallot, truffle, Cornish gouda, chanterelle*

*Hannibal, Sangiovese, Bouchard Finlayson*

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## ISLE OF MULL CHEDDAR CHEESE AND BLACK TRUFFLE DOUGHNUT

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## MONT BLANC, CHESTNUT, CHOCOLATE

*Tokaj, Aszu Patricius 6- Puttonyos*

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## PETIT FOURS

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## LANSON CHAMPAGNE RECEPTION