MENU

"...If music be the food of love, play on..!" (Shakespeare - Twelfth Night)

Dear Opera Diner - Welcome to Bel Canto.

Many of our waiting staff are professionally trained opera singers and perform at a variety of venues across London, the UK and all over the world. Our singers would be delighted to speak with you about the stories behind their performances so please do not hesitate to ask them. Each night the singers discuss which songs they will perform making every night an event!

Please feel free task any of our singer about the stories of the pieces performed, and please keep in mind that they would appreciate your attention during the performances!

OPERA PACKAGES

per person

Opera Package with 2 Courses:

Starter and Main Course;

Live Opera Show with piano accompaniment;

Glass of prosecco to toast with the artist during "Libiamo" from "La Traviata".

Total of- £54

Opera package with 3 Courses:

Starter, Main Course and Dessert;

Live Opera Show with piano accompaniment;

Glass of prosecco to toast with the artist during "Libiamo" from "La Traviata".

Total of- £59

An additional cheese course is available at £8.

Appetisers

Mixed olives V

£ 3.50

Olives, mixed herbs and toasted brown bread (some of the olives may not be pitted) Aperitifs- please check our drink list for other drinks.

Corona/Kronenbourg 1664	£4
Kir - Blackcurrant liquor and white wine	£6
Prosseco - Frizzante Frivolo	£6
Gin/Vodka Tonic	£IO
Champagne- Faubert Brut NV	£II
Kir Royal - As above with Champagne	£13

<u>Starters</u>

Fish Soup- Salmon, lobster, king prawns, served with croutons and shredded parmesan.

Opera salad - Mixed baby leaves, pine nuts, shaved parmesan, sun dried tomato, French dressing.

Goat's Cheese- Grilled Goat's cheese in a basket of parmesan on a bed of marinated beetroot carpaccio.

Tartar- Duet of tuna and salmon tartar served with mixed baby leaves, asparagus, soy sauce and sesame seeds dressing.

Foie Gras- Home-made traditional "marble" duck Foie Gras, served with toasted brioche

and fig chutney. (£4 supplement)

Main Courses

Beef Fillet- Prime British beef fillet served with pomme Anna and garlic confit. (£6 supplement)

A choice of sauces/garlic butter is available to accompany the dish, please ask your waiter.

Pork Cheek- Braised pork cheek, served with caramelised carrots, crushed potatoes and red wine jus.

Corn- Fed Chicken - Corn- Fed Chicken Breast wrapped in brik pastry, served with mash potatoes with Spring onion,

tomato and tarragon sauce.

Char-Grilled Salmon- Char-Grilled Salmon Fillet, served with seasonable mixed vegetables and mango coulis. Vegetable Platter- Platter of mixed seasonable vegetables, crushed potatoes with mixed herbs, served with melted mozzarella di buffala, pesto sauce and truffle oil.

Side orders- £3.50

Mixed leaf salad V, Mixed vegetables V, Homemade chunky fries V, Gluten free bread-V

Cheese plate- £8- A selection of British and French cheeses with chutney and biscuits.

Desserts_	Port & Desert Wines	
Mixed sorbets or Ice cream	Port	75ml
The Chefs Selection!	Taylor Late Bottled Vintage	£7
Chocolate Fondant	Dixon's double diamond 10	£8
Hot chocolate Fondant served with	Dessert Wines	75ml
salted caramel ice cream.	Muscat de Rivesaltes	£7
Panna Cotta	Tokaji Edes Szamorodni,	
Served with fresh strawberry and mint salad	Disznoko,Diszenoko-Tokaji,Hungary	£IO
Strawberry soup	Cognac and Armagnac	50 ml
Served with basil pesto, raspberry sorbet and thyme biscuit.	Courvoisier, A.E Dor VS, Dartigalongue VSOP	£8
	A.E. Dor VSOP	£12

Some dishes may contain allergens. For further information, please ask your waiter.

Despite stringent control processes, our bar & kitchen handles a number of ingredients which contain allergens, as well it is not possible for us to guarantee no traces of nuts in items purchased from suppliers.

A discretionary 12.5% will be added to your bill. We hoped you enjoyed our service. If so please tell others, if not

please tell us!