

coda

BY ERIC CHAVOT

Chef Eric Chavot brings his gastronomic expertise to Coda at the Royal Albert Hall, with a menu of delicious, seasonal dishes inspired by his love of traditional French cooking.

At Coda the food takes centre stage, with a commitment to using the very best produce, cooked simply with imagination.

FINE DINING PACKAGE

FOOD & DRINK BY

RHC.

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YOUR MENU INCLUDES

Glass of Laurent-Perrier Champagne

Three courses from the á la carte menu

Half a bottle of house wine

White - Cataratto di Sicilia, Italy

Red - Nero d'Avola di Sicilia, Italy

Filter coffee / Tea selection

Half a bottle of Harrogate still spring water

Any additional items will be charged for accordingly

STARTERS

PEA & MINT SOUP

Olive oil curd, pea ravioli

HARISSA MARINATED

KING PRAWN

Bean hummus, bean salad,
yoghurt dressing

WALDORF SALAD

Pink Lady and Granny Smith apples,
pecan nuts

NDUJA SCOTCH EGG

Spicy pork sausage, homemade
Picalilli, green Goddess dressing

CHARRED MACKEREL FILLET

Gem heart, potato salad, saffron,
aioli, basil potato

GREEN ASPARAGUS

Parmesan foam, sourdough crouton
& spring onion aioli

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MAIN COURSES

PAN SEARED SMOKED HADDOCK

Pilaf rice, fried mussels, curry veloute

SUFFOLK PORK CHOP

Caramelized Melinda apple, buttered green beans,
grain mustard jus

PAN FRIED STONE BASS

Bouillabaisse jus, garniture antiboise

PAN FRIED GUINEA FOWL SUPREME

Field mushroom boudin, petit pois a la Francais

VINE TOMATO AND COURGETTE FARCIE

Spicy quinoa, bulgur and chickpeas, zhoug dressing

TOURNEDOS OF GRASS-FED BEEF TENDERLOIN

Triple cooked chips, onion rings, peppercorn sauce
(£12 supplement)

DESSERTS

We recommend returning to your table during the interval to enjoy your dessert. Should you wish to do this please speak to your waiter.

COCONUT RICE PUDDING

Rum and raisin, mango sorbet

PROFITEROLES

Vanilla, pistachio and chocolate ice cream,
candied pistachios, warm chocolate sauce

BLACKCURRANT AND VANILLA CHEESECAKE

Spiced blackcurrant glaze

TARTE AU CITRON

MERINGUE

PISTACHIO & CHOCOLATE POT DE CREME

Pistachio streusel, crystallised pistachio

ASSIETTE DE FROMAGE

Manchego, Saint-Marcellin,
Brillat-Savarin with truffle, quince paste,
honeycomb

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. We welcome your feedback: food@royalalberthall.com.