



Truffle dinner & wine tasting

IN COLLABORATION WITH HAYWARD BROS. WINES

at the Royal Over-Seas League

8 NOVEMBER 2024 | FROM 18.45

MEMBERS £130 | NON-MEMBERS £140

RECEPTION

Flint Vineyard Chardonnay, Norfolk, England, 2023

From Norfolk, this vibrant sparkling white has a crisp palate of melon and green apple to enliven our taste buds before the truffle extravaganza.

STARTER

Foie gras, fresh truffle ballotine, roasted apple, walnuts, home-baked truffle brioche

Rully Blanc Jaffelin, Côte Chalonnaise, France, 2022

This year's "Best in Show" white Burgundy at the Decanter World Wine Awards is a sublimely crafted wine from the beautiful village of Rully, just south of Beaune.

MAIN

Grass-fed sirloin, wild mushrooms, Roscoff onion, fresh truffle, port sauce, truffle mash

Amarone della Valpolicella Classico, Bolla, Veneto, Italy, 2017

The richness and gentle power of Amarone make it the perfect accompaniment to savoury truffle dishes, which our main course is packed with.

DESSERT

Selection of Pecorino Moliterno with truffle, truffle-infused Brillat-Savarin,
Tomme de Vache with truffles, Brie with truffle

Rioja Ochenta, Eguren Ugarte, Rioja, Spain, 2018

With a few years of age and the vibrancy from American Oak, this 100% Tempranillo Rioja is the perfect finish to our evening.

Coffee and petits fours



We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.