



Truffle Wine Dinner

12 NOVEMBER 2026 | 18.45-21.30

at the Royal Over-Seas League



Truffle Wine Dinner

WITH A. ROMANI TRUFFLES
AND JEROBOAMS

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MEMBERS £156 | NON-MEMBERS £166

RECEPTION

Prosecco Bortolin Angelo, Valdobbiadene, Italy, 2025

AMUSE-BOUCHE

Black truffle and Lincolnshire Poacher cheese gougères
finished with shaved fresh winter black truffle

Ciro Bianco, Fattoria San Francesco, Calabria, 2025

STARTER

Celeriac and potato velouté with black truffle cream,
crispy brioche croutons and white truffle shavings

Ciro Bianco, Fattoria San Francesco, Calabria, 2019

MAIN

Fillet of beef Rossini with pommes purée with truffle butter,
glazed baby carrots, faux truffle with celeriac purée and black truffle jus

Ferrione Barbera d'Alba, Diego Conterno, Piedmont, 2023

Chianti Classico Riserva, Fattoria Casaloste, Tuscany, 2019

CHEESE

Truffle baron bigot

Petit fours

Hazelnut praline and truffle macaron

Bergamot macaron



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.