

## Three course menu

### Starters

#### Sea

Sea bass ceviche, mango, lime, crispy shallots

#### Land

Smoked duck breast, watermelon compress, yuzu, chili cashews, pickled Chinese cabbage

#### Soil

Roasted butternut squash velouté, seeds, crostini, crispy sage

### Mains

#### Sea

Pollock, heritage cauliflower, smoked purée, capers, salsa verde

#### Land

Ash rolled Pork tenderloin, black turtle beans, charred broccoli, cider jus, ash, crackling

Rabbit wellington, chicken mousse, parsnip puree, greens, bacon, grelot onion

#### Soil

Roasted Jerusalem artichoke, 63° duck egg, parmesan crisps, puffed rice, celery compress, artichoke crisps

### Dessert

Lemongrass brûlée, sable

Mille feuille with rum soaked dried fruits, cinnamon, maple, pistachio

Chocolate delice, caramel praline tuille, vanilla yoghurt

£49.50 per head: 3 course menu including a welcome drink

### Cheese

£8 supplement per head:

Smoked Applewood, Cheddar, goat's cheese, stilton, prunes, figs, root crisp, soren cracker

The Roundhouse and The Royal Opera collaborate for the first in-the-round staging of Monteverdi's opera *The Return of Ulysses*. In this spirit of exciting collaboration, the Roundhouse is partnering with luxury event caterer TopHat, to offer you a unique and unforgettable pop-up dining experience, available for 8 days only.

We will be offering this unique dining experience from 4:30pm on each performance day. Tables are limited, so please ensure to book well in advance. If you have any questions you can contact us via email at [hello@madeincamden.com](mailto:hello@madeincamden.com), or on 0207 424 8451, or 0207 424 2969.

If you have tickets to *The Return of Ulysses*, your table will be allocated to you from the time of booking until the performance begins. The table will remain yours during the 30 minute interval, where your pre-ordered drinks will be waiting; along with a cheese course should you wish. This will allow you plenty of time to relax and enjoy your evening.

## About TopHat

With an eye for detail and love of fabulous food, TopHat has created a reputation over the last 10 years for delivering phenomenal events, with sensational food, impeccable service and the added personal touch. They aim always to use seasonal ingredients, locally sourced from independent suppliers, an ethos which is reflected in the menu they have designed for us.

TopHat is a luxury boutique catering business that has been recognised as one of the UK's best caterers in the Tatler Party Guide for 3 years running, and voted one of the best wedding caterers in London by the Evening Standard and Country Life Magazine.

To find out more about TopHat, please visit their website [www.tophatcatering.co.uk](http://www.tophatcatering.co.uk)