



BY APPOINTMENT TO  
HRH THE PRINCE OF WALES  
SUPPLIERS OF BANQUETING  
AND CATERING SERVICES  
THE RITZ LONDON



THE RITZ LONDON

## THE RITZ RESTAURANT AWARDED A MICHELIN STAR IN THE MICHELIN GUIDE GREAT BRITAIN AND IRELAND 2017



**London, 3<sup>rd</sup> October 2016:** The Ritz Restaurant was today awarded a Michelin Star in the Michelin Guide Great Britain and Ireland 2017.

Commenting on the announcement, John Williams MBE, Executive Chef of The Ritz London, said; “It is the greatest honour to have been awarded a Michelin star today. This star is testament to the entire team’s dedication to delivering excellence to every guest dining in The Ritz Restaurant daily. I am extremely proud to receive this recognition for the first time as part of the culinary history of this great hotel”.

With his menus, Williams continues to build on the principles and beliefs of Auguste Escoffier, drawing inspiration from classic dishes and making them relevant to today’s diner using the very best quality British produce in season, always precisely executed and impeccably presented. The Ritz Restaurant, considered by many to be the most beautiful hotel dining room in the world, has become unique in maintaining the quality and style of the restaurant, while consistently showcasing the very highest level of technical expertise and personalised service demonstrated by the restaurant team.

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Williams joined The Ritz as Executive Chef in 2004, bringing three decades of hospitality experience to the venerated kitchens of the legendary Piccadilly hotel. The son of a Tyneside fisherman, Williams developed his passion for food at an early age. Taught by his mother to cook, his culinary interests began with cookery classes at school and continued as he studied at South Shields College and later at Westminster College. John's glittering career, began with his first position as a Commis Chef at the Percy Arms Hotel Otterburn in 1974 and includes an impressive 18-year tenure with the Savoy Group.

The Ritz Restaurant is open for lunch service daily, from 12.30pm to 2pm, and for dinner service daily, from 7pm to 10pm, with a 'Live at The Ritz' dinner dance each Friday and Saturday evening. A pre-theatre menu is available from 5.30pm to 6.30pm Monday to Saturday.

### [BOOK NOW](#)

For table reservations and booking information, please contact our Dining Reservations team on +44 (0)20 7300 2370, at [dining@theritzlondon.com](mailto:dining@theritzlondon.com) or at [www.theritzlondon.com/ritz-restaurant/](http://www.theritzlondon.com/ritz-restaurant/).

### NOTES TO EDITORS:

#### ABOUT THE RITZ LONDON

2016 marks the 110<sup>th</sup> anniversary of The Ritz London, the iconic landmark conceived by renowned hotelier César Ritz in 1906. Perfectly located in a landmark position in the heart of London's West End, The Ritz is moments from the finest shopping destinations the Capital has to offer, including the luxury designer brands of Bond Street and Regent Street and the unique and quintessentially British boutiques of Jermyn Street. Throughout its distinguished history, the iconic hotel has been at the heart of London society and continued to play host to Royalty, aristocracy, stars of stage and screen and countless other discerning guests. The first hotel to have received a Royal Warrant from His Royal Highness The Prince of Wales, The Ritz has deservedly taken its place amongst the great hotels of the world and is the benchmark by which other hotels are measured. Following refurbishment it is sparkingly renewed though still retains the luxurious Louis XVI style interiors, meticulous service and the exquisite bar and restaurants for which The Ritz name is synonymous.