

ARTS DE LA TABLE

BEEF WELLINGTON Perigord Truffle and Wild Mushrooms <i>Please allow 40 minutes preparation time</i> <i>Serves minimum two people</i>	£85
SPICED BRESSE DUCK Apricot and Raisin <i>Please allow 45 minutes preparation time</i> <i>Serves minimum of two people</i>	£90
ROASTED MONKFISH TAIL Fennel and Fruits of the sea <i>Please allow 40 minutes preparation time</i> <i>Serves two people</i>	£95
BAKED ALASKA Cherry Flambé <i>Please allow 15 minutes preparation time</i> <i>Serves minimum two people</i>	£18 Per Person

MENU SURPRISE

To be served for the whole table

SIX SEASONAL COURSES Designed by Chef John Williams	£105
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*Any dietary requirements can be catered for,
please ask your waiter for assistance*

Giovanni Ferlito Head Sommelier offers a choice
of classic or fine wines by the glass

Menu with Classic Wine Selection Six glasses served	£175 per person
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Menu with Fine Wine Selection Six glasses served	£205 per person
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Please note this menu is only available before 21:00

A £35 per person entertainment charge will apply to guests dining
from the A La Carte menu or menu surprise

Please speak to your waiter to view our Allergens Menu

Prices are inclusive of Value Added Tax

LIVE AT THE RITZ

Friday 5th April 2017

£110

RED MULLET

Tomato, Olive and Basil

TERRINE OF GOOSE LIVER

Mango, Gingerbread and Tonka Bean

HEN'S EGG

Asparagus, Peas and Bacon

ARTICHOKE ROYALE

Spring Vegetables and Black Walnut

VEAL SWEETBREAD

Celeriac and Potato

BRILL

Kohlrabi and Brown Shrimp

LOIN OF LAMB

Braised Shoulder, Courgette and Tomato

BRESSE DUCK

Chicory, Duck Liver and Orange

RHUBARB SOUFFLÉ

Yogurt Sorbet

COCONUT MOUSSE

Compressed Pineapple and Passionfruit Sorbet

BRITISH CHEESE

£19 as an additional course

£10 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

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FIRST COURSES

PEA ROYALE Spring Vegetables and Truffle	£18
NORFOLK CRAB Pickled Cucumber, Egg Yolk and Oscietra Caviar	£48
LANGOUSTINE Cauliflower and Verbena	£28
VEAL SWEETBREAD Truffle, Potato and Celeriac	£28
TERRINE OF GOOSE LIVER Mango, Gingerbread and Tonka Bean	£26
AGNOLOTTI "TON SUR TON" Caramelised Onions	£28
ROAST SCALLOP Smoked Eel, Apple and Watercress	£26
WILD MUSHROOM CONSOMMÉ Morel Custard	£19

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MAIN COURSES

TURBOT Leeks, Oscietra Caviar and Champagne Sauce	£52
SEA BASS Quinoa, Sea Vegetables and Smoked Eel	£42
NATIVE LOBSTER Spiced Carrot and Bergamot	£52
LOIN OF LAMB Braised shoulder, Courgette and Tomato	£40
TOURNEDOS OF BEEF Smoked Ox Cheek, Horseradish and Red Wine	£45
BRESSE DUCK Chicory, Duck Liver and Orange	£40
FILLET OF VEAL Morels, Broad Bean and Wild Garlic	£48
ANJOU PIGEON "PERIGOURDINE" Beetroot and Romanesco	£46

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DESSERTS

CARAMELIZED APPLE Vanilla Chantilly	£17
RHUBARB SOUFFLÉ Elderflower Sorbet	£17
AMEDEI CHOCOLATE CREMEUX Orange and Speculoos	£17
COCONUT MOUSSE Compressed Pineapple and Passionfruit Sorbet	£17
HAZELNUT SEMI-FREDDO Chocolate and Vanilla	£17
GRAND MARNIER SOUFFLÉ Crème Chantilly	£17
LEMON HAZELNUT PRALINE DELIGHT Fresh Lemon Sorbet	£18
CRÊPES SUZETTE Serves two people Please place your order at the beginning of the meal Our Maitre d'hotel will be delighted to prepare them at your table	£36
BRITISH CHEESE	£19

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