

**2018**  
**PRIVATE DINING CANAPE MENUS**

## COCKTAIL RECEPTION CANAPÉ MENU 1

£59

### Cold Canapés

Cornets of Smoked Salmon Moscovite  
Vietnamese Vegetable Roll  
Tartlet of Tunworth Cheese with Apple Compote  
Smoked Eel with Citrus Jelly and Horseradish  
Parmesan Crisp with Goats Cheese and Fig Chutney  
Seaweed Cracker with Brown Shrimp and Cucumber  
Smoked Haddock Tartare, Pickled Cucumber  
Foie Gras Truffle  
"Ritz Crisps"

### Hot Canapés

Truffled Wild Mushroom and Celeriac Pizza  
Langoustine with Apple and Verbena Sauce  
Spiced Brioche Croute, Tandoori Chicken with Coriander  
Curried Cauliflower Samosa with Coriander  
Smoked Ox Cheek Pithivier  
Leek, Onion and Cheese Tartlet  
Gougères  
Bon Bon of Truffled Duck Confit  
Goujons of Sole with French Fries

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**Dessert Canapés**

White Chocolate and Passion Fruit Pomponette

Petit Choux Croquant

Mint Chocolate Macaroon

Raspberry Parfait, White Chocolate and Pistachio

Ritz Madeleine

## COCKTAIL RECEPTION CANAPÉ MENU 2

£50

### Cold Canapés

Scallop Tartare with Seaweed Cracker and Lime Crème Fraiche  
Mille Feuille of Smoked Salmon and Crab  
Black Olive Pinwheel with Goats Cheese  
Goose Liver with Gingerbread and Spiced Apple  
Black Rice Cracker, Brown Shrimp and Cucumber Jelly  
Apple Crab Roll with Avocado  
Black Pepper Tuiles with Creamed Cheese and Roast Pepper  
Mushroom Macaroon  
Marinated Tuna, Avocado Purée

### Hot Canapés

Brioche Pizza with Broad Beans and Peas  
Gougère with Crackling  
Warm Dublin Bay Prawns a la Nage  
Mini Samosas  
Soy Glazed Chicken with Ginger  
Bouchée of Wild Mushrooms  
Noisettes of Brill Darphin  
Mini Smoked Ox Cheek Torte  
Glazed Beef Fillet, Crisp Shallot and Horseradish  
Ham Hock, Beignet Piccalilli Puree

### **COCKTAIL RECEPTION CANAPÉ MENU 3**

£43

#### **Cold Canapés**

Lemon Meringue, Smoked Salmon Mousse  
Tartlet of Tunworth Cheese with Pickled Walnuts  
Tuna Marinated with Wasabi and Caviar  
Goats Cheese with Fig Compote  
Daikon Rolls Avocado and Chilli  
Goose Liver, Spiced Port Reduction  
Beetroot Prawn Cracker with Smoked Monkfish  
Coronation Chicken

#### **Hot Canapés**

Tartlet Royal with Alsace Bacon  
Squid with Aioli  
Grilled Fillet of Beef with Ginger and Spring Onion  
Bouchée of Wild Mushrooms with Snails and Tarragon Sabayon  
Indian Spiced Lamb with Potato Samosa  
Confit Duck Roll with Apple Balsamic  
Oriental Spiced Chicken Winglets

## COCKTAIL RECEPTION ADDITIONAL CANAPÉ ITEMS

### £20 Mini Blini with Caviar and Crème Fraiche

£3.50 per canapé

#### Cold Canapés

Crab and Mango Roll, Sweet Chilli Sauce  
Herb Rolled Goats Cheese  
Japanese Egg Roll, Smoked Salmon  
Goats Cheese Sandwich, Orange Gel  
Tartlet of Asparagus and Gorgonzola Cream  
Black Rice Cracker with Lobster and Crème Fraiche  
Marinated Tuna with Avocado  
Cherry Tomato with Minted Dressed Crab  
Salmon Sushi Rolls

#### Hot Canapés

Bouchée of Quail Eggs with Truffle Sabayon  
Crab Cakes with a Pickled Lime Sabayon  
Roast Wafer Salmon with Mirin and Soy  
Slow Cooked Pork Belly with Crisp Skin and Apple Puree  
Tartlet Lorraine with Crisp Alsace Bacon  
Ballotine of Chicken with Spices  
Friture of Baby Squid with Chilli and Lime  
Almond Crusted Tempura Prawns, Chilli and Lime

**Dessert Canapés**

Coffee Mousseline

Chocolate Financier

Vanilla Mousse, Raspberry and Pistachio

Ritz Madeleines

Petit Choux Croquant

Prune and Armagnac Financier with Calvados Mousseline

Speculoos with Salted Caramel Mousseline

Chocolate Sable with Tonka Cream

Mini Bakewell Tarts

Mini Mille Feuille

Assortment of Mini Cones

Marshmallows

Baked Alaska

Lemon Curd

Mini Paris Brest

£6 per canapé

**Cold Canapés**

Goose Liver Terrine with Fig and Marsala Compote  
Lobster and Tarragon Aspic with Chive Mayonnaise  
Ceviche of Scallops with Avocado Puree and Citrus  
Dublin Bay Prawns, Mint, Coriander and Mango Roll

**Hot Canapés**

King Prawn Tempura with Lime and Wasabi Mayonnaise  
Deep Fried Scampi Stuffed with Crab

£7 per canapé

**Hot Canapés**

Parmesan Crusted Lamb Cutlets



Bespoke trolley and cooking station menus to be discussed further with our  
Executive Chef.

These dishes will be prepared and served in the room with your guests for an interactive  
event. Options include:

Jabugo Ham, York Ham with Piccalilli, Traditional Smoked Salmon, Oysters, Caviar, Nitro Ice  
Cream, Crêpes Suzette

Prices vary, and availability may depend on guest numbers  
(Minimum number of 30 guests will apply to all buffet options)

#### **SEAFOOD BUFFET**

£50

Seafood and Smoked Fish Selection  
Oysters, Lobster, Langoustine, Crab and Smoked Salmon

#### **CHEESE BUFFET**

£28

A selection of British and French Cheese with Traditional Accompaniments

**MINI-DESSERT BUFFET**

£35

Vanilla Panacotta with Exotic Fruit

Mini Millefeuilles

Ritz Macaroons

Jam Doughnuts

Baked Alaska

Coffee and Mascarpone Mousse

Raspberry, Lime and Vanilla

White Chocolate and Passion Fruit Mousse

Mini Cones of Vanilla and White Chocolate Cream

Cherry Kirsch Mousse

Chocolate Éclair

Strawberry and Lemon Verbena Mousse

Apple and Honey Mousseline

**PRE LUNCHEON AND DINNER CANAPÉ MENU 1**

£21

Cuisinette of Smoked Salmon and Crab  
Tartlet of Camembert with Apple Compote  
Goose Liver with Gingerbread and Spiced Apple  
Vietnamese Vegetable Roll  
Coronation Chicken  
Noisette of Brill Darphin

**PRE LUNCHEON AND DINNER CANAPÉ MENU 2**

£19

Daikon Vegetable Roll with Pickled Ginger and Soy  
Pinwheel Sandwich with Goats' Cheese and Olive  
Smoked Eel, Citrus Gel and Horseradish  
Cornets of Smoked Salmon Moscovite  
Goose Liver Bon Bon, Spiced Apple Gel