

2018
PRIVATE DINING LUNCH AND DINNER MENUS

LUNCHEON OR DINNER MENU 1

£145

Goose Liver, Gingerbread and Port

~

Oxtail Consommé, Ravioli and Paillette D'or

~

Butter Poached Lobster
Vanilla, Carrot and Lemon Verbena

~

Bresse Chicken
Demi-Deuil

~

Grand Cru Chocolate Mousse
Grue and Hazelnut

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 2

£130

Goose Liver Terrine
Sauternes Jelly, Brioche

~

Roast Sea Scallops
Celeriac, Apple and Hazelnut

~

Fillet of Veal
Smoked Bone Marrow

~

Banana and Yogurt Mousse,
Caramelised Hazelnut

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 3

£115

Ceviche of Scallops
Citrus and Shaved Vegetables

~

Seabass
Fennel and Artichoke

~

Fillet of Beef, Brillat Savarin

~

Exotic Fruit Soufflè with Banana Ice Cream

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 4

£112

Petit Marmite with Stuffed Winglets

~

Zephyrs of Sole Tout Paris

~

Beef Wellington

Madeira and Truffle Jus

~

Milk Chocolate Mousse

Caramel and Milk Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 5

£110

Tart Fine of Tunworth Cheese
Apple Compote and Pickled Walnuts

~

Braised Turbot
Dieppoise

~

Tournedos Rossini

~

Red Fruit Trifle and White Chocolate Custard

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 6

£89

Langoustine a la Nage

~

Saddle of Lamb "Belle Epoque"

~

White Chocolate Mousse

Lime and Mint

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 7

£87

Oak Smoked Salmon Terrine with Crab and Cucumber Jelly

~

Honey and Spiced Duck,
Apricot, Fennel and Lavender

~

Raspberry Soufflé
Lemon Ice Cream

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 8

£84

Egg Yolk Ravioli, Creamed Morels

~

Halibut

Grapes, Celery, Lovage and Cauliflower Puree and Champagne Sauce

~

Coconut Mousse

Passion Fruit and Mango Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 9

£83

Duck Egg

Jerusalem Artichoke and Truffle Cream

~

Cutlet and Fillet of Lamb, Courgette Purée, Artichoke and Olive

Basil Scented Jus

~

Lemon Tart

Raspberries and Buttermilk Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 10

£82

Home Smoked Far Salmon with Avocado

Citrus Dressing

~

Guinea Fowl

Salted Grapes, Salsify and Lovage

~

Vanilla Yogurt Panna Cotta

Pineapple and Mint

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

VEGETARIAN MENU 1

£85

Consommé of Wild Mushroom

~

Courgette Flower, Cous Cous, Sauce Vierge and Basil

~

Brioche Croûte with Celeriac and Truffle

~

Dessert as per the Main Menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

VEGETARIAN MENU 2

£75

Artichoke Royal
Root Vegetables and Pickled Walnuts

~

Wild Mushroom Pain Perdu
Leeks and Celeriac

~

Dessert as per the Main Menu

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

VEGETARIAN MENU 3

£75

Heritage Beetroot,
Ragstone and Apple

~

Gratin of Gnocchi and Vegetables
Gruyère

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

Selection of British Artisan Cheeses
Served with Traditional Accompaniments
Cheese Plate (selection of 5 cheeses) £20.00 per person
Cheese Boards (to be discussed on a bespoke basis with your Events Planner)

Cheese Selection
Stinking Bishop
Ticklemore
Tunworth
Dorstone
Celtic Promise
Cropwell Bishop Stilton
Wigmore
Westcombe Cheddar
Cornish Yarg