

2019
PRIVATE DINING CANAPE MENUS

The Ritz prides itself in delivering the highest of service standards therefore, we maintain our traditional values and do not include a discretionary service charge on your final account

COCKTAIL RECEPTION CANAPÉ MENU 1

£62

Cold Canapés

Smoked Salmon Moscovite

Vietnamese Vegetable Roll

Tartlet of Tunworth Cheese with Apple Compote

Scallop Ceviche, Apple and Marigold

Parmesan Crisp with Goats Cheese and Fig Chutney

Norfolk Crab, Cucumber and Fennel

Duck Liver Mousse with Hazelnuts

Potato Tuile with Lovage Emulsion

Hot Canapés

Truffled Wild Mushroom and Celeriac Pizza

Spiced Brioche en croûte Tandoori Chicken with Coriander

Curried Cauliflower Samosa

Smoked Ox Cheek Pithivier

Leek, Onion and Cheese Tartlet

Gougères

Bonbon of Truffled Duck Confit

Dessert Canapés

Dark Chocolate and Tonka Ganache

Petit Choux Croquant

Rose Macaroon

Vanilla Millie Feullie

Mini Bakewell Tart

COCKTAIL RECEPTION CANAPÉ MENU 2

£55

Cold Canapés

Scallop Ceviche with Mouli and Avocado

Coussinet of Smoked Salmon and Crab

Black Olive Pinwheel with Goats Cheese

Duck Liver Bon Bon

Duck Rillettes, Crisp Bread, Cornichon Gel

Crab Roll with Avocado

Black Pepper Tuile with Creamed Cheese and Roast Pepper

Tartlet of Wild Mushroom

Salmon Tartare with Pickled Ginger and Soy

Hot Canapés

Brioche Pizza with Celeriac and Truffle

Gougère with Comte

Warm Langoustines à la nage

Vegetable Samosa

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

Duck Pastilla Ras el Hanout, Mint and Yoghurt

COCKTAIL RECEPTION CANAPÉ MENU 3

£48

Cold Canapés

Smoked Salmon Moscovite
Tartlet of Tunworth Cheese with Pickled Walnuts
Ceviche Scallop, Passionfruit Dressing
Goats Cheese Bon Bon
Daikon Rolls Avocado and Chilli
Duck Liver, Spiced Port Reduction
Coronation Chicken

Hot Canapés

Tartlet Royal with Alsace Bacon
Grilled Fillet of Beef with Ginger and Spring Onion
Bouchée of Wild Mushrooms with Snails and Tarragon Sabayon
Indian Spiced Lamb and Potato Samosa
Oriental Spiced Chicken Winglets
Monkfish Beignet with Salsa Verde
Smoked Heritage Potatoes, Juniper, Lovage Emulsion

COCKTAIL RECEPTION ADDITIONAL CANAPÉ ITEMS

£20 Mini Blini with Caviar and Crème Fraiche

£3.50 per canapé

Cold Canapés

Japanese Egg Roll, Smoked Salmon
Goats Cheese Sandwich, Green Olives
Tartlet of Caramelised Walnuts, Gorgonzola Cream
Salmon Sushi Rolls
Marinated Salmon, Avocado Citrus

Hot Canapés

Bouchée of Wild Mushrooms Egg Yolk and Truffle
Crab Cakes with a Pickled Lime Sabayon

Tartlet quiche Lorraine with Crisp Alsace Bacon
Friture of Baby Squid with Chilli and Lime

Deep Fried Scampi Filled with Crab £5.50

Almond Crusted Tempura Prawns £5.50

PRE-LUNCHEON AND DINNER CANAPÉ MENU 1

£21

Cuissenette of Smoked Salmon and Crab
Tartlet of Camembert with Apple Compote
Duck Liver Bon Bon
Spicy Vegetable Roll
Coronation Chicken
Noisette of Brill Darphin

PRE-LUNCHEON AND DINNER CANAPÉ MENU 2

£19

Daikon Vegetable Roll with Pickled Ginger and Soy
Goats Cheese and Wood Roasted Pepper Tuile
Tartlet of Smoked Eel with Horseradish
Smoked Salmon Moscovite
Duck Liver with Port Reduction