BEEF WELLINGTON  £98
Celeriac and Perigord Truffle
*Please allow 40 minutes preparation time*
Serves two people

HAY AGED BRESSE DUCK  £96
Smoked Beetroot and Lavender
*Please allow 50 minutes preparation time*
Serves two people

GATEAUX ST HONORÉ  £36
Apple and Vanilla
*Please allow 15 minutes preparation time*
Serves two people

CHAMPAGNE OF THE MONTH

<table>
<thead>
<tr>
<th></th>
<th>150ml</th>
<th>750ml</th>
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<tbody>
<tr>
<td>Louis Roederer, Brut Premier NV</td>
<td>£26</td>
<td>£130</td>
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<tr>
<td>Louis Roederer, Rosé 2013</td>
<td>£34</td>
<td>£170</td>
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<tr>
<td>Louis Roederer, Blanc de Blancs 2011</td>
<td>£38</td>
<td>£190</td>
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<td>Louis Roederer, Cristal 2008</td>
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<td>£460</td>
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<td>Louis Roederer, Cristal Rosé 2008</td>
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<td>£1,100</td>
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<tr>
<td>Louis Roederer, Cristal “Vinotheque” 1995</td>
<td>-</td>
<td>£1,750</td>
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A £35 per person entertainment charge will apply to guests dining from the A La Carte Menu.
LIVE AT THE RITZ
Friday 8\textsuperscript{th} November 2019

£110

VAR SALMON
Bergamot and Radish

BALLOTINE OF DUCK LIVER
Damson and Yoghurt

SEA BREAM
Courgette, Basil and Menton Lemon

CORINISH BRILL
Hen of the Woods and Supreme Sauce

PUMPKIN VELOUTE
Aged Parmesan and Sherry Vinegar

HALIBUT
Mussels, Romanesco and Beach Herbs

BEEF WELLINGTON
Carrot, Turnip and Red Wine

BRESSE DUCK
Smoked Beetroots and Pickled Blackberry

EXOTIC FRUIT SOUFFLÉ
Coconut Sorbet

DARK CHOCOLATE GANACHE
Sea Salt and Hazelnut

BRITISH CHEESE
£25 as an additional course
£15 supplement instead of dessert
The Ritz Blend Coffee and Tea £8.00

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

Please speak to your waiter to view our Allergens Menu

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.
FIRST COURSES

ISLE OF MULL SCALLOP £27
Fennel and Lemon

NATIVE LOBSTER £36
Heritage Beetroot and Bergamot

LANGOUSTINE £37
À La Nage and Bronze Fennel

NORFOLK CRAB £36
Granny Smith Apple and Avocado

BEEF TARTARE £28
Wood Sorrel and Parsley

BALLOTINE OF DUCK LIVER £27
Damson and Pistachio

HAY SMOKED VEAL SWEETBREAD £28
Caramelised Shallot and Madeira

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MAIN COURSES

BRILL £47
Ceps, Celeriac and Supreme Sauce

DOVER SOLE £48
New Season Leeks, Cauliflower and Caviar

CORNISH TURBOT £56
Lobster and Sea Fennel

KENTISH LAMB £46
Turnip and Caramelised Shallot

ANJOU PIGEON £47
Celeriac, Quince and Truffle

TOURNEADOS OF BEEF £45
Salsify, Lovage and Smoked Bone Marrow

FILLET OF ROE DEER £49
Smoked Beetroot, Elderberry and Chestnut

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DESSERTS

CARAMELISED PINEAPPLE £18
Exotic Fruits and Vanilla

SALTED PEANUT PARFAIT £18
Caramel and Dulcey

FIG LEAF MOUSSE £17
Almond and Port

GRAND MARNIER SOUFFLÉ £18
Vanilla Chantilly

DARK CHOCOLATE GANACHE £19
Sea Salt and Hazelnut

CHESTNUT MERINGUE £19
Pear and Tonka

CRÊPES SUZETTE £36
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

BRITISH CHEESE £25

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