Please speak to your waiter to view our Allergens Menu

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ARTS DE LA TABLE

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>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Roederer, Brut Premier NV</td>
<td>£26</td>
<td>£130</td>
</tr>
<tr>
<td>Louis Roederer, Rosé 2013</td>
<td>£34</td>
<td>£170</td>
</tr>
<tr>
<td>Louis Roederer, Blanc de Blancs 2011</td>
<td>£38</td>
<td>£190</td>
</tr>
<tr>
<td>Louis Roederer, Cristal 2008</td>
<td>-</td>
<td>£460</td>
</tr>
<tr>
<td>Louis Roederer, Cristal Rosé 2008</td>
<td>-</td>
<td>£1,100</td>
</tr>
<tr>
<td>Louis Roederer, Cristal “Vinotheque” 1995</td>
<td>-</td>
<td>£1,750</td>
</tr>
</tbody>
</table>

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

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LIVE AT THE RITZ
Saturday 9th November 2019 £125

VAR SALMON TARTARE
Bergamot and Radish

PUMPKIN VELOUTE
Aged Parmesan and Sherry Vinegar

SEA BREAM
Courgette, Basil and Menton Lemon

CORNISH BRILL
Hen of the Woods and Supreme Sauce

BALLOTINE OF DUCK LIVER
Damson and Yoghurt

HALIBUT
Mussels, Romanesco and Sea Fennel

BEEF WELLINGTON
Carrot, Turnip and Red Wine

BRESSE DUCK
Smoked Beetroots and Pickled Blackberry

BLACKBERRY SOUFLÉ
Yoghurt 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

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A La Carte Menu

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your final account.
## FIRST COURSES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Isle of Mull Scallop, Fennel and Lemon</td>
<td>£27</td>
</tr>
<tr>
<td>Native Lobster, Heritage Beetroot and Bergamot</td>
<td>£36</td>
</tr>
<tr>
<td>Langoustine, à la nage and Bronze Fennel</td>
<td>£37</td>
</tr>
<tr>
<td>Norfolk Crab, Granny Smith Apple and Avocado</td>
<td>£36</td>
</tr>
<tr>
<td>Beef Tartare, Wood Sorrel and Parsley</td>
<td>£28</td>
</tr>
<tr>
<td>Ballotine of Duck Liver, Damson and Pistachio</td>
<td>£27</td>
</tr>
<tr>
<td>Hay Smoked Veal Sweetbread, Caramelised Shallot and Madeira</td>
<td>£28</td>
</tr>
</tbody>
</table>

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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

**TOU RNEOS 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

CRÈPES 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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