



THE RITZ LONDON

2020

PRIVATE DINING & EVENTS

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

£66

*Available for a maximum of 80 guests*

### Cold Canapés

Cuisenette of Smoked Salmon and Crab  
Vietnamese Vegetable Roll  
Coronation Chicken  
Tartlet of Tunworth Cheese with Apple Compote  
Scallop Ceviche with Granny Smith Apple  
Ragstone Pebble, Wood Roast Pepper and Basil  
Duck Liver with Burnt Orange  
Salmon Tartare, Pickled Ginger and Soy

### Hot Canapés

Celeriac Pizza, Parmesan and Truffle  
Tandoori Chicken with Coriander and Yoghurt  
Curried Cauliflower Samosa  
Smoked Ox Cheek Pithivier  
Leek, Onion and Cheese Tartlet  
Langoustine A la Nage  
Parmentier of Confit Duck  
Grilled Fillet of Beef, Ginger and Spring Onion  
Smoked Heritage Potato, Juniper and Lovage

### Dessert Canapés

Dark Chocolate and Tonka Ganache  
Petit Choux Croquant  
Rose Macaroon  
Vanilla Millie Feullie  
Mini Bakewell Tart

## COCKTAIL RECEPTION CANAPÉ MENU 2

£60

### Cold Canapés

Smoked Salmon Moscovite  
Vietnamese Vegetable Roll  
Coronation Chicken  
Tartlet of Tunworth Cheese with Apple Compote  
Gougère with Comte  
Duck Liver with Burnt Orange

### Hot Canapés

Tandoori Chicken with Coriander and Yoghurt  
Curried Cauliflower Samosa  
Leek, Onion and Cheese Tartlet  
Monkfish Beignet with Sala Verde  
Parmentier of Confit Duck  
Grilled Fillet of Beef, Ginger and Spring Onion

### Dessert Canapés

Dark Chocolate and Tonka Ganache  
Petit Choux Croquant  
Rose Macaroon  
Mini Bakewell Tart

### COCKTAIL RECEPTION CANAPÉ MENU 3

£56

*Available for a maximum of 80 guests*

#### Cold Canapés

Scallop Ceviche with Mouli and Avocado  
Smoked Salmon Moscovite  
Dorstone Pebble, Espilette and Black Olive  
Duck Liver Bon Bon with Damson  
Crab Roll with Apple  
Spiced Avocado, Lime and Caviar  
Gougère with Comte

#### Hot Canapés

Vegetable Samosa  
Oriental Chicken Winglets  
Bouchée of Wild Mushrooms  
Noisettes of Brill Darphin  
Mini Smoked Ox Cheek Torte  
Monkfish Beignet with Sala Verde  
Duck Pastilla Ras el Hanout, Mint and Yoghurt  
Tartlet Lorraine with Alsace Bacon

**PRE-LUNCHEON AND DINNER CANAPÉ MENU**

£22

Cuissenette of Smoked Salmon and Crab

Gougère

Duck Liver Bon Bon

Spicy Vegetable Roll

Coronation Chicken

Noisette of Brill Darphin