



THE RITZ LONDON

2020

PRIVATE DINING & EVENTS

LUNCH AND DINNER 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

## **LUNCHEON OR DINNER MENU 1**

£150

Our Executive Chef, John Williams will create a bespoke 6 course seasonal Epicurean Menu

*Available for a maximum of 16 guests*

*Kindly note that guests must be seated at 12:30 for Lunch and 19:00 for Dinner*

*Please kindly note that we require one set menu to be selected for the entire party, however, should there be any dietary requirements please kindly advise your planner so that alternatives can be arranged*

## LUNCHEON OR DINNER MENU 2

£134

Ballotine of Duck Liver

Damson and Pistachio

~

Braised Turbot

Leeks, Champagne and Caviar

~

Tournedos of Beef

Salsify and Lovage

Banana and Caramel

Yoghurt Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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**LUNCHEON OR DINNER MENU 3**

£120

Salad of Crab

Cucumber and Crème Fraiche

~

Roast Sea Scallops

Cauliflower and Truffle

~

Fillet of Veal

Celeriac, Wild Mushroom and Madeira

~

Salted Peanut Parfait

Fudge and Vanilla Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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**LUNCHEON OR DINNER MENU 4**

£115

Ceviche of Scallops

Citrus and Shaved Vegetables

~

Turbot Veronique

~

Fillet of Beef

Smoked Bone Marrow, Celeriac and Red Wine Jus

~

Raspberry and Vanilla

Eton Mess

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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**LUNCHEON OR DINNER MENU 5**

£116

Petit Marmite with Stuffed Winglets

~

Ballotine of Sole

Leeks and Caviar

~

Beef Wellington

Madeira and Truffle Jus

~

Amedei Milk Chocolate Mousse

Hazelnut Praline

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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**LUNCHEON OR DINNER MENU 6**

£92

Native Lobster

Carrot and Cardamom

~

Cutlet and Fillet of Lamb

Courgette, Basil and Olive Scented Jus

~

Exotic Panna Cotta

Caramelised Pineapple

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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**LUNCHEON OR DINNER MENU 7**

£89

Oak Smoked Salmon Terrine

Crab and Cucumber

~

Honey and Spiced Duck

Burnt Orange and Walnut

~

Pear and Gingerbread Soufflé

Poire Williams Ice cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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## **LUNCHEON OR DINNER MENU 8**

£86

Home Smoked Wild Salmon

Avocado and Radish

~

Norfolk Black Leg Chicken

Lovage and Wild Mushrooms

~

Apple Tart

Calvados and Vanilla

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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**LUNCHEON OR DINNER MENU 9**

£84

Chalk Stream Trout

A la Nage

~

Guinea Fowl

Jus Gras and Petit Legume

~

Blackberry Soufflé

Yoghurt Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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## **VEGETARIAN MENU 1**

£84

Salad of Heritage Beetroot  
Avocado and Salad Leaves

~

Pithivier of Potato and Leek  
Vichyssoise and Watercress

~

Lemon Tart  
Raspberries and Meringue

~

Ritz Selection Filter Coffee  
Ritz Selection Tea  
Herbal Infusions

~

Frivolities

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## VEGETARIAN MENU 2

£92

Salad of Heritage Beetroot  
Avocado and Salad Leaves

~

Stuffed Baby Vegetables  
Spiced Tomato Puree and Sauce Vierge

~

Pithivier of Potato and Leek  
Vichyssoise and Watercress

~

Lemon Tart  
Raspberries and Meringue

~

Ritz Selection Filter Coffee  
Ritz Selection Tea  
Herbal Infusions

~

Frivolities

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## **VEGAN MENU 1**

£84

Salad of Heritage Beetroot  
Avocado and Salad Leaves

~

Phititiver of Potato and Leek  
Vichyssoise and Watercress

~

Banana and Chocolate Delice

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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## VEGAN MENU 2

£92

Salad of Heritage Beetroot  
Avocado and Salad Leaves

~

Celeriac Velouté  
Truffle and Hazelnut

~

Phititiver of Potato and Leek  
Vichyssoise and Watercress

~

Banana and Chocolate Delice

~

Ritz Selection Filter Coffee  
Ritz Selection Tea  
Herbal Infusions

~

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## SELECTION OF BRITISH ARTISAN CHEESES

Served with Traditional Accompaniments

Cheese Plate (selection of 5 cheeses) £20.00 per person

Sharing Cheese Boards (to be discussed on a bespoke basis with yours Events Planner) from £20.00 per person

### Cheese Selection

Stinking Bishop

Ticklemore

Tunworth

Celtic Promise

Cropwell Bishop Stilton

Bix

Godminster Cheddar

Cornish Yarg

Mrs Bells Blue

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