

ARTS DE LA TABLE

*Please allow 40 minutes preparation time for the below dishes
Kindly note that all dishes serve two people*

BEEF WELLINGTON Celeriac and Perigord Truffle	£88
HAY AGED BRESSE DUCK Damson and Lavender	£86
CRÊPES SUZETTE	£36

EPICUREAN MENU

*To be served for the whole table
Dietary requirements can be catered for
Please ask your waiter for assistance*

FIVE COURSES	£92
Classic Wine Selection	£75
Fine Wine Selection <i>Five glasses served</i>	£130
SEVEN COURSES	£114
Classic Wine Selection	£85
Fine Wine Selection <i>Six glasses served</i>	£150

Please note this menu is only available before 21:00

A £40 per person entertainment charge will apply to guests dining from
the A La Carte Menu

Please speak to your waiter to view our Vegetarian, Vegan or 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

FOUR COURSE MENU

SATURDAY 1ST AUGUST

£120

TOMATO CONSOMMÉ

Parmesan and Almond

SEA BREAM

Courgette and Menton Lemon

BALLOTINE OF DUCK LIVER

Cherry and Yoghurt

ISLE OF MULL SCALLOP CEVICHE

Apple and Marigold

LANGOUSTINE

À la Nage and Bronze Fennel

HALIBUT

Mussels, Romanesco and Sea Fennel

CUTLET AND FILLET OF LAMB

Aubergine, Basil and Olive

BRESSE DUCK

Damson and Heritage Beetroot

BLACKBERRY SOUFFLÉ

Vanilla Chantilly

CHESTNUT MERINGUE

Pear and Tonka

WILD STRAWBERRY

Vanilla and Mint

BRITISH CHEESE

£25 as an additional course

£15 supplement instead of dessert

The Ritz Blend Coffee and Tea £7.00

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FIRST COURSES

NATIVE LOBSTER Heritage Tomato and Basil	£23
NORFOLK CRAB Granny Smith Apple and Avocado	£34
LANGOUSTINE À La Nage and Bronze Fennel	£35
BALLOTINE OF DUCK LIVER Damson and Pistachio	£25
VEAL SWEETBREAD Roscoff Onion and Hay	£26

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MAIN COURSES

BRESSE DUCK Heratige Beetroot and Walnut	£40
SEA BASS Lobster, Fennel and Menton Lemon	£44
CORNISH TURBOT Girolle and New Season Almond	£54
TOURNEDOS OF BEEF Salsify, Lovage and Smoked Bone Marrow	£43
CUTLET AND FILLET OF LAMB Courgette, Basil and Olive	£42

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DESSERTS

KENTISH STRAWBERRY Vanilla and Lime	£17
SALTED CARAMEL PARFAIT Fudge and Dulcey	£17
BANANA Caramel and Yoghurt	£17
RITZ CHOCOLATE SOUFFLÉ Vanilla Chantilly	£18
PEACH MERINGUE Lemon Verbena and Champagne	£17

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