

## EPICUREAN JOURNEY

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*The Epicurean menu demonstrates the love and knowledge of gourmet food and fine wine, dedicated to the gourmand who takes pleasure in enjoying and exploring luxurious food. We create and deliver carefully chosen, quality, seasonal ingredients, with you in mind. Escoffier, the king of chefs and chef of kings, who partnered with Cesar Ritz, had a mantra; "Good food and good cooking is the foundation of all happiness"*  
*Bon Appetit!*

Five Course	£105
Menu with Classic Wine Selection	£180
Menu with Fine Wine Selection	£235
Menu with Prestige Wine Selection	£335
	
Seven Course	£125
Menu with a Classic Wine Selection	£220
Menu with a Fine Wine Selection	£300
Menu with Prestige Wine Selection	£405
Mint Mist Infusion or Royal Vienna Coffee	£15

*To augment your dining experience, this menu including dietary amendments must be served to the entire table.*

*Not all dietary requirements can be catered for and this menu is only available before 13:30*

## CHAMPAGNE OF THE MONTH

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		750ml	150ml
Pernier-Jouët Grand Brut	NV	£120	£26
Pernier-Jouët Blason Rosé	NV	£170	£28
Pernier-Jouët Blanc de Blancs	NV	£190	
Pernier-Jouët Belle Epoque Brut	2012	£340	£38
Pernier-Jouët Belle Epoque Rosé	2012	£480	
Pernier-Jouët Belle Epoque Blanc de Blancs	2006	£760	

*Vegetarian, Vegan or Allergens Menus are available on request.*

*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

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Norfolk Crab Granny Smith Apple and Avocado	£34
Native Lobster Heritage Tomato and Almond	£35
Langoustine A La Nage and Bronze Fennel	£36
Veal Sweetbread Morel, Parmesan and Truffle	£28
Ballotine of Duck Liver Damson and Pistachio	£29

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## MAIN COURSES

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Dover Sole Razor Clam, Grape and Wild Mushroom	£47
Cornish Turbot Dieppoise Kohlrabi and Sea Kale	£57
Cutlet of Suffolk Lamb Aubergine, Basil and Olive	£47
Juniper Roasted Anjou Pigeon Morels and Wild Garlic	£48
Tournedos of Beef Salsify, Lovage and Smoked Bone Marrow	£48

## ARTS DE LA TABLE

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*The timeless dining tradition of table side service, paying homage to classic dishes and displaying the perfect harmony between the kitchen and service. Delivering extraordinary cooking utilising exceptional seasonal ingredients, complimented by the theatre of service.  
Please allow 40 minutes preparation time*

Beef Wellington Celeriac and Perigord Truffle	£98
Bresse Duck Honey, Lavendar and Smoked Beetroot	£96

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## DESSERTS

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Ritz Chocolate Soufflé Vanilla Chantilly	£20
Exotic Fruit Meringue Rum and Vanilla	£20
Salted Caramel Parfait Fudge and Dulcey	£20
English Strawberry Sweet Cicely and Almond	£20
Amedei Chocolate Mousse Hazelnut and Black Truffle	£30

## ARTS DE LA TABLE

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*What started as a mistake turned into a legendary dessert. Created by Henri Carpentier in 1895 whilst preparing a dessert for the Prince of Wales, the future King Edward VII of England.  
Please allow 15 minutes preparation time*

Crêpe Suzettes	£40
Mint Mist Infusion or Royal Vienna Coffee	£15

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## THREE COURSE MENU

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Monday 19<sup>th</sup> July 2021

£60

Beef Tartare  
Smoked Egg Yolk and Radish

Tomato Consommé  
New Season, Basil and Almond

Turbot  
Roast Cauliflower and Sea Purslane

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Cornish Halibut  
Grape, Razor Clam and Mussel

Veal Cheek Blanquette  
English Pea and Madeira

Bresse Duck  
Heritage Beetroot and Lavender

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Apricot Soufflé  
Amaretto Chantilly

Exotic Fruit Meringue  
Rum and Vanilla

Selection of British Artisan Cheese  
Supplement  
Additional Course

£15  
£25

The Ritz Selection Tea and Coffee

£8

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