

EPICUREAN JOURNEY

*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	£110
Menu with Classic Wine Selection	£185
Menu with Fine Wine Selection	£240
Menu with Prestige Wine Selection	£340
	
Seven Course	£130
Menu with a Classic Wine Selection	£225
Menu with a Fine Wine Selection	£305
Menu with Prestige Wine Selection	£410
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

		150ml	750ml
Laurent Fernier, La Cuvée	NV	£24	£120
Laurent Fernier, Rosé	NV	£30	£150
Laurent Fernier, Vintage	2008	£32	£160
Laurent Fernier, Grand Siècle	NV		£280
Laurent Fernier, Alexandra Rosé	2004		£460

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

Norfolk Crab Granny Smith Apple and Avocado	£38
Native Lobster Smoked Butter and Delica Pumpkin	£38
Veal Sweetbread Artichoke, Parmesan and Truffle	£39
Langoustine A la Nage and Bronze Fennel	£39
Ballotine of Duck Liver Damson and Pistachio	£33

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MAIN COURSES

Dover Sole Razor Clam, Grape and Wild Mushroom	£52
Cornish Turbot Dieppoise Kohlrabi and Sea Kale	£69
Cutlet of Suffolk Lamb Courgette, Basil and Olive	£54
Anjou Pigeon Blackberry, Juniper and Walnut	£53
Tournedos of Beef Salsify, Lovage and Smoked Bone Marrow	£58

ARTS DE LA TABLE

*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	£118
Bresse Duck Honey, Lavendar and Smoked Beetroot	£104

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DESSERTS

Ritz Grand Marnier Soufflé Vanilla Chantilly	£21
Salted Peanut Praline and Milk Ice Cream	£21
Banana and Caramel Parfait Fudge and Dulcey	£21
Vanilla Mousseline Ritz Honey, Pear and Mead	£21
Milk Chocolate Raspberry and Rose	£21

ARTS DE LA TABLE

*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	£43
Mint Mist Infusion or Royal Vienna Coffee	£15

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THREE COURSE MENU

Sunday 17th October 2021

£70

Sea Bream
Fennel and Menton Lemon

Var Salmon
Brown Butter and Grapefruit

Ballotine of Duck Liver
Figs and Walnut

Cornish Halibut
Razor Clam, Grape and Mussel

Traditional Roast Sirloin of Beef

Bresse Duck
Heritage Beetroot and Lavender

Cherry Soufflé
Kirsch and Vanilla

Salted Peanut
Praline and Milk Ice Cream

Selection of British Artisan Cheese
Supplement

£15

Additional Course

£25

The Ritz Selection Tea and Coffee

£8.50

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