



THE RITZ LONDON

2022

PRIVATE DINING & EVENTS

LUNCH AND DINNER MENUS

All rates are inclusive of VAT at the prevailing rate at the time of payment.

Please kindly note that a Discretionary Service Charge of 12.5% will be added to your bill on all Food and Beverage items.

LUNCHEON OR DINNER MENU 1

£165

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

£145

Ballotine of Duck Liver

Damson and Pistachio

~

Braised Turbot

Leeks, Champagne and Caviar

~

Fillet of Veal

Celeriac, Wild Mushroom and Madeira

~

Amedei Chocolate Mousse

Hazelnut, Vanilla Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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LUNCHEON OR DINNER MENU 3

£132

Salad of Crab
Cucumber and Crème Fraiche

~

Native Lobster
Carrot and Cardamom

~

Tournedos of Beef
Salsify and Lovage

~

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

£125

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

£105

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 6

£95

Home Smoked Var Salmon

Avocado and Citrus

~

Norfolk Black Leg Chicken

Duck Liver and Jus Gras

~

Saville Orange Souffle

Grand Marnier Chantilly

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

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VEGETARIAN AND VEGAN MENU

Three Courses at £88

Four Courses at £109

Additional Courses with a supplementary charge

Heritage Beetroot Salad, Avocado and Caramelized Walnut

OR

Stuffed Baby Vegetables, Spiced Tomato Puree and Sauce Vierge

~

Tomato Consommé (available from May - August)

OR

Celeriac Velouté, Truffle and Hazelnut

~

Pithivier of Potato and Leek, Vichyssoise and Watercress

OR

Courgette Flower, Couscous

~

Lemon Tart, Raspberries and Meringue (VEGETARIAN)

OR

Dark Chocolate and Banana Delice (VEGAN)

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SELECTION OF BRITISH ARTISAN CHEESES

Served with Traditional Accompaniments
Cheese Plate (selection of 5 cheeses) £29.00 per person

Cheese Selection

Stinking Bishop
Coolea
Tunworth
Celtic Promise
Cropwell Bishop Stilton
Brightwell Ash
Isle of Man Cheddar
Cornish Yarg
Mrs Bells Blue

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