



THE RITZ LONDON

2017
PRIVATE DINING CANAPE MENUS



THE RITZ LONDON

COCKTAIL RECEPTION CANAPÉ MENU 1

£59

Cold Canapés

Cornets of Smoked Salmon Moscovite

Vietnamese Vegetable Roll

Tartlet of Tunworth Cheese with Apple Compote

Smoked Eel with Citrus Jelly and Horseradish

Parmesan Crisp with Goats Cheese and Fig Chutney

Seaweed Cracker with Brown Shrimp and Cucumber

Smoked Haddock Tartare, Pickled Cucumber

Foie Gras Truffle

"Ritz Crisps"

Hot Canapés

Truffled Wild Mushroom and Celeriac Pizza

Langoustine with Apple and Verbena Sauce

Spiced Brioche Croute, Tandoori Chicken with Coriander

Curried Cauliflower Samosa with Coriander

Smoked Ox Cheek Pithivier

Leek, Onion and Cheese Tartlet

Gougères

Bon Bon of Truffled Duck Confit

Goujons of Sole with French Fries

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THE RITZ LONDON

Dessert Canapés

White Chocolate and Passion Fruit Pomponette

Petit Choux Croquant

Mint Chocolate Macaroon

Raspberry Parfait, White Chocolate and Pistachio

Ritz Madeleine



THE RITZ LONDON

COCKTAIL RECEPTION CANAPÉ MENU 2

£50

Cold Canapés

Scallop Tartare with Seaweed Cracker and Lime Crème Fraiche
Mille Feuille of Smoked Salmon and Crab
Black Olive Pinwheel with Goats Cheese
Goose Liver with Gingerbread and Spiced Apple
Black Rice Cracker, Brown Shrimp and Cucumber Jelly
Apple Crab Roll with Avocado
Black Pepper Tuiles with Creamed Cheese and Roast Pepper
Mushroom Macaroon
Marinated Tuna, Avocado Purée

Hot Canapés

Brioche Pizza with Broad Beans and Peas
Gougère with Crackling
Warm Dublin Bay Prawns a la Nage
Mini Samosas
Soy Glazed Chicken with Ginger
Bouchée of Wild Mushrooms
Noisettes of Brill Darphin
Mini Smoked Ox Cheek Torte
Glazed Beef Fillet, Crisp Shallot and Horseradish
Ham Hock, Beignet Piccalilli Puree



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COCKTAIL RECEPTION CANAPÉ MENU 3

£43

Cold Canapés

Lemon Meringue, Smoked Salmon Mousse
Tartlet of Tunworth Cheese with Pickled Walnuts
Tuna Marinated with Wasabi and Caviar
Goats Cheese with Fig Compote
Daikon Rolls Avocado and Chilli
Goose Liver, Spiced Port Reduction
Beetroot Prawn Cracker with Smoked Monkfish
Coronation Chicken

Hot Canapés

Tartlet Royal with Alsace Bacon
Squid with Aioli
Grilled Fillet of Beef with Ginger and Spring Onion
Bouchée of Wild Mushrooms with Snails and Tarragon Sabayon
Indian Spiced Lamb with Potato Samosa
Confit Duck Roll with Apple Balsamic
Oriental Spiced Chicken Winglets



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COCKTAIL RECEPTION ADDITIONAL CANAPÉ ITEMS

£20 Mini Blini with Caviar and Crème Fraiche

£3.50 per canapé

Cold Canapés

Crab and Mango Roll, Sweet Chilli Sauce
Herb Rolled Goats Cheese
Japanese Egg Roll, Smoked Salmon
Goats Cheese Sandwich, Orange Gel
Tartlet of Asparagus and Gorgonzola Cream
Black Rice Cracker with Lobster and Crème Fraiche
Marinated Tuna with Avocado
Cherry Tomato with Minted Dressed Crab
Salmon Sushi Rolls

Hot Canapés

Bouchée of Quail Eggs with Truffle Sabayon
Crab Cakes with a Pickled Lime Sabayon
Roast Wafer Salmon with Mirin and Soy
Slow Cooked Pork Belly with Crisp Skin and Apple Puree
Tartlet Lorraine with Crisp Alsace Bacon
Ballotine of Chicken with Spices
Friture of Baby Squid with Chilli and Lime
Almond Crusted Tempura Prawns, Chilli and Lime

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Dessert Canapés

Coffee Mousseline

Chocolate Financier

Vanilla Mousse, Raspberry and Pistachio

Ritz Madeleines

Petit Choux Croquant

Prune and Armagnac Financier with Calvados Mousseline

Speculoos with Salted Caramel Mousseline

Chocolate Sable with Tonka Cream

Mini Bakewell Tarts

Mini Mille Feuille

Assortment of Mini Cones

Marshmallows

Baked Alaska

Lemon Curd

Mini Paris Brest



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£6 per canapé

Cold Canapés

Goose Liver Terrine with Fig and Marsala Compote
Lobster and Tarragon Aspic with Chive Mayonnaise
Ceviche of Scallops with Avocado Puree and Citrus
Dublin Bay Prawns, Mint, Coriander and Mango Roll

Hot Canapés

King Prawn Tempura with Lime and Wasabi Mayonnaise
Deep Fried Scampi Stuffed with Crab

£7 per canapé

Hot Canapés

Parmesan Crusted Lamb Cutlets



THE RITZ LONDON

Bespoke trolley and cooking station menus to be discussed further with our Executive Chef.

These dishes will be prepared and served in the room with your guests for an interactive event. Options include:

Jabugo Ham, York Ham with Piccalilli, Traditional Smoked Salmon, Oysters, Caviar, Nitro Ice Cream, Crêpes Suzette

Prices vary, and availability may depend on guest numbers
(Minimum number of 30 guests will apply to all buffet options)

SEAFOOD BUFFET

£50

Seafood and Smoked Fish Selection
Oysters, Lobster, Langoustine, Crab and Smoked Salmon

CHEESE BUFFET

£28

A selection of British and French Cheese with Traditional Accompaniments



THE RITZ LONDON

MINI-DESSERT BUFFET

£35

Vanilla Panacotta with Exotic Fruit

Mini Millefeuilles

Ritz Macaroons

Jam Doughnuts

Baked Alaska

Coffee and Mascarpone Mousse

Raspberry, Lime and Vanilla

White Chocolate and Passion Fruit Mousse

Mini Cones of Vanilla and White Chocolate Cream

Cherry Kirsch Mousse

Chocolate Éclair

Strawberry and Lemon Verbena Mousse

Apple and Honey Mousseline



THE RITZ LONDON

PRE LUNCHEON AND DINNER CANAPÉ MENU 1

£21

Cuissenette of Smoked Salmon and Crab
Tartlet of Camembert with Apple Compote
Goose Liver with Gingerbread and Spiced Apple
Vietnamese Vegetable Roll
Coronation Chicken
Noisette of Brill Daphin

PRE LUNCHEON AND DINNER CANAPÉ MENU 2

£19

Daikon Vegetable Roll with Pickled Ginger and Soy
Pinwheel Sandwich with Goats' Cheese and Olive
Smoked Eel, Citrus Gel and Horseradish
Cornets of Smoked Salmon Moscovite
Goose Liver Bon Bon, Spiced Apple Gel