2017 PRIVATE DINING FESTIVE MENUS

Pre Dining Canape Menu

£21

Cuissenette of Smoked Salmon and Crab

Tartlet of Camembert with Apple Compote

Goose Liver Bon Bon, Spiced Apple Gel

Vietnamese Vegetable Roll

Coronation Chicken

Noisette of Brill Darphin

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 with Gingerbread and Spiced Pineapple Puree

£80

Fillet of Halibut

Sea Vegetables, Grapes, Clams and Mussels

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Roast Breast of Duck

Heritage Beetroot, Duck Liver and Quince

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Chocolate Mousse

Hazelnut Nougatine and Tonka

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Four Courses £90 Three Courses £80

Terrine of Smoked Salmon and Crab

Cucumber Jelly

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Shellfish Bisque Scented

Ginger and Armagnac

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Traditional Norfolk Bronze Turkey

Roast Potatoes, Glazed Carrots and Brussel Sprouts with Chestnuts

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The Ritz Christmas Pudding

Brandy Sauce

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Four Courses £98 Three Courses £87

Petite Marmite Henri IV

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Warm Native Lobster

Spiced Carrot Puree and Cardamom

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Fillet of Beef

Wild Mushrooms, Chestnuts and Truffle

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Chestnut and Vanilla Soufflé

Spiced Rum Ice Cream

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Four Courses £104 Three Courses £92

Terrine of Goose Liver

Caramelised Apple, Mulled Wine Gel

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Ballotine of Sole

Mushroom Puree, Sauce Dippoise

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Venison Wellington

Celeriac Puree and Truffle Sauce

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Mont Blanc

Meringue and Caramelised Pear

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VEGETARIAN FESTIVE MENU

Four Courses £90 Three Courses £75

Salad of Beetroot

Hazelnut and Goats Cheese

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Veloute of Jerusalem Artichoke

Wild Mushroom Torte

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Chestnut Gnocchi

Cauliflower Truffle and Parmesan Broth

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Selected Dessert from Main Menu

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CHILDRENS FESTIVE MENU

Four Courses £60 Three Courses £50

Cocktail of Melon Pearls

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Cream of Tomato Soup

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Traditional Norfolk Bronze TurkeyChestnut Stuffing, Brussel Sprouts, Carrots and Roast Potatoes

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Knickerbocker Glory

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