



THE RITZ LONDON

2017
PRIVATE DINING LUNCH AND DINNER MENUS



THE RITZ LONDON

LUNCHEON OR DINNER MENU 1

£145

Goose Liver, Spiced Port and Pear

~

Oxtail Consommé, Sweetbreads and Paillette D'or

~

Butter Poached Lobster
Vanilla, Carrot and Lemon Verbena

~

Bresse Chicken
Truffle, Mushroom Puree, Leeks and Supreme Sauce

~

Amedei Chocolate Mousse,
Coconut and Mint

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 2

£130

Tart Fine of Tunworth Cheese
Apple Compote and Pickled Walnuts

~

Braised Turbot
Sea Fennel and Shellfish Jus

~

Tournedos Rossini

~

Red Fruit Trifle and White Chocolate Custard

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 3

£115

Goose Liver Terrine
Sauternes Jelly, Brioche

~

Roast Sea Scallops
Carrot, Bacon and Beach Herbs

~

Fillet of Veal
Smoked Bone Marrow

~

Banana and Yoghurt Mousse,
Caramelised Hazelnut

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 4

£112

Ceviche of Scallops
Citrus and Shaved Vegetables

~

Seabass with Fruits of the Sea

~

Fillet of Beef, Brillat Savarin

~

Exotic Fruit Soufflé with Banana Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 5

£110

Petit Marmite with Stuffed Winglets

~

Zephyrs of Sole Tout Paris

~

Venison Wellington

Madeira and Truffle Jus

~

Milk Chocolate and Biskelia

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 6

£89

Langoustine, Caramelised Cauliflower Purée and Loveage

~

Saddle of Lamb Belle Epoque

~

Apple Mille Feuille

Crème Fraiche, Honey Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 7

£87

Oak Smoked Salmon Terrine with Crab and Cucumber Jelly

~

Honey and Spiced Duck,
Lemon, Glazed Turnips and Carrots, Game Chips

~

Cherry Soufflé
Kirsch and Elderflower Ice Cream

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 8

£84

Watercress and Egg Yolk Ravioli, Creamed Morels

~

Halibut

Sea Vegetables and Champagne Sauce

~

Passion Fruit Mousse

Exotic Fruits and Coconut Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 9

£82

Duck Egg

Jerusalem Artichoke and Truffle Cream

~

Cutlet and Fillet of Lamb, Courgette Purée, Artichoke and Olive
Basil Scented Jus

~

Orange Tart

Citrus Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

LUNCHEON OR DINNER MENU 10

£79

Home Smoked Var Salmon with Avocado
Horseradish Mayonnaise

~

Guinea Fowl, Chou Croute
Morteau Sausage and Jus Naturel

~

Vanilla and Yoghurt Pannacotta
Raspberries and Hibiscus

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities



THE RITZ LONDON

VEGETARIAN MENU 1

£85

Consommé of Wild Mushroom, Mushroom Custard

~

Egg Yolk Ravioli

Broccoli Puree, Walnut and Pecorino Sauce

~

Brioche Croute with Celeriac and Truffle

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

VEGETARIAN MENU 2

£75

Salt Baked Beetroot, Avocado, Pea Shoots and Cep Beignet

~

Herb Crusted Salt Baked Root Vegetables,
Pine Nuts and Pecorino

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



THE RITZ LONDON

VEGETARIAN MENU 3

£75

Artichoke Royal,
Root Vegetables and Pickled Walnut

~

Gratin of Gnocchi and Vegetables
Gruyère

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities



THE RITZ LONDON

Selection of British Artisan Cheeses

Served with Traditional Accompaniments

Cheese Plate (selection of 5 cheeses) £20.00 per person

Cheese Boards (to be discussed on a bespoke basis with your Events Planner)

Cheese Selection

Stinking Bishop

Ticklemore

Tunworth

Dorstone

Celtic Promise

Cropwell Bishop Stilton

Wigmore

Westcombe Cheddar

Cornish Yarg