

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 LiverCaramelised 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

Veloute of Jerusalem Artichoke

Wild Mushroom Torte

Chestnut Gnocchi

Cauliflower Truffle and Parmesan Broth

Selected Dessert from Main Menu



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 Turkey
Chestnut Stuffing, Brussel Sprouts, Carrots and Roast Potatoes

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Knickerbocker Glory

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