



Sample Live at the Ritz menu  
£95 PER PERSON

Roast Breast of Quail  
with Braised Lettuce and Morel Cream

Terrine of Foie Gras and Goats Cheese  
with Apple Puree, Spiced Port Jelly and Brioche

~~~

Marinated Loin of Tuna wrapped in Basil with a  
Remoulade of Fresh Turnips and Lemon

Tortellini of Goats Cheese  
with Raisin Puree, Rhubarb, Walnuts and Endive

~~~

Braised Brill with Parsley Puree,  
Croustilliant of Oxtail and Snails, Red Wine Sauce

Roast Duck Breast glazed in Honey  
with Carrots, Kale and Green Peppercorns

Confit Pork Belly with Spring Greens,  
Salsify and Fennel Jus

~~~

Lemon Posset with Blueberry Compote  
and Warm Madeleines

Caramelised Pear Souffle  
with Prune and Armagnac Ice Cream

Rhubarb and Vanilla Yoghurt Parfait  
Lychee and Rose Water Sorbet

~~~

A Wide Selection of British and French Cheeses  
Presented at the Table from the Trolley  
Supplement £8.00

~~~

Ritz Blend Coffee served with Friandises

A £30 per person entertainment charge will apply to guests dining from the  
a la carte or Sonata menu.