



THE RITZ LONDON

# LUNCHEON OR DINNER MENUS

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# THE RITZ LONDON

## Luncheon or Dinner Menu 1

*£120.00 per person*

Veloute of Jerusalem Artichoke with Wild Mushroom Torte

~

Truffled Terrine of Bresse Chicken and Goose Liver  
with Pickled Girolles and Leek Puree

~

Butter Poached Lobster with Cauliflower Puree  
and Ginger Broth

~

Saddle of Lamb Belle Epoque

~

Tepee of Jivara Chocolate with Chocolate Sacher  
and Poached Pears

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### **Luncheon or Dinner Menu 2**

*£105.00 per person*

Warm Salad of Scallop and Dublin Bay Prawns  
with Ginger Confit and Pear Puree

~

Steamed Fillet of Sea Bass with Oyster Veloute and Caviar

~

Cutlet of Venison Forestiere

~

Pecan Nougat Glace with Coffee Foam, Bergamot Scented Fudge

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 3

*£97.00 per person*

Cornish Crab Salad with Ginger Jelly,  
Lovage and Celery Vichysoisse

~

Filet of Sole with Morels, Leeks and Jura Wine Sauce

~

Filet of Beef Perigourdine and Girolles a la Creme

~

Coconut Panna Cotta with Pineapple and Lime Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 4

*£95.00 per person*

Veloute of Celeriac with Truffled Mushroom Vol au Vent

~

Curry Roast Scallops, Spiced Carrot Puree,  
Salted Grapes and Citrus Broth

~

Roast Rack of Veal Forestiere,  
Madeira and Truffle Jus

~

Raspberry Souffle with Verbena Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 5

*£90.00 per person*

Ballotine of Ham Hock and Langoustine  
with Quail Egg Beignet and Fennel Pollen

~

Spiced Turbot and Baby Vegetables,  
Herb Gnocchi and Lemon Verbena

~

Tournedos of Fillet of Beef with Girolles,  
Smoked Bacon and Red Wine Jus

~

Salted Caramel Mousse with Ginger Bread,  
Malted Milk Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 6

*£85.00 per person*

Salt Beef and Goose Liver Terrine with Compressed Pear

~

Roasted Fillet of Halibut with Truffled Cauliflower,  
Baby Leeks and Shellfish Cream

~

Calvados Creme Fraiche Parfait with Caramelised Apples  
and Granny Smith Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 7

£ 76.00 per person

Langoustine with Fricassee of Morels,  
Herb Gnocchi and Verbena Cream

~

Breast of Squab Pigeon with Goose Liver and Celery Puree,  
Liquorice and Red Wine Sauce

~

Macaé Chocolate Parfait with Pear and Chocolate Ripple Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### **Luncheon or Dinner Menu 8**

*£68.00 per person*

Oak Smoked Salmon Terrine with Crab  
and Lemon Creme Fraiche

~

Cutlet and Fillet of Kent Lamb with Leek Royale,  
New Season Vegetables and Roast Garlic Scented Jus

~

Vanilla Yoghurt Parfait with Raspberries  
and Lychee, Rosewater Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 9

*£67.00 per person*

Slow Cooked Duck Egg with Asparagus,  
Parmesan Broth and Cep Puree

~

Roast Guinea Fowl with Morteaux Sausage,  
Cabbage Torte and Roasting Jus

~

Prune and Armagnac Parfait with Caramelised Apple  
and Cinnamon Meringue

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 10

*£65.00 per person*

Salad of Crab with Apple and Spicy Crab

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Rotisserie of Spiced Duck with Prune Clafoutis  
and Citrus Honey Jus

~

Bramble Souffle with Green Apple Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 11

*£58.00 per person*

Carpaccio of Smoked Eel with Beetroot  
and Horseradish Cream

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Poached Breast of Chicken with Morels,  
Baby Leeks and Vin Jaune

~

Verbena Creme Brulee with Breton Shortbread,  
Melon and Champagne Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### Luncheon or Dinner Menu 12

*£58.00 per person*

Salmon a la Nage Hollandaise

~

Slow Cooked Pork Belly with Kromesky,  
Etuvee of Vegetables and Sweet Marjoram Jus

~

Lemon Posset with Blueberry Compote,  
Buttermilk Sorbet and Warm Madeleines

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### **Vegetarian Menu 1**

*£ 70.00 per person*

Confit of Beetroot with Biscotti,  
Roquefort, Horseradish Cream and Spiced Lentil Dressing

~

Braised Asparagus with Slow Cook Egg, Cep Puree and Truffle

~

Roast Aubergine with Ceps, Coco Bean, Tomato  
and Basil Vinaigrette

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### **Vegetarian Menu 2**

*£55.00 per person*

Cauliflower Panna Cotta with Truffle,  
French Bean and Almond Salad

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Artichoke Royal with Spring Vegetables,  
Perigord Truffle and Mushroom Veloute

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities



## THE RITZ LONDON

### **Vegetarian Menu 3**

*£55.00 per person*

Mille Feuille of Tomato with Avocado,  
Apple and Jellied Tomato Consomme

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Tortellini of Pecorino with Etuvee of Vegetables,  
Spiced Carrot Puree and Chervil Broth

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities