



# THE RITZ LONDON

## PRIVATE DINING

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## THE RITZ LONDON

### **English Breakfast**

*£32.00 per person*

Freshly Squeezed Orange or Grapefruit Juice

~

Scrambled Eggs with Grilled Bacon, Sausage, Mushrooms and Tomato

~

Selection of Home Baked Croissants, Danish Pastries and Muffins from  
The Ritz Bakery served with Butter, Marmalade and Preserves

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

### **Continental Breakfast**

*£29.00 per person*

Freshly Squeezed Orange or Grapefruit Juice

~

Selection of Home Baked Croissants, Danish Pastries and Muffins from  
The Ritz Bakery served with Butter, Marmalade and Preserves

~

Selection of Charcuterie and Cheese

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions



## THE RITZ LONDON

### **Traditional Continental Breakfast**

*£25.00 per person*

Freshly Squeezed Orange or Grapefruit Juice

~

Selection of Home Baked Croissants, Danish Pastries and Muffins from  
The Ritz Bakery served with Butter, Marmalade and Preserves

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions



## THE RITZ LONDON

### Cocktail Reception Canape Menu 1

£45.00 per person

#### *Cold Canapes*

Cornets of Smoked Salmon Moscovite

Ceviches of Scallops

Salad of Lobster with Mango, Lime and Mint

Pistachio Macaroon with Goose Liver and Sauternes Jelly

Smoked Eel with Horseradish Sable

Parmesan Tuile with Goats Cheese and Orange Confit

Oyster En Gelee with Watercress

Mini Lobster Cocktail with Yuzu and Ginger

#### *Hot Canapes*

Wild Mushroom and Celeriac Pizza

King Prawns in their Jackets

Tandoori Chicken with Raita Dip

Curried Cauliflower Samosa with Coriander

Brioche Croute with Goose Liver and Celeriac Cream

Parmentier of Truffled Duck Confit

Skewered Chicken with Garam Masala and

Coriander Yoghurt Fondue

#### *Dessert*

Raspberry Macaroon with Rose Scented Cream

Strawberry and Vanilla Scented Sushi

Coconut and Lime Marshmallow

Petit Choux Croquant with Praline Cream



## THE RITZ LONDON

### Cocktail Reception Canape Menu 2

£36.00 per person

#### *Cold Canapes*

Saffron Macaroon with Langoustine and Sauce Aioli

Cornets of Smoked Salmon Moscovite

Herb Rolled Goats Cheese

Goose Liver Bon Bon with Truffle Jelly

Tartlet of Caesar Lobster, Shaved Parmesan and Truffle

Rice Paper Rolls with Crab and Chilli

California Sushi Roll

Salad of Crab with Vichyssoise of Celery and Ginger Jelly

#### *Hot Canapes*

Brioche Pizza with Truffle

Oriental Spiced Winglets

Flamiche Picarde

Mini Samosas

Skewered Mignon Lamb with Tapenade Dressing

Bouchee of Wild Mushrooms

Cheese Beignets with Cumin and Poppy Seed

Skewered Belly Pork with Star Anise



## THE RITZ LONDON

### Cocktail Reception Canape Menu 3

£28.00 per person

#### *Cold Canapes*

Oak Smoked Salmon with Horseradish Sable

Tuna Tartare with Wasabi and Caviar

Citrus Macaroon with Cured Salmon and Creme Fraiche

California Sushi Rolls

Daikon Rolls with Vegetables

Melba Toast with Goose Liver Mousse and Sauternes Jelly

Tartlet of Asparagus with Roquefort Cream

#### *Hot Canapes*

Tartlet Royal with Alsace Bacon

Coconut Crusted Fishcake with Curried Mayonnaise

Grilled Fillet of Beef with Ginger and Spring Onion

Bouchee of Wild Mushrooms with Snails and Tarragon Sabayon

Oriental Spiced Chicken Winglets

Black Pudding and Scallop Beignet

Beignet of Vegetables with sauce Aioli

Indian Spiced Lamb with Potato Samosa



## THE RITZ LONDON

### Cocktail Party Additional Canape Items

*£3.00 per person per item*

#### *Cold Canapes*

Ballotine of Goose Liver on Muscat Raisin and Pistachio Biscotti

Barquette of Asparagus and Gorgonzola Cream

Batons of York Ham with Savoury Mustard

Lobster and Papaya with Thai Spices and Coconut Cream

Cassolette of Marinated Melon with Mulled Wine

Cherry Tomato with Minted Dressed Crab

Fennel Spoon with Ceviche of Sole

Salmon Sushi Rolls

Avocado and Chilli Mousse with Coriander

Salmon Papillote with Creme Fraiche Caviar

#### *Hot Canapes*

Croustade of Quail Eggs with Truffle Sabayon

Crab Cakes with a Pickled Lime Sabayon

Deep Fried Scampi Stuffed with Crab

Lobster Spring Roll, Ginger and Thai Basil

Roast Wafer Salmon with Mirin and Soy

Skewered Lamb Mignon with Harrissa and Cumin

Mignon of Beef Fillet Perigourdine

Truffled Brioche Pizza with Parmesan

Tartlet Lorraine with Crisp Alsace bacon



## THE RITZ LONDON

### Cocktail Party Additional Canape Items

*£3.00 per person per item*

#### *Sweet Frivolities*

Pralines with Sorbets and Ice Cream En Surprise

Ritz Macaroons

Assorted Creme Brulee

Floating Islands

Crackling Chocolate

Caramelised Pear and Apple Samosa

Cylinder of Crisp Apple with Chocolate

Lime Clafoutis with Panna Cotta

Petit Choux Croquant

Marsala Cheesecake

Prune and Armagnac Financier with Calvados Mousseline

Chocolate and Orange Pyramide

Almond and Passion Tartellette



## THE RITZ LONDON

### **Canape Station 1**

*£50.00 per person*

Seafood and Smoked Fish Selection to include  
Oysters, Lobster, Langoustine, Crab and Smoked Salmon

### **Canape Station 2**

*£25.00 per person*

A selection of British and French Cheese  
with Traditional Accompaniments

### **Canape Station 3**

*£35.00 per person*

Ritz Macaroons  
Assorted Creme Brulee  
Floating Islands  
Cylinder of Crisp Apple with Chocolate  
Crackling Chocolate  
Lime Clafoutis with Panna Cotta  
Petit Choux Croquant  
Caramelised Wafer with Lemon Cream and Poached Blueberry  
Gingerbread Mousse with Apple Crisp



## THE RITZ LONDON

### **Pre Luncheon and Dinner Canape Menu 1**

*£18.50 per person*

Cornets of Smoked Salmon Moscovite

Parmesan Tuile with Goats Cheese and Orange Confit

Goose Liver Bon Bon

Sable of Roquefort Cream with Asparagus

Skewered Chicken with Garam Masala  
and Lemon Yoghurt

Lobster Spring Roll with Ginger and Thai Basil

### **Pre Luncheon and Dinner Canape Menu 2**

*£13.00 per person*

Californian Vegetable Roll with Pickled Ginger and Soy

Herb Rolled Goats' Cheese with Pear Chutney

Smoked Eel with Horseradish Chantilly

Japanese Egg Roll with Smoked Salmon

Macaroon with Goose Liver and Sauternes Jelly



## 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 Vichysoise

~

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

~

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

~

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,  
Etuvée 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

~

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

~

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