

TODAY'S MENU

PRESENTED BY JOHN WILLIAMS EXECUTIVE CHEF

SAMPLE DINNER MENU

£48 for Three Courses

£65 for Four Courses

Roast Sea Scallop

Angelica and Citrus Nage

Smoked Eel

Carpaccio, Horseradish and Mussel Beignets

Spring Garlic Veloute

Baked Celeriac, Snail Beignets and Girolles

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### Goats Cheese Tortellini

Rhubarb and Sauternes

### Grilled Mackerel

Aubergine and Beetroot

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Braised Brill

Curried Cauliflower, Samphire and Lovage

Loin of Lamb

Pea Puree, Morels and Rosemary Jus

Breast of Duck

Sea Kale, Beetroot and Red Wine Jus

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### Tiramisu Mousseline

Pear Sorbet and Pear Jelly

### Yorkshire Rhubarb

Mille Feuille Sauternes Ice Cream

### Banoffee Terrine

Peanut Brittle Ice Cream

## A Wide Selection of British and French Cheeses

Presented at the Table from the Trolley

*Supplement £8.00*

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Ritz Blend Coffee served with Friandises

## RECOMMENDATION WINE BY THE GLASS

|                 |                                                                                              |     |
|-----------------|----------------------------------------------------------------------------------------------|-----|
| CHAMPAGNE       | Ruinart, R de Ruinart, Brut, NV                                                              | £19 |
| WHITE WINE      | 2006, Sauvignon Blanc, Gravitass, NZ                                                         | £16 |
| RED WINE        | 2006, Ritz Pauillac, Premium Selection,<br>Baron Philippe de Rothschild, Bordeaux,<br>France | £15 |
| DESSERT<br>WINE | 2006, Sauternes, Chateau Villefranche,<br>Bordeaux, France                                   | £12 |