

TODAY'S MENU

PRESENTED BY JOHN WILLIAMS EXECUTIVE CHEF

SAMPLE LUNCH MENU

£39 for Three Courses

Salmon Poached in Olive Oil

Spiced Apple and Horseradish

Roast Sea Scallop

New Season Onions and Braised Belly Pork

Caramelized Sweetbreads

Artichokes, Alsace Bacon and Truffle

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### Braised Halibut

Chicken Winglets, Pea Puree and Marjoram

### Roast Loin of Lamb

Cauliflower, Wild Garlic and Rosemary

## RITZ CLASSIC

### Poached Chicken Demi-Deuil

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Chicory Cremeux

Coffee Sorbet and Hazelnut Sable

Yorkshire Rhubarb Mille Feuille

Sauternes Ice Cream

Pecan Nut Parfait

Earl Gray Tea Chantilly and Chocolate Nougatine

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

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RECOMMENDATION WINE BY THE GLASS

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