

# TODAY'S MENU

PRESENTED BY JOHN WILLIAMS EXECUTIVE CHEF

## SAMPLE SUMMER DINNER MENU

£48 for Three Courses

£65 for Four Courses

### **Marinated Tuna**

Radish and Turnip Remoulade

### **Roast Quail Breast**

Fricasse of Coco Beans and Alsace Bacon

### **Confit Salmon**

Crispy Squid and Watercress Mayonnaise

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### **Carpaccio of Sea Scallop**

Apple and Kohlrabi

### **Smoked Potato and Egg Yolk Ravioli**

Pea Puree and Pecorino

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### **Braised Halibut**

Cauliflower and Parmesan Foam

### **Roast Pigeon**

Walnut Gnocchi and Raisin Puree

### **Cannon of Lamb**

Artichokes, Shallot Puree and Herb Crumb

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### **Lemon and Strawberry Mille-Feuille**

Lemon Curd Ice-Cream

### **Raspberry Creme Caramel**

Orange Shortbread

### **Valrhona Chocolate and Apricot Delice**

Apricot Sorbet

### **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

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|-------------------------|----------------------------------------------------------------------------------------------|-----|
| <b>CHAMPAGNE</b>        | Lanson Brut, Black Label, NV                                                                 | £19 |
| <b>WHITE WINE</b>       | 2006, Sauvignon Blanc, Gravitas, NZ                                                          | £16 |
| <b>RED WINE</b>         | 2006, Ritz Pauillac, Premium Selection,<br>Baron Philippe de Rothschild, Bordeaux,<br>France | £15 |
| <b>DESSERT<br/>WINE</b> | 2006, Sauternes, Chateau Villefranche,<br>Bordeaux, France                                   | £12 |