

# TODAY'S MENU

PRESENTED BY JOHN WILLIAMS EXECUTIVE CHEF

## SAMPLE SUMMER LUNCH MENU

£39 for Three Courses

### Langoustine and Ham Hock Salad

Peas Mousse and Elderflower

### Fillet of Red Mullet

Curried Cauliflower and Fennel

### Squab Pigeon

Broad Bean Tortellini, Apple and Rosemary

~~~

### Braised Brill

Gem Lettuce, Girolles and Lovage

### Roast Chicken

Leeks and Parma Ham

## RITZ CLASSIC

### Fricasse of Lamb

Sweetbread and Tongue, Mousseline of Peas

~~~

### Lemon Posset

Blueberry Compote and Soft Meringue

### Peach and Verbena Terrine

Almond Shortbread

### Blackcherry and Chocolate Mousseline

Cacao Nibs Nougatine

### A Wide Selection of British and French Cheeses

Presented at the Table from the Trolley

*Supplement £8.00*

~~

Ritz Blend Coffee served with Friandises

## RECOMMENDATION WINE BY THE GLASS

CHAMPAGNE	Lanson Brut, Black Label, 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