

PRIVATE DINING MENUS

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ENGLISH BREAKFAST

£39

Freshly Squeezed Orange or Grapefruit Juice

~

Scrambled Eggs with Grilled Bacon, Sausage, Mushrooms and Tomato

Or

Scrambled Eggs with Smoked Salmon

Please be advised guests must select one main menu for their meal

~

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

TRADITIONAL CONTINENTAL BREAKFAST

£31

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

ENHANCE YOUR BREAKFAST

£7

Vanilla Yoghurt, Dried Fruits, Nuts and Banana

BREAKFAST CANAPÉ MENU

£48

The Ritz Homemade Yoghurt with Strawberry Essence

Mini Bagels with Cream Cheese and Smoked Salmon

Skewered Fruit with a Yoghurt Dip

Bircher Muesli

~

Smoked Haddock Quiche

Cassiolette of Scrambled Eggs with Smoked Salmon

Grilled Black Pudding

Haggis Bonbon

Barquette of Quail Egg Benedictine

Cocktail Chipolata Rolled in Bacon

Grilled Field Mushrooms on Toast

Smoked Trout, Mustard and Apple

~

Croissants

Home-Baked Danish Pastries and Pain au Chocolat

American Style Pancakes with Maple Syrup and Clotted Cream

Mini American Muffins

~

Ritz Selection Filter Coffee

Ritz Selection Tea
Herbal Infusions
Selection of Juices

BRUNCH MENU

£55

Orange Juice and Smoothies
Assorted Fresh Cut Fruit
Compote of Fruits, Fresh Berries, Bircher Muesli

~

Smoked Salmon, Bacon
Sausage, Black Pudding
Grilled Mushrooms, Hash Browns
Scrambled Eggs, Grilled Tomatoes
Selection of Cold Meats and Charcuterie
Selection of Breakfast Cheeses
Quiche Lorraine

~

Selection of Viennoiserie and Danish
American Pancakes with Maple Syrup and Clotted Cream
Various Muffins

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

WORKING LUNCHEON MENU 1*

£53

Salad of Crab with Avocado and Crème Fraiche

Spicy Crudite Rolls

Seasonal Salad, Cheddar with Apple,

Caramelised Walnut and Cider Vinaigrette

Salad of Beetroot, Smoked Eel, Apple and Horseradish

~

A Selection of Open Sandwiches:

Spiced Prawn Cocktail

Tuna with Lemon Mayonnaise and Shallot

Coronation Chicken on Granary Bread

Bruschetta of Buffalo Mozzarella with Tomato and Basil

Smoked Salmon and Horseradish Chantilly

Smoked Ox Cheek Pithivier

Mixed Salad

~

Paris Brest

~

Ritz Selection Filter Coffee, Ritz Selection Tea, Herbal Infusions, Frivolities

*Part of the Daily Delegate Rate

WORKING LUNCHEON MENU 2*

£67

A Selection of Sandwiches:

Spiced Hummus, Roast Peppers and Roquette

Roast Beef, Horseradish and Watercress

Tandoori Chicken Wrap, Mango Chutney and Crème Fraiche

Tuna with Avocado and Lemon Mayonnaise

~

Chicken Liver Parfait with Plum Chutney, Celery and Walnut Bread

Tartlet of Tunworth Cheese with Apple Compote

~

Braised Ox Cheek with Root Vegetable

Soy Glazed Chicken, Chilli, Spring Onion and Basmati Rice

Avocado, Quinoa and Broad Bean Salad with a Spicy Dressing

~

Chocolate and Orange Macaroon

Gateau St Honore

~

Ritz Selection Filter Coffee, Ritz Selection Tea, Herbal Infusions

Frivolities

* Supplement of £12 to Daily Delegate Rate

FURTHER OPTIONS TO ENHANCE YOUR WORKING LUNCH

£13 per addition

Gnocchi Pasta with Pesto and Parmesan

Oxtail Cottage Pie

Spicy Chicken Wrap with Yoghurt

Lentil and Chorizo Salad, Sherry Vinegar

Mini Steak Pie

Vegetable Cottage Pie with Cheddar Cheese

Navarin of Lamb and New Potatoes

Leek and Onion Pie with Cheddar Crumble

Enhance Your Day 1

£17

Mini Scone with Clotted Cream and Home Made Strawberry Jam

Baked Alaska

Passion Fruit Revitalizer

Ritz Macaroon

Enhance Your Day 2

£14

Ritz Truffle

Assortment of Chocolate Bars

Ritz Macaroon

Lemon Meringue Sphere

THE RITZ TRADITIONAL AFTERNOON TEA - £54

Include a Glass of Champagne - £71

Selection of Sandwiches

Ham with Grain Mustard Mayonnaise on Brioche

Cheddar Cheese and Chutney on Tomato Bread

Cucumber with Cream Cheese, Dill and Chives on Granary Bread

Chicken Breast with Parsley Cream on Malt Bread

Scottish Smoked Salmon with Lemon Butter on Sourdough

Egg Mayonnaise with Chopped Shallots on White Bread

~

Freshly Baked Raisin and Plain Scones

with Cornish Clotted Cream and Strawberry Preserve

~

Assortment of Afternoon Tea Pastries and Cakes

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

COCKTAIL RECEPTION CANAPÉ MENU 1

£59

Cold Canapés

Cornets of Smoked Salmon Moscovite

Vietnamese Vegetable Roll

Tartlet of Tunworth Cheese with Apple Compote

Smoked Eel with Citrus Jelly and Horseradish

Parmesan Crisp with Goats Cheese and Fig Chutney

Seaweed Cracker with Brown Shrimp and Cucumber

Smoked Haddock Tartare, Pickled Cucumber

Foie Gras Truffle

"Ritz Crisps"

Hot Canapés

Truffled Wild Mushroom and Celeriac Pizza

Langoustine with Apple and Verbena Sauce

Spiced Brioche Croute, Tandoori Chicken with Coriander
Curried Cauliflower Samosa with Coriander
Smoked Ox Cheek Pithivier
Leek, Onion and Cheese Tartlet
Gougères
Bon Bon of Truffled Duck Confit
Goujons of Sole with French Fries

(Continued over page)

Dessert Canapés

White Chocolate and Passion Fruit Pomponette
Petit Choux Croquant
Mint Chocolate Macaroon
Raspberry Parfait, White Chocolate and Pistachio
Ritz Madeleine

COCKTAIL RECEPTION CANAPÉ MENU 2

£50

Cold Canapés

Scallop Tartare with Seaweed Cracker and Lime Crème Fraiche

Mille Feuille of Smoked Salmon and Crab

Black Olive Pinwheel with Goats Cheese

Goose Liver with Gingerbread and Spiced Apple

Black Rice Cracker, Brown Shrimp and Cucumber Jelly

Apple Crab Roll with Avocado

Black Pepper Tuiles with Creamed Cheese and Roast Pepper

Mushroom Macaroon

Marinated Tuna, Avocado Purée

Hot Canapés

Brioche Pizza with Broad Beans and Peas

Gougère with Crackling

Warm Dublin Bay Prawns a la Nage

Mini Samosas

Soy Glazed Chicken with Ginger

Bouchée of Wild Mushrooms

Noisettes of Brill Darphin

Mini Smoked Ox Cheek Torte

Glazed Beef Fillet, Crisp Shallot and Horseradish

Ham Hock, Beignet Piccalilli Puree

COCKTAIL RECEPTION CANAPÉ MENU 3

£43

Cold Canapés

Lemon Meringue, Smoked Salmon Mousse

Tartlet of Tunworth Cheese with Pickled Walnuts

Tuna Marinated with Wasabi and Caviar

Goats Cheese with Fig Compote

Daikon Rolls Avocado and Chillli

Goose Liver, Spiced Port Reduction

Beetroot Prawn Cracker with Smoked Monkfish

Coronation Chicken

Hot Canapés

Tartlet Royal with Alsace Bacon

Squid with Aioli

Grilled Fillet of Beef with Ginger and Spring Onion

Bouchée of Wild Mushrooms with Snails and Tarragon Sabayon

Indian Spiced Lamb with Potato Samosa

Confit Duck Roll with Apple Balsamic

Oriental Spiced Chicken Winglets

COCKTAIL RECEPTION ADDITIONAL CANAPÉ ITEMS

£20 Mini Blini with Caviar and Crème Fraiche

£3.50 per canapé

Cold Canapés

Crab and Mango Roll, Sweet Chilli Sauce

Herb Rolled Goats Cheese

Japanese Egg Roll, Smoked Salmon

Goats Cheese Sandwich, Orange Gel

Tartlet of Asparagus and Gorgonzola Cream

Black Rice Cracker with Lobster and Crème Fraiche

Marinated Tuna with Avocado
Cherry Tomato with Minted Dressed Crab
Salmon Sushi Rolls

Hot Canapés

Bouchée of Quail Eggs with Truffle Sabayon
Crab Cakes with a Pickled Lime Sabayon
Roast Wafer Salmon with Mirin and Soy
Slow Cooked Pork Belly with Crisp Skin and Apple Puree
Tartlet Lorraine with Crisp Alsace Bacon
Ballotine of Chicken with Spices
Friture of Baby Squid with Chilli and Lime
Almond Crusted Tempura Prawns, Chilli and Lime

(Continued over page)

Dessert Canapés

Coffee Mousseline
Chocolate Financier
Vanilla Mousse, Raspberry and Pistachio
Ritz Madeleines
Petit Choux Croquant
Prune and Armagnac Financier with Calvados Mousseline
Speculoos with Salted Caramel Mousseline
Chocolate Sable with Tonka Cream
Mini Bakewell Tarts
Mini Mille Feuille

Assortment of Mini Cones

Marshmallows

Baked Alaska

Lemon Curd

Mini Paris Brest

£6 per canapé

Cold Canapés

Goose Liver Terrine with Fig and Marsala Compote

Lobster and Tarragon Aspic with Chive Mayonnaise

Ceviche of Scallops with Avocado Puree and Citrus

Dublin Bay Prawns, Mint, Coriander and Mango Roll

Hot Canapés

King Prawn Tempura with Lime and Wasabi Mayonnaise

Deep Fried Scampi Stuffed with Crab

£7 per canapé

Hot Canapés

Parmesan Crusted Lamb Cutlets

Bespoke trolley and cooking station menus to be discussed further with our
Executive Chef.

These dishes will be prepared and served in the room with your guests for an interactive
event. Options include:

Jabugo Ham, York Ham with Piccalilli, Traditional Smoked Salmon, Oysters, Caviar, Nitro Ice
Cream, Crêpes Suzette

Prices vary, and availability may depend on guest numbers

(Minimum number of 30 guests will apply to all buffet options)

SEAFOOD BUFFET

£50

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

CHEESE BUFFET

£28

A selection of British and French Cheese with Traditional Accompaniments

MINI-DESSERT BUFFET

£35

Vanilla Panacotta with Exotic Fruit
Mini Millefeuilles
Ritz Macaroons
Jam Doughnuts
Baked Alaska

Coffee and Mascarpone Mousse
Raspberry, Lime and Vanilla
White Chocolate and Passion Fruit Mousse
Mini Cones of Vanilla and White Chocolate Cream
Cherry Kirsch Mousse
Chocolate Éclair
Strawberry and Lemon Verbena Mousse
Apple and Honey Mousseline

PRE LUNCHEON AND DINNER CANAPÉ MENU 1

£21

Cuisinette of Smoked Salmon and Crab
Tartlet of Camembert with Apple Compote
Goose Liver with Gingerbread and Spiced Apple
Vietnamese Vegetable Roll

Coronation Chicken
Noisette of Brill Darphin

PRE LUNCHEON AND DINNER CANAPÉ MENU 2

£19

Daikon Vegetable Roll with Pickled Ginger and Soy
Pinwheel Sandwich with Goats' Cheese and Olive
Smoked Eel, Citrus Gel and Horseradish
Cornets of Smoked Salmon Moscovite
Goose Liver Bon Bon, Spiced Apple Gel

LUNCHEON OR DINNER MENU 1

£145

Goose Liver, Spiced Port and Pear

~

Oxtail Consommé, Sweetbreads and Paillette D'or

~

Butter Poached Lobster
Vanilla, Carrot and Lemon Verbena

~

Bresse Chicken
Truffle, Mushroom Puree, Leeks and Supreme Sauce

~

Amedei Chocolate Mousse,
Coconut and Mint

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frvolities

LUNCHEON OR DINNER MENU 2

£130

Tart Fine of Tunworth Cheese
Apple Compote and Pickled Walnuts

~

Braised Turbot
Sea Fennel and Shellfish Jus

~

Tournedos Rossini

~

Red Fruit Trifle and White Chocolate Custard

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 3

£115

Goose Liver Terrine

Sauternes Jelly, Brioche

~

Roast Sea Scallops

Carrot, Bacon and Beach Herbs

~

Fillet of Veal

Smoked Bone Marrow

~

Banana and Yoghurt Mousse,

Caramelised Hazelnut

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 4

£112

Ceviche of Scallops
Citrus and Shaved Vegetables
~
Seabass with Fruits of the Sea
~
Fillet of Beef, Brillat Savarin
~
Exotic Fruit Soufflé with Banana Ice Cream
~
Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions
~
Frvolities

LUNCHEON OR DINNER MENU 5

£110

Petit Marmite with Stuffed Winglets

~

Zephyrs of Sole Tout Paris

~

Venison Wellington

Madeira and Truffle Jus

~

Milk Chocolate and Biskelia

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 6

£89

Langoustine, Caramelised Cauliflower Purée and Loveage

~

Saddle of Lamb Belle Epoque

~

Apple Mille Feuille

Crème Fraiche, Honey Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 7

£87

Oak Smoked Salmon Terrine with Crab and Cucumber Jelly

~

Honey and Spiced Duck,
Lemon, Glazed Turnips and Carrots, Game Chips

~

Cherry Soufflé
Kirsch and Elderflower Ice Cream

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 8

£84

Watercress and Egg Yolk Ravioli, Creamed Morels

~

Halibut

Sea Vegetables and Champagne Sauce

~

Passion Fruit Mousse

Exotic Fruits and Coconut Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 9

£82

Duck Egg

Jerusalem Artichoke and Truffle Cream

~

Cutlet and Fillet of Lamb, Courgette Purée, Artichoke and Olive

Basil Scented Jus

~

Orange Tart

Citrus Sorbet

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

LUNCHEON OR DINNER MENU 10

£79

Home Smoked Far Salmon with Avocado
Horseradish Mayonnaise

~

Guinea Fowl, Chou Croute
Morteau Sausage and Jus Naturel

~

Vanilla and Yoghurt Pannacotta
Raspberries and Hibiscus

~

Ritz Selection Filter Coffee
Ritz Selection Tea
Herbal Infusions

~

Frivolities

VEGETARIAN MENU 1

£85

Consommé of Wild Mushroom, Mushroom Custard

~

Egg Yolk Ravioli

Broccoli Puree, Walnut and Pecorino Sauce

~

Brioche Croute with Celeriac and Truffle

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

VEGETARIAN MENU 2

£75

Salt Baked Beetroot, Avocado, Pea Shoots and Cep Beignet

~

Herb Crusted Salt Baked Root Vegetables,
Pine Nuts and Pecorino

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

VEGETARIAN MENU 3

£75

Artichoke Royal,
Root Vegetables and Pickled Walnut

~

Gratin of Gnocchi and Vegetables
Gruyère

~

Dessert as per the main menu

~

Ritz Selection Filter Coffee

Ritz Selection Tea

Herbal Infusions

~

Frivolities

Selection of British Artisan Cheeses
Served with Traditional Accompaniments
Cheese Plate (selection of 5 cheeses) £20.00 per person
Cheese Boards (to be discussed on a bespoke basis with your Events Planner)

Cheese Selection
Stinking Bishop
Ticklemore
Tunworth
Dorstone
Celtic Promise
Cropwell Bishop Stilton
Wigmore
Westcombe Cheddar
Cornish Yarg