

ARTS DE LA TABLE

PARTRIDGE SOUVAROFF £45

Serves one person

Please allow 40 minute preparation time

BEEF WELLINGTON £85

Celeriac and Wild Mushrooms

Serves two people

Please allow 40 minute preparation time

COTE DE BOEUF £85

Bone Marrow, Red Wine Onions and Bordelaise Sauce

Serves two people

Please allow 40 minute preparation time

GATEAUX ST HONORE' £36

Caramelised Pear William

Serves two people

MENU SURPRISE

To be served for the whole table

SIX SEASONAL COURSES £95

Designed by Chef John Williams

Any dietary requirements can be catered for,

please ask your waiter for assistance

Giovanni Ferlito Head Sommelier offers a
choice of classic or fine wines by the glass

Menu with Classic Wine Selection

Six glasses served £165 per person

Menu with Fine Wine Selection

Six glasses served £195 per person

Please note this menu is only available before 14:00

Please speak to your waiter to view our Allergens Menu

Price includes Value Added Tax and Service

THREE COURSE MENU

Sunday 3rd January 2016

£59

CONSOMMÉ ST. HUBERT

Quail Eggs and Truffle

OXTAIL RAVIOLI

Parsnip and Madeira

GAME TERRINE

Fig Chutney and Pain d'Epice Gel

HALIBUT

Chestnut Puree, Romanesco and Brown Butter Sauce

TRADITIONAL ROAST SIRLOIN AND RIB OF BEEF

ROAST GUINEA FOWL

Swede Puree and Duck Liver

BANANA SOUFFLÉ

Rum Ice Cream

YOGHURT MOUSSELINE

Granny Smith and Blackberry Sorbet

The Ritz Blend Coffee and Tea £7.00

BRITISH CHEESE

£19 as an additional course

£6 supplement instead of dessert

CHAMPAGNE OF THE MONTH

Served by the glass 125ml

Louis Roederer, Brut Premier, NV

£25

Louis Roederer, Rosé Vintage, 2010

£30

Louis Roederer, Cristal Brut, 2006

£45

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FIRST COURSES

PARMESAN ROYALE £24
Winter Vegetables and Flowers

NORFOLK CRAB £35
Cucumber, Egg Yolk and Sevruga Caviar

VEAL SWEETBREAD £28
Parsnip and Perigord Truffle

LANGOUSTINE £28
Celery and Lovage

TERRINE OF GOOSE LIVER £26
Spiced Pineapple and Gingerbread

NATIVE LOBSTER £32
Beetroot and Chives

ROAST SCALLOPS £26
Bergamot, Fennel and Radish

JERUSALEM ARTICHOKE VELOUTE £18
Hazelnut and Crème Fraiche

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MAIN COURSES

TURBOT £49
Chestnuts, Truffle and Champagne

SEA BASS £40
Pumpkin and Shellfish Sauce

NATIVE LOBSTER £48
Spiced Carrot and Lemon Verbena

VENISON £44
Cranberries, Cracked Pepper and Sloe Gin

LOIN OF LAMB £42
Cous Cous, Aubergine and Black Garlic

TOURNEDOS OF BEEF £42
Watercress, Horseradish and Red Wine

ROAST PARTRIDGE £42
Salsify, Walnut and Quince

FILLET OF VEAL £48
Morels, Romanesco and Madeira Sauce

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DESSERTS

BANANA SOUFFLÉ £17
Rum Ice Cream

APPLE MILLE FEUILLE £16
Calvados Ice Cream

PRALINE CUSTARD £17
Pear Williams and Manuka Honey

HAZELNUT SEMI-FREDDO £17
Chocolate and Vanilla

CUSTARD TART £14
Poached Rhubarb and Ginger Ice Cream

YOGHURT MOUSSELINE £16
Granny Smith and Blackberry Sorbet

MONT BLANC £17
Caramelised Pear Williams

CRÊPES SUZETTE £36
Serves two people
Please place your order at the beginning of the meal
Our Maitre d'hotel will be delighted to prepare
them at your table

BRITISH CHEESE £19

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Price includes Value Added Tax and Service