

## ARTS DE LA TABLE

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BEEF WELLINGTON £90

Celeriac and Perigord Truffle

*Please allow 40 minutes preparation time*

*Serves two people*

DOVER SOLE MEUNIÈRE £86

Mussels, Cockles and Lobster

*Please allow 30 minutes preparation time*

*Serves two people*

HAY-AGED BRESSE DUCK £90

Beetroot, Pickled Blackberry and Lavender

*Please allow 50 minutes preparation time*

*Serves two people*

GATEAUX ST HONORÉ £36

Apple and Vanilla

*Please allow 15 minutes preparation time*

*Serves two people*

## MENU SURPRISE

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To be served for the whole table

SIX SEASONAL COURSES £125

Designed by Chef John Williams

*Any dietary requirements can be catered for,*

*Please ask your waiter for assistance*

Giovanni Ferlito Head of Wine and Beverage offers a choice of classic or fine wines by the glass

Menu with Classic Wine Selection £210 per person

Six glasses served

Menu with Fine Wine Selection £275 per person

Six glasses served

*Please note this menu is only available before 14:00*

Please speak to your waiter to view our Allergens Menu

The Ritz prides itself in delivering the highest of service standards therefore, we maintain our traditional values and do not include a discretionary service charge on your final account

## THREE COURSE MENU

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Sunday 17<sup>th</sup> March 2019

£69

### BALLOTINE OF DUCK LIVER

Cherry and Pistachio

### CELERIAC VELOUTÉ

Hazelnut and Hen of the Wood

### MARAN EGG

Brassicas and Pecorino Sauce

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### HALIBUT

Confit Leeks, Mussels and Sea Herbs

### TRADITIONAL ROAST SIRLOIN AND RIB OF BEEF

### BRESSE DUCK

Beetroot and Pickled Blackberry

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### MORELLO CHERRY SOUFFLÉ

Kirsch Chantilly

### AMEDEI CHOCOLATE MOUSSE

Orange and Speculoos

### BRITISH CHEESE

£25 as an additional course

£15 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

### CHAMPAGNE OF THE MONTH

	150ml	750ml
Laurent Perrier, La Cuvée NV	£24	£110
Laurent Perrier, Rosé NV	£28	£140
Laurent Perrier, Ultra Brut NV	£30	£150
Laurent Perrier, Vintage 2007	-	£160
Laurent Perrier, Grand Siècle NV	-	£280
Laurent Perrier, Alexandra Rosé 2004	-	£460

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## FIRST COURSES

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ROAST ONION CONSOMMÉ £22  
Turnip and Nasturtium

SALT BAKED CELERIAC £28  
Truffle and Hazelnut

LANGOUSTINE £28  
Á La Nage and Bronze Fennel

ISLE OF MULL SCALLOP £27  
Celeriac, Truffle and Apple

NORFOLK CRAB £60  
Apple, Avocado and Oscietra Caviar

BALLOTINE OF DUCK LIVER £26  
Cherry and Pistachio

HAY SMOKED VEAL SWEETBREAD £28  
Caramelized Shallot and Roast Garlic

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## MAIN COURSES

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CORNISH TURBOT £56  
White Asparagus, Morels and Lardo

NATIVE LOBSTER £52  
Heritage Carrot and Lemon Verbena

DOVER SOLE £48  
New Season Leeks, Cauliflower and Caviar

FILLET OF SIKA DEER £48  
Parsnip, Beetroot and Pear

CUTLET AND FILLET OF LAMB £38  
Braised Carrot and Savora Mustard

TOURNEDOS OF BEEF £45  
Salsify, Lovage and Smoked Bone Marrow

BRESSE PIGEON £42  
Duck Liver, Quince and Chestnut

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## DESSERTS

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AMEDEI CHOCOLATE MOUSSE £17  
Orange and Speculoos

ROAST HAZELNUT MOUSSE £17  
Toscana Nut Brown Cremeux

APPLE £17  
Calvados Ice Cream and Honey

GRAND MARNIER SOUFFLÉ £17  
Vanilla Chantilly

YORKSHIRE RHUBARB £18  
Ginger and Almond

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 £25

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