



SUNDAY 22<sup>ND</sup> JANUARY 2017

## JOHN WILLIAMS

### THE RITZ LONDON

150 Piccadilly  
London W1J 9BR  
+44 (0)207 493 8181  
dining@theritzlondon.com  
www.theritzlondon.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**J**ohn Williams MBE is one of the most admired and respected chefs in the UK. The announcement of the Michelin star accolade for The Ritz Restaurant, where he has been executive chef for the last 13 years, was met with a standing ovation from his peers at the guide's live launch in central London in October 2016. He oversees a huge kitchen brigade of 65 chefs and is responsible for the menus for The Ritz Restaurant, The Palm Court, The Rivoli Bar, Room Service and the private dining rooms at William Kent House at the hotel.

The son of a Tyneside fisherman, Williams was first taught to cook by his mother and went on to study at South Shields College and the prestigious Westminster College in London. His first job in a professional kitchen was in the early 70s as commis chef at the Percy Arms Hotel in the tiny Northumbrian village of Otterburn. He then moved to London where he worked his way through the ranks at the Royal Garden Hotel in Kensington and was appointed Chef de Cuisine of the hotel.

In 1984, he became of Chef Director of the nearby, and very fashionable, Restaurant Le Crocodile (now closed) before spending 18 years with the Savoy Group of hotels and restaurants. His positions in the company included Maitre Chef des Cuisines at both The Berkeley and Claridge's.

Stepping off Piccadilly and through the hallowed doors of The Ritz is like entering another world, where traditional elegance and unfettered luxury are the watch words. Lunch



and Dinner in the magnificent dining room of The Ritz Restaurant, considered by many to be the most beautiful hotel restaurant in the world, is a genuine gastronomic treat. You want lobster, turbot, caviar and truffle? You could bathe in them here.

*'Williams has been a member of the Academy of Culinary Arts for over 20 years and was appointed Executive Chairman in 2004'*

With his menus, Williams continues to build on the principles and beliefs of Auguste Escoffier, drawing inspiration from classic dishes and making them relevant to today's diner using the very best quality British produce in season, always precisely executed and impeccably presented. The evolution of signature, classic dishes such as the Wild Seabass with Sentiments of the Sea, Oscietra Caviar and Braised Leeks; the Canard à la Presse with Heritage Beetroot,



Duck Liver and Apricot; the Côte de Boeuf and Crêpes Suzette, showcase the harmonious pairing of the kitchen and front of house teams.

Save room for desserts made by pastry chefs with skills of the highest order – hazelnut semifreddo with chocolate and vanilla sounds simple but is an architectural marvel and tastes stunning.

A longstanding member of The Royal Academy of Culinary Arts, John Williams was appointed Executive Chairman in 2004 and is the Committee Chairman for the Academy's Annual Awards of Excellence and he continues to work tirelessly to promote the education and training of young chefs.

