
APERITIF

LAURENT-PERRIER,
ULTRA BRUT, FRANCE, NV £25

BLOODY MARY £22
Vodka, tomato juice, lemon, black pepper

LAURENT-PERRIER,
CUVÉE ROSÉ, FRANCE, NV £28

SUNDAY LUNCH

PARKER HOUSE LOAF
Claridge's butter

FIRST COURSE

HAM HOCK TERRINE
Pickles, brioche

PEA VELOUTÉ
Jersey royal, peas, quail egg (v)

SMOKED SALMON
Sour cream, cucumber, soda bread

MARMANADE TOMATO
Ricotta, pine nuts, basil (v)

SEABASS AND CRAB FISHCAKE
Tartare sauce, Wakae seaweed, lemon

MAIN COURSE

NORFOLK BLACK LEG CHICKEN FOR TWO
Truffle stuffing

ROASTED HEREFORDSHIRE RIB OF BEEF
Horseradish purée, Yorkshire pudding, gravy

NEW SEASON LAMB RUMP
English asparagus, morels

GRILLED HALIBUT
Sauce Nantais, smoked caviar

CELERIAC & MUSHROOM PITHIVIER
Celeriac purée

For the table :

Roast potatoes, glazed carrots,
seasonal greens, creamed cabbage & bacon,
cauliflower & cheese, gravy

DESSERT
FOR THE TABLE

BAKED MERINGUE TART
Lemon

BRIE DE MEAUX
Chutney, crackers

CLARIDGE'S CHOCOLATE
Chocolate mousse, brownie, cocoa nib,
caramel, hot chocolate sauce

VANILLA PANACOTTA
Pineapple

APPLE CRUMBLE
Vanilla ice cream, custard

Two Courses £85
Three Courses £100

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.