



CLARIDGE'S

PRIVATE EVENTS MENU

SPRING & SUMMER / 2024



# CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

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## WELCOME

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The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster Wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.

Menu prices include VAT.

A 15% service charge will be added to all food and beverage items.





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## BREAKFAST

Breakfast can be served individually plated or buffet style  
Menus are priced per person

### CONTINENTAL

£35

*Freshly squeezed orange juice*

*Seasonal fruit plate*

*Granola, yoghurt & fruit compôte*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Claridge's Blend tea, coffee & herbal infusions*

### ENGLISH

£45

*Freshly squeezed orange juice*

*Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Claridge's Blend tea, coffee & herbal infusions*

### WELL-BEING

£46

*Freshly squeezed juices: apple, cucumber, celery or carrot, pear, ginger*

*Organic porridge, hazelnut butter, sliced banana, berries, toasted almonds*

*Seasonal fruit plate*

*Crushed avocado & heritage tomato on toasted sourdough, poached Burford Brown egg*

*Claridge's Blend tea, coffee & herbal infusions*

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## BREAKFAST

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Prices shown are per person

### FULL BREAKFAST BUFFET

£64

*Freshly squeezed juices: orange, apple, cucumber & celery, carrot, pear & ginger*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Mini yoghurt jars*

*Coconut chia pudding & seasonal compote shots*

*Organic porridge, dates, banana, honey*

*Seasonal fruit platter*

*Charcuterie meats & cheese selection*

*Smoked salmon & cream cheese bagel*

*Sliced tomato & avocado*

*Buttermilk pancakes, berries & maple syrup*

*Claridge's Blend tea, coffee & herbal infusions*

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## PLATED BREAKFAST

Prices shown are per person

### SIGNATURE PLATES

Select one of the following to create your set menu.

All served with: freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions.

#### EGGS BENEDICT, ROYALE OR FLORENTINE

£49

Bacon, smoked salmon or spinach

#### SEVERN & WYE SMOKED SALMON

£40

Burford Brown scrambled eggs

#### WILD MUSHROOMS ON TOASTED SOURDOUGH

£36

Poached Burford Brown egg

#### SEASONAL ROOTS

£46

Poached eggs, swede, pumpkin & celery

#### À LA CARTE SIGNATURE PLATES

£60

Select 3 of the following to create your à la carte menu.

All served with: Freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions. (Maximum 40 guests)

#### AÇAÍ BOWL

Banana, goji berries, bee pollen, cashews

#### SEVERN & WYE SMOKED SALMON

Burford Brown scrambled eggs

#### CRUSHED AVOCADO & HERITAGE TOMATO ON TOASTED SOURDOUGH

Poached Burford Brown egg

#### FULL ENGLISH

Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom

#### FRENCH TOAST

Caramelised banana

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## BREAKFAST ENHANCEMENTS

Tailor your breakfast selection with the following items:

<b>JUGS OF JUICE</b> ( <i>allows five servings</i> )	<b>£44</b>
<i>Super green</i>	
<i>Beetroot, apple &amp; ginger</i>	
<i>Carrot &amp; orange</i>	
<b>ORGANIC YOGHURT, FRUIT COMPÔTE</b> ( <i>serves eight</i> )	<b>£35</b>
<i>Granola pots</i>	
<b>COCONUT CHIA PUDDING &amp; SEASONAL COMPOTE SHOTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>BIRCHER MUESLI POTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>CHARCUTERIE &amp; CHEESE BOARD</b> ( <i>serves ten</i> )	<b>£80</b>
<b>TOASTED RYE SANDWICH</b> ( <i>serves six</i> )	<b>£35</b>
<i>Severn &amp; Wye smoked salmon &amp; avocado</i>	
<b>TRUFFLE SCRAMBLED BURFORD BROWN EGGS PETIT POT</b> ( <i>serves six</i> )	<b>£34</b>
<i>Wild mushrooms</i>	
<b>HEPBURN'S BACON BRIOCHE ROLL</b>	<b>£14</b>
<b>SAVOURY DANISH PASTRY SELECTION</b> ( <i>allows two per serving</i> )	<b>£16</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>£12</b>
<i>Caramelised banana</i>	
<b>PANCAKES</b> ( <i>allows two per serving</i> )	<b>£12</b>
<i>Blueberries, maple syrup</i>	
<b>SLICED FRUIT PLATTER</b> ( <i>serves ten</i> )	<b>£80</b>

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## BRUNCH

Menu is priced per person

£120

*Mimosa or Bloody Mary on arrival*  
*Assortment of freshly baked pastries from Claridge's bakery*

### BUFFET FIRST COURSE

*Severn & Wye smoked salmon & cream cheese bagel*  
*Bloody Mary shrimp cocktail*  
*Harissa-roasted courgette & feta quiche*  
*Wild mushroom scrambled eggs, brioche*  
*Truffle Caesar salad*  
*Croissant pucks & Nutella dip*

### À LA CARTE MAIN COURSE (please select three options)

*Confit salmon, crushed new potatoes, tenderstem, sauce Bois-Boudran*  
*Eggs Benedict, Royale or Florentine on an English muffin*  
*Claridge's chicken pie, mousseline potatoes & French beans*  
*Sirloin steak, hand cut chips, fried duck egg & Béarnaise*  
*Bubble and squeak cake, fried duck egg, grain mustard sauce*  
*Wild mushrooms on sourdough toast, poached egg, Hollandaise*

### BUFFET DESSERT

*Exotic fruit salad, mint & vanilla syrup*  
*'Make your own' Eton Mess*  
*Chocolate & caramel tart*  
*Vanilla rice pudding with caramel sauce*  
*Pancake station, cream & exotic fruit*

*Claridge's Blend tea, coffee & herbal infusions*

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## COFFEE BREAKS

Menu is priced per person

£18

Select two of the following items to create your menu.  
All served with Claridge's Blend tea, coffee & herbal infusions.

Additional items are priced at £6 per person or supplement as shown

### HEALTHY

Açaï berry bowl

Selection of mixed fresh berries

Fresh fruit skewers

Cinnamon & banana overnight oats

Avocado, smoked salmon, toasted chia

Chia, coconut & mango bowl

Vegetable crudités, hummus

### INDULGENT

Oscietra caviar, scones & crème fraîche

£9

Cornish lobster, bacon & avocado mini brioche rolls

£9

Warm truffle & Gruyère éclair

Smoked salmon quiche

£4

Claridge's afternoon tea pâtisseries

£4

Assorted macarons

Mini croque monsieur

Claridge's miniature dressed scones with clotted cream & Claridge's tea jam

Caribbean hot chocolate shot, madeleine

£4.5

Selection of English cakes: lemon drizzle, golden fruit cake, chocolate cake, carrot cake

(selection of two)

### ENERGIZING

Banana bread, whipped cardamom & hazelnut butter

Hazelnut butter energy balls

Sweet potato, brown rice, hummus, zaatar jar

Chocolate & coffee double shot affogato

£10

Superfood bowl: quinoa, cashew nuts, goji berries, bee pollen, mint

Claridge's trail mix: almonds, dark chocolate shards, dried fruits

Hummus, baba ghanoush, pita crisps

Sundried tomato & Gruyère muffins

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## TABLE ENHANCEMENTS

### TABLE BOWLS

Selection of two items

*per person*

£12

Individual items

£7

*Speciality popcorn*

*Jellied sweet selection*

*Sweet & salty spiced nut mix*

*Chocolate-coated raisins & blueberries*

*Yoghurt-coated fruit*

*Candied chocolate selection*

*Pretzels*

*Protein balls*

*Selection of berries*

### FRUIT

*per serving*

*Whole fruit bowl (10 servings)*

£65

*Sliced fruit platter (10 servings)*

£80

### PLATTERS

*per serving*

*Charcuterie & cheese selection (10 servings)*

£80

*Sushi & sashimi*

£80

*per person*

*Claridge's Blend tea, coffee, herbal infusions & an assortment of freshly baked pastries from Claridge's bakery*

£13

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## CANAPÉS

Prices shown are per person

FIVE CANAPÉS <i>(Pre-dinner only)</i>	£36
TEN CANAPÉS <i>(Pre-dinner only)</i>	£50
TWELVE CANAPÉS	£63
FIFTEEN CANAPÉS	£70

### FISH & SHELLFISH

#### COLD CANAPÉS

*Seared tuna, citrus, sesame DF*

*Cornish crab, seaweed, green apple, cucumber GF*

*Sea bass ceviche, "tiger's milk" coriander, crispy corn*

*Smoked salmon scone, horseradish & Oscietra caviar*

*Lobster barquette, Marie Rose sauce & tarragon*

*Smoked salmon moscovite, Oscietra caviar*

*Tuna maki roll, ponzu, truffle jelly DF*

*Gin cured salmon, horseradish, apple GF/DF*

*Scallop ceviche, pistachio & yuzu GF/DF*

#### HOT CANAPÉS

*Toasted Cornish crab sandwich, crab mayonnaise*

*Prawn toast, sweet chilli sauce*

*Sole goujons, sauce gribiche GF*

*Lobster bun, chive cream*

*Seabass, lemon gel, puffed rice GF/DF*

*Crisp tuna nori roll, miso, coriander*

*Tempura prawn, truffle-citrus mayonnaise DF*

*Salmon & crab fishcake, preserved lemon gel*

*Lobster Thermidor tartlet*

*Claridge's Lobster Wellington (allows 10 servings)*

£90 each

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### MEAT

#### COLD CANAPÉS

*Potato rösti, fried egg and pastrami*

*Soft chorizo, toasted almonds, saffron toast*

*Ham hock terrine, pickled baby onions, mustard*

*Claridge's scone, foie gras & fruit*

*Slow roasted beef, horseradish, parmesan*

*Duck cornet, hoisin, spring onion DF*

*Beef tartare, lovage emulsion DF*

*Coronation chicken poppadum, mango chutney GF/DF*

*Chicken liver parfait, tea smoked apricot*

#### HOT CANAPÉS

*"CFC" Claridge's fried chicken, spiced yogurt*

*Lamb kofta, pine nuts, harrisa yogurt GF/DF*

*Mini Yorkshire pudding, roast beef, watercress*

*Char-Siu pork, pickles DF*

*Steak & chips, rosemary salt, bearnaise GF*

*Confit duck spring roll, cherry sauce*

*Chicken tikka hariyali, raita*

*Venison croustade, black pepper, juniper*

*Lamb, crispy potato, Bois-Bourdran sauce*

*Claridge's waffle, beef tartare, egg yolk, lovage (allows 5 servings)*

£50 each

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### VEGETARIAN & VEGAN

#### COLD CANAPÉS

*Vietnamese summer roll, ponzu dressing VG*

*Aubergine & dukka cannelloni VG*

*Beetroot tartare, pumpkin vinaigrette VG, GF*

*Edamame, pea, mint courgette roll VG, GF*

*Goat's cheese mousse, cheese sable, sun dried tomato*

*Caponata & pepper croûtes, basil & caper*

*Asparagus & truffle tartlet*

*Cucumber maki, ponzu jelly VG*

*Cauliflower, beetroot, seaweed cracker VG*

#### HOT CANAPÉS

*Onion bhaji*

*Comté cheese madeleine*

*Crisp potato terrine, romesco sauce VG*

*Sweetcorn fritter, quail's egg yolk DF*

*Truffle and three cheese gougère*

*Wild mushroom arancini, truffle mayo*

*Charred red pepper, almond gougère*

*XO Mushroom tart, chives, horseradish VG*

*Cheese & leek croquette*



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### DESSERT CANAPÉS

*Chocolate & cherry macaroon*

*Strawberry butter crumble tartlet*

*Chocolate & caramel choux*

*Citrus marshmallow*

*Lemon meringue tart*

*Mini cornetto ice cream & sorbet*

*Raspberry tartlet*

*Dark chocolate sablé*

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## BOWL FOOD

Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

THREE ITEMS

£39

FIVE ITEMS

£62

### COLD SELECTION

*Chicken miso- Caesar salad, soft egg, sesame wonton crackers*

*Superfood salad: ancient grains, pomegranate, citrus & soft herbs VG*

*Jerusalem artichoke salad, black truffle, rocket V*

*Chicken teriyaki, pineapple & wild rice*

*Kale & apple salad, toasted walnuts, honey, apple cider vinegar*

*Tuna tartare, avocado, radish, soy*

*Squash poke bowl, sriracha, pomegranate & quinoa VG*

*Claridge's prawn cocktail*

*Burrata salad, dressed tomatoes, mint & basil V*

### HOT SELECTION

*Seared cod, potato purée & zhoug*

*Claridge's lobster risotto, sauce Américaine, sea herbs*

*Wild mushroom tortellini, summer squash, yuzu, Parmesan*

*Chicken biriyani*

*Chicken Chasseur, crisp potatoes, baby leeks*

*Miso-glazed jackfruit, rice and edamame VG*

*Fish 'n' Chips, tartare sauce*

*Truffled mac 'n' cheese V*

*Beef Bourguignon, potato purée*

*Black truffle croque monsieur*

*Mini burgers, cheddar, pickled red onion, burger sauce*

*Pulled pork, apple sauce, brioche bun*

*Falafel pitta, hummus, tzatziki, pomegranate*

*Waffle fries, Claridge's seasoning V*

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## FOOD STATIONS

To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

*Chef Attendant Supplement of £150.00; per station*

<b>SHELLFISH &amp; OYSTERS</b>	<b>£60</b>
<i>Crab salad with apples &amp; radish</i>	
<i>Shrimp with lemon &amp; tartare sauce</i>	
<i>Prawn cocktail with lettuce</i>	
<i>Langoustines with lime &amp; cocktail</i>	
<i>Scallop ceviche with pistachio &amp; yuzu</i>	
<i>Oysters with mignonette sauce</i>	
 <i>Parmesan wheel, penne pasta, black truffle, grated Parmesan</i>	
<b>PASTA ALLA RUOTA</b>	<b>£35</b>
<i>Parmesan wheel, penne pasta, black truffle, grated Parmesan</i>	
<b>SEVERN &amp; WYE SMOKED SALMON GRAVLAX</b>	<b>£35</b>
<i>Potato salad, traditional accompaniments</i>	
<b>ROAST WHOLE CHICKEN</b>	<b>£38</b>
<i>Chicken sauce, dauphinoise potatoes, roasted vegetables</i>	
<b>BAKED BRIE DE MEAUX</b>	<b>£25</b>
<i>Shaved truffle, baguette, rocket salad, honey</i>	
<b>DAVIES SUSHI &amp; SASHIMI SELECTION</b>	<b>£35</b>
<i>Assortment of sushi and sashimi, tuna and salmon rolls, Nigiri, sushi ginger, seaweed salad, edamame soy dressing</i>	
<b>BROOK SUSHI &amp; SASHIMI SELECTION</b>	<b>£44</b>
<i>Assortment of sushi &amp; sashimi, yellow tail hosomaki, tuna Hosomaki &amp; seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing</i>	

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(minimum 50 guests)

*Chef Attendant Supplement of £150.00; per station*

**PARMESAN STRAWS** £75

*Giant parmesan & truffle cheese straws (allows 15 pieces)*

**BEETROOT TARTARE** £30

*Heritage beetroots, toasted pumpkin seed salad, toasted croûtons*

**STEAK TARTARE** £35

*Aged fillet steak, traditional garnish, sourdough croûtons*

**CLARIDGE'S 'DIRTY BURGER' TROLLEY** £30

*Claridge's burger sauce, American cheese, white onion, gherkins, served with 'self-seasoned' fries*

**CLARIDGE'S LOBSTER WELLINGTON** (allows 10 servings) £90

*Sauce Americaine*

**CHEESE TROLLEY** £30

*A selection of British & Continental cheeses, grapes, quince jelly, celery  
Selection of breads & crackers*

**OYSTER BAR** (allowing 3 per person) £20

*Carlingford oysters shucked live  
Mignonette sauce, tabasco, lemon and fresh black pepper*

**CAVIAR 'BUMP' TROLLEY** (500g) £1500

*Oscietra caviar, displayed on ice, served from our roaming trolley*

**CLARIDGE'S CAVIAR TROLLEY** £1800

*Oscietra caviar, displayed on ice, served from our roaming trolley  
Chopped eggs, chives, shallots, crème fraîche and Claridge's blinis.*

**BELUGA CAVIAR**

*Quote upon request*

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## DESSERT STATIONS

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<b>PROFITEROLES</b> <i>Choux, whipped cream, chocolate sauce, praline</i>	£24
<b>CRÊPES SUZETTE</b> <i>(allows two per serving)</i> <i>Flambéed crêpes with Grand Marnier, orange &amp; lemon butter</i>	£25
<b>CHOCOLATE MOUSSE</b> <i>Praline, caramel, pearls &amp; nuts</i>	£24
<b>CLARIDGE'S PÂTISSERIE</b> <i>A selection of mini desserts from Claridge's pâtisserie</i>	£25
<b>CLARIDGE'S ETON MESS STATION</b> <i>Vanilla ice cream, chocolate mousse, vanilla Chantilly</i> <i>Toppings: Caramelised nut, chocolate sauce, praliné, chocolate shard, caramel sauce</i>	£32
<b>CLARIDGE'S DOUGHNUT TROLLEY</b> <i>(allows 100 donuts)</i>	£1500

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# CLARIDGE'S

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## LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

### FIRST COURSE

**DUCK, CHICKEN & PISTACHIO TERRINE** £42  
*Tea smoked apricot, toasted sourdough*

**TUNA TARTARE** £44  
*Pickled pineapple, coriander, ginger, ponzu*

**SEVERN & WYE SMOKED SALMON** £42  
*Crème fraîche, mustard seeds, soda bread*

**SEARED SCOTTISH SCALLOPS** £45  
*Crushed peas, yuzu salsa*

**ASPARAGUS SALAD V** £40  
*Potato, hazelnut & truffle dressing*

**SALMON ROYALE** £46  
*Crab mayonnaise, cucumber, quail's egg, orange, dill, buckwheat*

**HERITAGE TOMATO & BURRATA SALAD** £39  
*Isle of Wight tomatoes, aged-balsamic, mint & basil*

**ROASTED BEETROOT** £39  
*Whipped goat's cheese, smoked almonds, dill, honey vinaigrette*

**CLARIDGE'S SEAFOOD COCKTAIL** £45  
*Lobster, crab & Marie Rose sauce*

**SMOKED HADDOCK, COD & CHIVE FISHCAKE** £40  
*Spring salad, sauce Gribiche*

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## LUNCH OR DINNER MENU

### INTERMEDIATE COURSE

<b>CLARIDGE'S LOBSTER RISOTTO</b> <i>Lobster bisque sauce, sea herbs</i>	£33
<b>TOMATO &amp; PINEAPPLE GAZPACHO</b> <i>Cucumber, watermelon, basil &amp; lime</i>	£26
<b>RICOTTA RAVIOLI</b> <i>Spinach-butter sauce, hazelnuts &amp; Parmesan</i>	£26
<b>PEA &amp; MINT RISOTTO</b> <i>Aged Parmesan, soft herbs, truffle oil</i>	£26
<b>SCALLOP CEVICHE</b> <i>Cucumber, dill, coriander &amp; buttermilk</i>	£30
<b>OSCIETRA CAVIAR CRUMPET</b> <i>Chopped eggs, chives &amp; crème fraîche</i>	£30
<b>RASPBERRY SORBET</b> <i>Laurent-Perrier Rosé</i>	£25





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## LUNCH OR DINNER MENU

### MAIN COURSE - MEAT & FISH

**ROASTED SCOTTISH SALMON, BOUILLABAISSE SAUCE** £49  
*Saffron potato, fennel, samphire*

**WILD SEA BASS, SAUCE VIERGE** £60  
*New potatoes, green beans, olive, cherry tomatoes*

**ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE** £58  
*Mousseline potatoes, young vegetables, coastal herbs, seaweed*

**HEREFORDSHIRE BEEF FILLET, BURGUNDY JUS** £65  
*Potato terrine, glazed maitake mushroom, baby spinach*

**ROAST CORN-FED CHICKEN, CHICKEN JUS** £55  
*Fondant potato, young leeks, wild mushrooms*

**LOIN OF CORNISH LAMB, MINTED LAMB JUS** £63  
*Fondant potato, braised baby gem, baby onions, peas*

**DUCK A L'ORANGE, ORANGE REDUCTION** £58  
*Gratin Dauphinois potato, confit duck, spring cabbage*

**HAMPSHIRE VENISON, CHOCOLATE SAUCE** £64  
*Pressed potato, venison saddle, crispy bon-bon*

**BEEF WELLINGTON, TRUFFLE JUS** £69  
*Gratin Dauphinois, heritage carrot, spinach*

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## LUNCH OR DINNER MENU

### MAIN COURSE - VEGETARIAN & VEGAN

**ROASTED CAULIFLOWER STEAK, CHIMICHURRI VG** £43  
*Cauliflower purée, golden raisins*

**CROWN PRINCE SQUASH RAVIOLI** £45  
*Swiss chard, Roscoff onions, squash carpaccio*

**TENDERSTEM BROCCOLI VG** £43  
*Broccoli salad, wild rice, almonds, endive, nasturtium*

**CELERIAC LASAGNE** £45  
*Wild mushrooms, smoked celeriac sauce, tarragon & hazelnut salsa*

**BUTTERNUT SQUASH & GOATS CHEESE WELLINGTON** £45  
*Wild mushrooms, charred pickled onions, watercress*

**PEA & BROAD BEAN RISOTTO** £45  
*Parmesan crisps, pea shoots and fresh truffle*

**SPINACH & RICOTTA TORTELLINI** £44  
*Spinach butter sauce, shaved asparagus salad, lemon oil*

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## LUNCH OR DINNER MENU

### DESSERT

**COCONUT & MANGO MILLE-FEUILLE** £22  
*Mango, coconut tuile*

**AFTER EIGHT CHOCOLATE DOME** £24  
*Chocolate cream, mint ice cream*

**JASMINE & RASPBERRY VACHERIN** £22  
*Jasmine cream, raspberry sorbet*

**STRAWBERRY & PISTACHIO TART** £22  
*Pistachio praliné, strawberry sorbet*

**HAZELNUT & MILK CHOCOLATE MYSTÈRE** £22

**LEMON MERINGUE TART** £22  
*Raspberry sorbet*

**CHOCOLATE & MANGO LOG** £22  
*Chocolate brownie, mango mousse, passionfruit sorbet*

**CHEESE** £30  
*Selection of British & Continental cheeses with traditional accompaniments*

### TEA, COFFEE & PETIT FOURS

*Included*

*Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.*

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## À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£185

### FIRST COURSE

#### DUCK, CHICKEN & PISTACHIO TERRINE

*Tea smoked apricot, toasted sourdough*

#### SMOKED HADDOCK, COD & CHIVE FISHCAKE

*Spring salad, sauce Gribiche*

#### SEVERN & WYE SMOKED SALMON

*Crème fraîche, mustard seeds, soda bread*

#### HERITAGE TOMATO & BURRATA SALAD

*Isle of Wight tomatoes, aged-balsamic, mint & basil*

#### ROASTED BEETROOT

*Whipped goat's cheese, smoked almonds, dill, honey vinaigrette*

### MAIN COURSE

#### ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE

*Mousseline potatoes, young vegetables, coastal herbs, seaweed*

#### ROASTED SCOTTISH SALMON, BOUILLABAISSE SAUCE

*Saffron potato, fennel, samphire*

#### HEREFORDSHIRE BEEF FILLET, BURGUNDY JUS

*Potato terrine, glazed maitake mushroom, baby spinach*

#### ROAST CORN-FED CHICKEN, CHICKEN JUS

*Fondant potato, young leeks, wild mushrooms*

#### ROASTED CAULIFLOWER STEAK, CHIMICHURRI VG

*Cauliflower purée, golden raisins*

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## À LA CARTE LUNCH OR DINNER

### DESSERT

#### COCONUT & MANGO MILLE-FEUILLE

*Mango, coconut tuile*

#### AFTER EIGHT CHOCOLATE DOME

*Chocolate cream, mint ice cream*

#### JASMINE & RASPBERRY VACHERIN

*Jasmine cream, raspberry sorbet*

#### CHOCOLATE & MANGO LOG VG

*Chocolate brownie, mango mousse, passionfruit sorbet*

### CHEESE

*Selection of British & Continental cheeses with traditional accompaniments*

### TEA, COFFEE & PETIT FOURS *(included)*

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## BUFFET MENUS

*(minimum 20 guests)*

*All buffets served with a selection of artisan bread & butter and olive oil.*

### MENU ONE

£110

#### COLD

*Greek salad, Romaine, black olives & feta*  
*Orzo, peas, sweetcorn & sun-dried tomatoes*  
*Potted smoked mackerel, horseradish & melba toasts*  
*Ham hock & parsley ballotine, sauce Gribiche*

#### HOT

*Claridge's chicken pie, mushrooms, lardons & soft herbs*  
*Mushroom Stroganoff, gherkins, & Dijon mustard*  
*Grilled salmon, citrus braised fennel*

*Served with potato purée & fresh market vegetables*

#### DESSERTS

*Chocolate & caramel tart*  
*Raspberry & white chocolate trifle*  
*Exotic fruit salad*

### MENU TWO

£110

#### COLD

*Waldorf salad*  
*Heritage beetroot, kale & quinoa*  
*Duck rillettes, cornichon & fruit chutney*  
*Claridge's prawn cocktail, baby gem & Marie Rose sauce*

#### HOT

*Salmon & smoked haddock fishcake, saffron sauce*  
*Roast chicken, oyster mushrooms, chicken cream sauce*  
*Pea & mint risotto, citrus crème fraîche*

*Served with new potatoes & fresh market vegetables*

#### DESSERTS

*Vanilla mille-feuille*  
*Pistachio tart*  
*Exotic fruit salad*

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## BUFFET MENUS

### MENU THREE

£110

#### COLD

*Caesar salad*  
*Potato salad, spring onions, grain mustard vinaigrette*  
*Charcuterie platter, charred sourdough & condiments*  
*Smoked salmon, red onions, capers, crème fraiche*

#### HOT

*Roast beef & Yorkshire pudding*  
*Halibut, braised fennel, chives & Champagne sauce*  
*Beetroot gnocchi, toasted seeds, Marsala cream*

*Served with roasted new potatoes & seasonal vegetables*

#### DESSERTS

*Lemon meringue tart*  
*Mixed berry choux*  
*Exotic fruit salad*

### MENU FOUR

£135

#### CLARIDGE'S SUSHI & SASHIMI SELECTION

*Assortment of sushi and sashimi, including tuna & salmon rolls,*  
*Nigiri, sushi ginger, seaweed salad, edamame soy dressing*

#### COLD

*Asian slaw: carrot, red cabbage, ponzu dressing*  
*Pickled cucumber, toasted sesame*  
*Edamame beans, Malden salt*  
*Chicken broth, ginger, lemongrass & lime leaf*  
*Tuna poke, mixed quinoa, pineapple, edamame & avocado*

#### HOT

*Miso halibut, wild rice, Bok choy & spring onions*  
*Pad Thai noodles, peanuts & lime*  
*Teriyaki glazed beef, crushed sweet potato, Chinese cabbage*  
*Steamed vegetables, black rice vinegar*  
*Jasmine rice*

#### DESSERTS

*Matcha & strawberry tart*  
*Black sesame & chocolate choux*  
*Exotic fruit salad*

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## WORKING LUNCHES

*(minimum 10 guests)*

### MENU ONE

£72

#### COLD

*Smoked salmon open sandwich, horseradish crème fraîche  
Soy-glazed roasted squash, goat's cheese salad  
Tomato and mozzarella salad, mint, basil, olive oil*

#### HOT

*Claridge's chicken pie, mushrooms, lardons & soft herbs  
Pea and mint risotto, Parmesan & truffle oil  
Roast seabass, crushed potatoes, salsa Verde*

### MENU TWO

£72

#### COLD

*Salami & cornichon, croûtons, pickled onion & parsley salad  
Heritage beetroot, feta, balsamic & toasted seeds  
Niçoise salad, soft egg, green beans, dressed potatoes*

#### HOT

*Salmon & crab fishcakes, sauce Gribiche, herb salad  
Minute steak, potato purée, peppercorn sauce  
Truffle mac & cheese*

### MENU THREE

£72

#### COLD

*Wild mushrooms quiche  
Chicken Caesar salad, parmesan, soft egg, croûtons  
Tandoori prawns, mint yoghurt*

#### HOT

*Chicken Biryani  
Seared salmon, crushed potatoes, chive beurre blanc  
Giant onion bhaji, green chutney, yoghurt*

### ALL SERVED WITH

*A selection of mini desserts from Claridge's pâtisserie  
Claridge's Blend tea, coffee & herbal infusions*

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## LIGHT BUSINESS LUNCH

May be served individually plated or buffet style

Menu is priced per person

£55

### SANDWICHES

*Severn & Wye smoked salmon, dill cream cheese on rye bread*

*Honey roast ham, tomato relish, watercress on onion bread*

*Clarence Court egg mayonnaise, salad cress chives, on white bread*

*Roasted chicken, baby gem, mayonnaise and tarragon on granary bread*

*English cucumber, mint crème fraîche on white bread*

### SIDES

*Hand cut chips*

*Soupe du jour*

### DESSERT

*A selection of mini desserts from Claridge's pâtisserie*

*Claridge's blend tea, coffee and herbal infusions*

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## WINE & BEVERAGE LIST

*Claridge's is delighted to present this wine list created using outstanding wine growers and vintages.*

*Within our list, you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.*

*If you have a specific preference for your event, we would be pleased to assist in offering different alternatives.*

*Please note wines and vintages are subject to availability.*

### CHAMPAGNE & SPARKLING

#### WHITE

<i>Laurent-Perrier "La Cuvée" NV</i>	£110
<i>Billecart-Salmon Brut Reserve</i>	£120
<i>Pol Roger, Brut Reserve, NV</i>	£130
<i>Bollinger "Spécial Cuvée" NV</i>	£140
<i>Charles Heidsieck Blanc de Blancs</i>	£150
<i>Ruinart Blanc de Blancs NV</i>	£200

#### ROSÉ

<i>Laurent-Perrier "Cuvée Rosé" NV</i>	£140
<i>Billecart-Salmon "Brut Rosé" NV</i>	£160

#### MAGNUM

<i>Laurent-Perrier "La Cuvée" NV</i>	£220
<i>Laurent-Perrier "Brut Rosé" NV</i>	£280
<i>Bollinger "Spécial Cuvée" NV</i>	£300



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## WINE & BEVERAGE LIST

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### WHITE WINE

#### FRANCE

##### LOIRE VALLEY

*Sancerre, La Guiberte, Alain Gueneau, 2022* £75

##### BURGUNDY

*Chablis, Vieilles Vignes, Cyril Testut, 2022* £80

*Bourgogne Chardonnay, Vincent Girardin, 2021* £95

##### ALSACE

*Pinot Blanc, Maison Trimbach, 2021* £85

##### RHÔNE VALLEY

*Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2022* £60

*Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022* £75



# CLARIDGE'S

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### SPAIN

*Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2022* £60

*Rioja Blanco, Finca Allende, 2019* £65

### ITALY & SPAIN

*"Trebiano/Garganega" Ponte Pietra, Veneto 2022* £50

*Gavi Di Gavi, Terra Bruna, Fontanassa, Piedmont, 2022* £65

*Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2022* £75

### AUSTRALIA & NEW ZEALAND

*Sauvignon Blanc, Pure, Staete Landt, 2022* £55

*Chardonnay, Penfold's, Adelaide Hills, 2019* £65

### SOUTH AFRICA

*Chardonnay, Meerlust, Stellenbosch, 2022* £90

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### ROSÉ

*Chateau Miraval, Côtes de Provence, 2022* £80



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## WINE & BEVERAGE LIST

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### RED WINE

#### BORDEAUX

*Esprit de Pavie, Chateau Pavie, 2017* £85

*Pauillac de Lynch-Bages, 2018* £105

#### BURGUNDY

*Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022* £65

*Bourgogne Rouge, Oka, Cyprien Arlaud, 2020* £80

#### RHÔNE VALLEY

*Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2021* £60

*Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2022* £70

#### ITALY

*Il Barroccio, Sicily 2021* £50

*Chianti Classico, Castello di Albola, Tuscany 2021* £70

*Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2020* £85

*Brunello di Montalcino, Argiano, Tuscany, 2017* £100

*Barolo, Paolo Scavino, Piedmont, 2015* £120

#### SPAIN

*Rioja Tinto Reserva, Marques de Murrieta, 2018* £75





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### ARGENTINA

*Malbec, Durigutti, Patagonia, 2020* £65

### CHILE

*Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019* £75

### AUSTRALIA

*Shiraz, Penfold's, Adelaide Hills, 2019* £70

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### SWEET WINE

#### FRANCE

*Sauternes, Les Cypres de Climens, Chateau Climens, 2016 (37.5cl)* £80

#### HUNGARY

*Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2017 (50cl)* £70

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### FORTIFIED WINE

*Tawny Port 10yo, Graham's* £55



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## WINE & BEVERAGE LIST

### COCKTAILS

#### CHAMPAGNE

**FLAPPER** £25

*Strawberry, Cassis, Laurent-Perrier La Cuvée*

**ELDERFLOWER SPRITZ** £25

*Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée*

**GREAT MAIDEN'S BLUSH** £25

*Tanqueray, elderflower, rhubarb, citrus, Laurent-Perrier Cuvée Rosé*

#### MARTINI

**ESPRESSO MARTINI** £25

*Belvedere vodka, Kahlua, espresso*

**CHERRY DAIQUIRI** £25

*Eminente Claro, Cherry Hearing, lime juice, pineapple juice*

**MANHATTAN** £25

*Maker's Mark, Antica Formula, Angostura Bitters*

#### SHORT/TALL

**NEGRONI** £25

*Tanqueray, Campari, Martini Rosso*

**GINGER SLING** £25

*Belvedere, ginger, citrus, ginger ale*

**PALOMA** £25

*Casamigos Blanco, Italicus Liqueur, sugar syrup, 3cent grapefruit soda*

**SPICY SIDE CAR** £25

*Hennessy VSOP, Cointreau, Ancho Reyes, honey, lemon*

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## WINE & BEVERAGE LIST

### COCKTAILS *(Continued)*

#### SOFT

##### PEAR PASSION

*Pear, apple, passionfruit, citrus*

£12

##### AMARICO SPRITZ

*Amarico, orange, vanilla, tonic water*

£12

##### WILD 75

*Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine*

£12

##### SPICE MULE

*Seedlip Spice 94, pineapple juice, elderflower cordial, ginger beer*

£12

#### FRESH FRUIT JUICE

*Orange*

330ml

£8.50

*Pineapple*

£8.50

*Apple*

£8.50

*Mixed*

£8.50

#### SOFT DRINKS

200ml

*Coca Cola*

£8

*Diet Coke*

£8

*Tonic water*

£8

*Lemonade*

£8

*Ginger ale*

£8

*Bitter lemon*

£8

*Soda water*

£8

#### WATER

*Whitehole Still & Sparkling Mineral Water 375ml*

£6

*Whitehole Still & Sparkling Mineral Water 750ml*

£9

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. As Claridge's prepares all its food in centralised kitchens, 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.



# CLARIDGE'S

- WELCOME —
- BREAKFAST —
- COFFEE BREAKS —
- CANAPÉS —
- FOOD STATIONS —
- LUNCH OR DINNER —
- A LA CARTE —
- BUFFETS —
- BEVERAGES —

## WINE & BEVERAGE LIST

### WHISKIES

#### BLENDDED SCOTCH

<i>Johnnie Walker, Black Label</i> 50ml	£18
<i>Chivas Regal 18yo</i> 50ml	£21
<i>Royal Salute 21yo</i> 50ml	£40
<i>Johnnie Walker, Blue Label</i> 50ml	£50

#### MALT SCOTCH

<i>Talisker 10yo</i> 50ml	£19
<i>Dalmore 15yo</i> 50ml	£21

#### IRISH

<i>Red Breast 12yo</i> 50ml	£21
<i>Green Spot</i> 50ml	£20

#### TENNESSEE

<i>Gentleman Jack</i> 50ml	£18
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#### COGNAC

<i>Hennessy VSOP</i> 50ml	£19
<i>Hennessy VSOP (700ml bottle)</i>	£230

#### VODKA

<i>Belvedere</i> 50ml	£18
<i>Grey Goose</i> 50ml	£20
<i>Beluga Gold Line</i> 50ml	£45

#### GIN

<i>Tanqueray</i> 50ml	£18
<i>Hendrick's</i> 50ml	£20
<i>Tanqueray No.10</i> 50ml	£22
<i>Star Of Bombay</i> 50ml	£25

#### RUM

<i>Eminente Claro</i> 50ml	£18
<i>Bacardi 8yo</i> 50ml	£20
<i>Havana Club 7yo</i> 50ml	£19
<i>Diplomatico Reserva Exclusiva</i> 50ml	£22



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## WINE & BEVERAGE LIST

### TEQUILA

<i>Tapatio Blanco 50ml</i>	£18
<i>Casamigos Reposado 50ml</i>	£22
<i>Casamigos Añejo 50ml</i>	£24

### CALVADOS

<i>Dupont 17 years 50ml</i>	£25
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### APERITIF

<i>Martini Dry 50ml</i>	£18
<i>Campari 50ml</i>	£18

### LIQUEUR

<i>Amaretto, Disaronno 50ml</i>	£18
<i>Bailey's, Irish Cream 50ml</i>	£18
<i>Kahlua 50ml</i>	£18
<i>Cointreau 50ml</i>	£18
<i>Grand Marnier 50ml</i>	£18

### BEER

<i>Becks, Germany</i>	330ml £10
<i>Budvar, Czech Republic</i>	£10

### CIDER

<i>Sydre Argelette, Eric Bordelet, Normandy 2020</i>	750ml £28
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# CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

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## EVENT ENQUIRIES

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For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7409 6500

Email : [banqueting@claridges.co.uk](mailto:banqueting@claridges.co.uk)

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## GENERAL ENQUIRIES

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Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: [info@claridges.co.uk](mailto:info@claridges.co.uk)

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[www.claridges.co.uk](http://www.claridges.co.uk)

