



CLARIDGE'S

DAILY DELEGATE
PROGRAMME

SPRING & SUMMER / 2024



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

WELCOME

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.





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A minimum guarantee of 130 guests is required for Claridge's Ballroom and 60 guests in the French Salon and Drawing Room.

Claridge's Daily Delegate Programme includes:

- *Exclusive use of a meeting room from 7.00am until 5.30pm (access times)*
- *Coffee, tea and breakfast pastries upon arrival*
- *Coffee, tea and biscuits for a mid-morning break*
- *Coffee, tea and biscuits for a mid-afternoon break*
- *A three-course plated luncheon menu or a standing buffet menu*
- *Luncheon served with mineral water and non-alcoholic fruit punch*
- *Mineral water in the meeting room (2 bottles per person)*
- *Conference pads, pens and mints*
- *Selection of today's newspapers in the reception area*
- *Room hire for the meeting room and the luncheon room*
- *Registration desk floral arrangement*
- *VAT*

Prices are exclusive of a 15% service charge

Supplementary charges will be added for the following enhancements, as desired:

- *Audio visual equipment, microphones, lights (quote upon request)*
- *Wines with your luncheon (from £50.00 per bottle)*
- *Floral arrangements (quote upon request)*
- *Coffee break enhancements*
- *Rigging points usage (quote upon request)*



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DAILY DELEGATE PLATED MENU

Select one option from each course to create your set menu

FIRST COURSE

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

DUCK, CHICKEN & PISTACHIO TERRINE

Tea smoked apricot, toasted sourdough

SMOKED HADDOCK, COD & CHIVE FISHCAKE

Spring salad, sauce Gribiche

ROASTED BEETROOT

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

HERITAGE TOMATO & BURRATA SALAD

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

MAIN COURSE

ROASTED SCOTTISH SALMON, BOUILLABAISSE SAUCE

Saffron potato, fennel, samphire

ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE

Mousseline potatoes, young vegetables, coastal herbs, seaweed

ROAST CORN-FED CHICKEN, CHICKEN JUS

Fondant potato, young leeks, wild mushrooms

LOIN OF CORNISH LAMB, MINTED LAMB JUS

Fondant potato, braised baby gem, baby onions, peas

SPINACH & RICOTTA TORTELLINI

Spinach butter sauce, shaved asparagus salad, lemon oil

PEA & BROAD BEAN RISOTTO

Parmesan crisps, pea shoots & fresh truffle

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.



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DESSERT

STRAWBERRY & PISTACHIO TART

Pistachio praliné, strawberry sorbet

JASMINE & RASPBERRY VACHERIN

Jasmine cream, raspberry sorbet

LEMON MERINGUE TART

Raspberry sorbet

COCONUT & CHOCOLATE LOG (vg)

Coconut sorbet

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MENU ONE

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

COLD

*Waldorf salad
Heritage beetroot, kale & quinoa
Duck rillettes, cornichon and 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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MENU THREE

COLD

Caesar salad

Potato salad, spring onions, grain mustard vinaigrette

Charcuterie platter, charred sourdough & condiments

Smoked salmon, red onions, capers, crème fraîche

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

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EVENT ENQUIRIES

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

GENERAL ENQUIRIES

Tel: +44 (0)20 7629 8860

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