



# CLARIDGE'S

## FOYER PRIVATE DINING MENU

### AMUSE

Butternut squash soup, black truffle cream

### STARTERS

Severn & Wye smoked salmon, crème fraîche, mustard seeds, pickled shallots, soda bread

Beef tartare, red chicory, pickled quail egg, sorrel, Oscietra caviar

Seared foie gras, poached pear, pain d'épice, cinnamon

Artichoke salad, wild mushrooms, artichoke barigoule, chicory and lovage

### MAIN COURSES

Miso glazed salmon, braised fennel, pak choi, spring onion, lime

Herefordshire beef fillet, glazed maitake, watercress salad, madeira jus

Roast chicken breast, potato mousseline, pickled shallot, fine herbs, black truffle jus

Celeriac and black truffle risotto, celery, wild mushrooms and parmesan

### DESSERTS

Vanilla mille-feuille, caramel

Coconut, pineapple and lychee vacherin

Apple and pear tarte Tatin, vanilla ice cream

Melted chocolate dome, caramelised popcorn

Selection of British cheeses, celery, grapes, baguette



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