



CLARIDGE'S

# CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM  
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier Héritage and canapés

## FIRST COURSE

Severn & Wye smoked salmon, gravlax, pickled cucumber, horseradish, dill crème fraîche  
Heritage beetroot salad, baby beetroot, apple, blackberry

## SECOND COURSE

Butter poached lobster, braised chicory, cauliflower, shellfish bisque  
Crab salad, potato, blood orange, fennel  
Chicken liver parfait, clementine jelly, chutney, brioche, sorrel  
Spinach & ricotta raviolo, Jerusalem artichoke, herb butter sauce

## MAIN COURSE

Roasted Norfolk turkey, stuffed leg, roast parsnip, chestnut, turkey jus, cranberry sauce  
Seared turbot, spinach, baby leek, Champagne beurre blanc  
Beef Wellington, sautéed kale, salt baked celeriac, black truffle  
Cep puff pastry tart, roasted pumpkin, turnip, mushroom velouté, walnut, truffle

For the table:

Roast potatoes, roasted vegetables, braised red cabbage, Brussels sprouts, pigs in blankets

## DESSERTS TO SHARE

Claridge's Christmas pudding, brandy sauce  
and  
Chocolate yule log, peanut praline

## SELECTION OF BRITISH CHEESES TO SHARE

Stilton Basset, Hafod Cheddar, Dorstone, Bix  
crackers, fruit bread, celery, grapes, truffle honey, chutney

£525 per person (Children's £260)

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

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CLARIDGE'S

# CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM  
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier Héritage

## AMUSE BOUCHE

Wild mushroom parfait, cranberry, orange, candied walnut, brioche

## FIRST COURSE

Severn & Wye smoked salmon, pickled cucumber, horseradish crème fraîche, apple, dill

Lobster risotto, butter poached lobster, spring onion, coastal herbs

Duck, chicken & apricot terrine, pickled vegetables, pistachio, sourdough

Héritage beetroot salad, baby beetroot, blackberry, mint

Spinach & ricotta raviolo, Jerusalem artichoke, herb butter sauce

## MAIN COURSE

Wild sea bass, saffron potatoes, baby leeks, shellfish bisque

Roasted Norfolk turkey, stuffed leg, roast parsnip, chestnut, pigs in blankets, turkey jus, cranberry sauce

Roasted goose, glazed swede, sprouts, charred onions, trompettes, walnut, roasting jus

Broccoli, bulgur salad, almond, chicory

Cep puff pastry tart, roasted pumpkin, turnip, mushroom velouté, walnut, truffle

For the table:

Roast potatoes, glazed root vegetables, tenderstem broccoli, Brussels sprouts

## DESSERT

Claridge's Christmas pudding, brandy custard

Mont Blanc yule log, chestnut, citrus

Black forest, vanilla and chocolate cream, cherry

Winter berry, Eton Mess

Selection of British cheeses, crackers, celery, grapes, chutney

£300 per person (Children's £150)

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

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CLARIDGE'S  
RESTAURANT

# CHRISTMAS DAY LUNCH MENU

A glass of Laurent-Perrier Héritage and canapés

## FIRST COURSE

Roasted Orkney scallop, artichoke, trompette, jus gras  
Severn & Wye smoked salmon, Cornish crab mayonnaise, Oscietra caviar, cucumber, dill  
Ham and duck terrine, cranberry, pistachio, orange, toasted brioche  
Onion tart tatin, goat's cheese, beetroot, apple & walnut

## INTERMEDIATE COURSE

Lobster raviolo, winter chanterelles, lobster bisque  
or  
Pumpkin and ricotta raviolo, pickled pumpkin, sage butter sauce

## MAIN COURSE

Grilled seabass, roasted cauliflower, chanterelles, Sauternes sauce  
Roasted Norfolk bronze turkey, apricot & chestnut stuffing, parsnip purée, pigs in blankets, turkey jus, cranberry compote  
Roast fillet of Herefordshire beef, braised rib, crushed carrot, horseradish, red wine sauce  
Celeriac and mushroom Wellington, roasted onion jus, truffle

For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage, roasting jus

## DESSERTS FOR THE TABLE

Claridge's Christmas pudding, brandy sauce  
Chocolate profiteroles, hot chocolate sauce  
Apple crumble, Christmas spice, vanilla custard

## CHEESE

Colston Basset Stilton, pickled walnut salad

£525 per person (Children's £260)

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CLARIDGE'S  
RESTAURANT

# CHRISTMAS DAY DINNER MENU

A glass of Laurent-Perrier Héritage

## AMUSE BOUCHE

Mushroom & truffle tart

## FIRST COURSE

Severn & Wye smoked salmon, red onion & caper dressing, citrus crème fraîche

Cornish crab & apple salad, Oscietra caviar

Ham and duck terrine, cranberry, pistachio, orange, toasted brioche

Roast parsnip soup, crushed potato, quail egg, grain mustard

Salt baked Jerusalem artichokes, pickled mushrooms, pine nut and shallot dressing

## MAIN COURSE

Roasted halibut, cavolo nero, artichoke, truffle cream

Wild seabass, roasted cauliflower, chanterelles, Sauternes sauce

Roasted Norfolk bronze turkey, apricot & chestnut stuffing, pigs in blankets, cranberry sauce, turkey jus

Roast fillet of Herefordshire beef, braised rib, crushed carrot, horseradish, red wine sauce

Celeriac and mushroom Wellington, roasted onion gravy, truffle

For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage

## DESSERT

Claridge's Christmas pudding, brandy sauce

Chocolate & hazelnut praline yule log

Poached pear, mulled wine, caramel

Chocolate profiteroles, vanilla cream, hot chocolate sauce

Artisan British cheese board, grapes, fresh honeycomb, bread and crackers

£300 per person (Children's £150)

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