



CLARIDGE'S

CHRISTMAS EVE 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

Heritage beetroot salad, baby beetroot, blackberry, mint

Braised leek, hollandaise, leek vinaigrette, crispy shallot, chives

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

Venison loin, kale, celeriac, artichoke, redcurrant sauce

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

Broccoli, bulgur salad, almond, chicory

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

£275 per person (Children's £130)

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

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CLARIDGE'S
RESTAURANT

CHRISTMAS EVE DINNER MENU

A glass of Laurent-Perrier Héritage

AMUSE BOUCHE

Mushroom & truffle tart

FIRST COURSE

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

Cornish crab & apple salad, Oscietra caviar

Confit duck ballotine, chicken liver parfait, sweet wine jelly, 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, braised beef, pumpkin, golden raisins

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

Venison Wellington, cranberry red cabbage, Port wine sauce

Celeriac and mushroom Pithivier, roasted onion jus, 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

£275 per person (Children's £130)

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