



  
CLARIDGE'S

## FESTIVE MENUS

### FESTIVE MENU

The Foyer & Reading Room

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The Foyer & Reading Room

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CLARIDGE'S

# FESTIVE MENU

Served from 30<sup>th</sup> November until 30<sup>th</sup> December, lunch and dinner  
(excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

## THE FOYER & READING ROOM

### AMUSE BOUCHE

Parsnip soup, black truffle, hazelnut

### FIRST COURSE

Smoked salmon, crème fraîche, pickled shallot, soda bread, mustard seeds

Crab salad, tangerine, ponzu, apple, dill

Confit duck and foie gras terrine, maple braised salsify, spiced apple, verjus

Burrata di Puglia, delica pumpkin, blood orange, walnut, watercress

### MAIN COURSE

Seared Halibut, butternut squash, gremolata, sage beurre blanc

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

Aged Herefordshire beef fillet, braised beef croquette, salt baked celeriac, oyster mushroom, black truffle

Jerusalem artichoke risotto, confit artichoke, lovage, aged Parmesan

For the table:

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

### DESSERT

Claridge's Christmas pudding, brandy sauce

Mont Blanc, chestnut cream, blackcurrant

Coconut snowball, orange and ginger

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

£120 per person (Children's £60)

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

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CLARIDGE'S  
RESTAURANT

## FESTIVE MENU

Served from 30<sup>th</sup> November until 30<sup>th</sup> December, lunch and dinner  
(excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

### FIRST COURSE

Smoked salmon royal, cucumber, crème fraîche, soda bread  
Claridge's fishcake, Wakame salad, tartare sauce, lemon  
Duck, cranberry and pistachio terrine, orange reduction  
Salt baked beetroot, goat's cheese, fig, pecans, aged balsamic

### MAIN COURSE

Grilled halibut, braised leek, Champagne sauce  
Roasted Norfolk bronze turkey, apricot & chestnut stuffing, pigs in blankets, cranberry sauce, turkey jus  
Roasted venison, baby spinach, beetroot, Port wine sauce  
Pumpkin, goat's cheese and spinach Pithivier, roasted onion jus  
  
For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage

### DESSERT

Claridge's Christmas pudding, brandy sauce  
Winter berry cheesecake, blueberry caramel  
Chocolate soufflé tart, cocoa nib ice cream  
Artisan British cheese board, fig jam, truffle honey, bread & crackers

£90 per person (Children's £45)

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

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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)

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

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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

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)

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

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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)

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

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# CLARIDGE'S NEW YEAR'S EVE MENU

## THE FOYER & READING ROOM

A glass of Laurent-Perrier Héritage

## SELECTION OF CANAPES

Caviar blinis, crème fraîche, dill

Beef tartare, truffle

Smoked salmon rilette, caviar, lemon

Tunworth and chive gougère

## STARTERS

Cornish crab salad, clementine, cucumber, ponzu, dill

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

Foie gras terrine, spiced apple, cranberry, brioche

Heritage beetroot, goat's cheese, baby beetroot, blackberry, mint

## INTERMEDIATE COURSE

Scallop, celeriac purée, almond, truffle

## MAIN COURSE

Roasted halibut, spinach, baby leek, wild mushrooms, Champagne beurre blanc, caviar

Aged Herefordshire beef fillet, potato and oxtail terrine, carrot, caramelised onion, Bordelaise sauce

Loin of lamb, glazed swede, sprout leaves, candied walnut, minted lamb jus

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

## DESSERT

Chocolate truffle, hot chocolate sauce

New Year's Eve Vacherin, citrus meringue

Vanilla and caramel mille feuille

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

£395 per person (Children's £165)

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

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CLARIDGE'S  
RESTAURANT

## NEW YEAR'S EVE MENU

A glass of Laurent-Perrier Héritage

### SELECTION OF CANAPES

Beef tartare

Mushroom and truffle tartlet

Smoked salmon, caviar

Comté gougère

### FIRST COURSE TO SHARE

Cornish crab, mango, tarragon

Heritage beetroot, blood orange, dill

Burrata, pumpkin, pear, balsamic vinegar

### SECOND COURSE TO SHARE

Lobster agnolotti, winter chanterelles, lobster bisque

Scallops in the shell, caviar beurre blanc

Foie gras terrine, toasted brioche, Sauternes jelly

### MAIN COURSE

Beef Wellington, mashed potato, glazed heritage carrot, red wine sauce, truffle

or

Halibut, crushed potato, baby spinach, langoustine, vin Jaune

or

Onion tart fine, wild mushroom ragout

### DESSERT & CHEESE FOR THE TABLE

Chocolate clock, caramelised popcorn ice cream

Artisan Cheese Board, grapes, fresh honeycomb, bread and crackers

£250 per person (Children's £TBC)

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

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