




CLARIDGE'S

FESTIVE MENUS

THANKSGIVING MENU

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NEW YEAR'S EVE MENU

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CLARIDGE'S

THANKSGIVING LUNCH & DINNER MENU

Served on the 28th November

THE FOYER & READING ROOM

FIRST COURSE

Sweet potato and butternut squash soup, pumpkin seed crumble, hazelnuts

£24

MAIN COURSE

Roast Norfolk turkey, stuffed leg, roast parsnip, Brussels sprouts, chestnuts,
pigs in blankets, turkey jus, cranberry sauce, roast potatoes

£54

DESSERT

Pumpkin pie, vanilla cream

£24

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

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CLARIDGE'S
RESTAURANT

THANKSGIVING LUNCH & DINNER

Served on the 28th November

AMUSE BOUCHE

Pumpkin & ginger soup, crystalised ginger

FIRST COURSE

Smoked salmon royal, cauliflower salad, pickled cucumber

Maple glazed ham hock, creamed leek, parsley sauce

Burrata, beetroot, pear, pecans, balsamic

MAIN COURSE

Roasted halibut, mixed bean casserole, sweet potato, almonds

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

Celeriac, mushroom & truffle Wellington, mashed potato

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

DESSERT

Blueberry tart, cream cheese ice cream

Pumpkin pie, vanilla ice cream

Truffled brie, watercress, toasted walnuts, cranberry compote

£90 per person

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

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CLARIDGE'S

FESTIVE MENU

Served from 30th November until 30th 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 30th November until 30th 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
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

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

TO BEGIN

A glass of Laurent-Perrier Héritage
Selection of canapés

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

MAIN COURSE

Beef Wellington, mashed potato, glazed heritage carrot, red wine sauce, truffle
or
Halibut, crushed potato, baby spinach, langoustine, vin Juane
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 £100)

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

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