



CLARIDGE'S

PRIVATE EVENTS MENU

SPRING & SUMMER

2025



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster Wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.

Menu prices include VAT.

A 15% discretionary service charge will be added to all food and beverage items.





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BRUNCH

Menu is priced per person

£120

Mimosa or Bloody Mary on arrival
Assortment of freshly baked pastries from Claridge's bakery

FIRST COURSE

Severn & Wye smoked salmon & cream cheese bagel
Bloody Mary shrimp cocktail
Harissa-roasted courgette & feta quiche
Wild mushrooms scrambled eggs, brioche
Classic caesar salad
Croissant pucks and Nutella dip

À LA CARTE MAIN COURSE *(Please select three options)*

Confit salmon, crushed new potatoes, tenderstem broccoli, Beurre blanc
Eggs Benedict, Royale or Florentine on English muffin
Claridge's chicken pie, mousseline potatoes & French beans
Sirloin steak, hand cut chips, fried duck egg & Béarnaise
Bubble and squeak cake, fried duck egg, grain mustard sauce
Wild mushrooms on sourdough toast, poached egg, Hollandaise

BUFFET DESSERT

Exotic fruit salad, mint & vanilla syrup
Lemon verbena & peach mousse
Vanilla mille feuille
Summer berry tart
Pistachio and caramel tart
Chocolate and caramel dome

Claridge's Blend tea, coffee & herbal infusions

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AFTERNOON TEA

Menu is priced per person

£90

For a century or more, our Executive Chefs have remained faithful to the classic Afternoon Tea combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea.

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our team, they have carefully selected teas that will complement your food perfectly. All that remains is for us to wish you a wonderful afternoon.

A SELECTION OF TRADITIONAL FINGER SANDWICHES

Using the best of British & organic seasonal produce

RAISIN SCONES & PLAIN SCONES

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted cream and Claridge's afternoon tea jam

A SELECTION OF HANDMADE PÂTISSERIES

Crafted under the guidance of Thibault Hauchard made daily by our team of Pastry Chefs

WITH A GLASS OF LAURENT-PERRIER BRUT, NV

£100

WITH A GLASS OF LAURENT-PERRIER ROSÉ, NV

£115

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CANAPÉS

Prices shown are per person

FIVE CANAPÉS <i>(Pre-dinner only)</i>	£37
TEN CANAPÉS <i>(Pre-dinner only)</i>	£52
TWELVE CANAPÉS	£64
FIFTEEN CANAPÉS	£72

FISH & SHELLFISH

COLD CANAPÉS

Seared tuna, citrus, sesame

Cornish crab, green apple, cucumber

Hot smoked trout, horseradish, soda bread

Beetroot cured salmon, lemon, dill

Lobster and leek tartlet

Smoked salmon moscovite, Oscietra caviar

Tuna, ponzu, truffle tart

Salmon Royale, Claridge's gin, samphire

Marinated Scallop, lime, seaweed

HOT CANAPÉS

Toasted Cornish crab sandwich, brown crab mayonnaise

Prawn toast, sweet chilli sauce

Sole goujons, sauce gribiche

Lobster roll, chive cream

Roast queen scallop, chilli, vanilla butter

Crisp tuna nori roll, spicy mayonnaise

Tempura prawn, truffle-citrus mayonnaise

Salt Cod fishcake, black olive

Lobster Thermidor tartlet

Claridge's Lobster Wellington (allows 10 servings)

£90 each

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MEAT

COLD CANAPÉS

- Smoked duck, orange, hazelnut*
- Lamb salami picos, pickled aubergine*
- Ham hock terrine, piccalilli*
- Chicken liver parfait, apricot, brioche*
- Slow roasted beef, rocket, truffle, tart*
- Duck Rillette, spring onion, plum jam*
- Beef tartare, tarragon emulsion*
- Coronation chicken poppadum, mango chutney*
- Confit Chicken, glazed fig, parmesan sable*

HOT CANAPÉS

- “CFC” Claridge’s fried chicken, spiced yogurt*
- Lamb kofta, garlic harrisa yogurt*
- Wagyu beef, crispy rice cake, miso*
- Mini sausage roll, pickle gel*
- Steak & chips, rosemary salt, béarnaise*
- Duck spring roll, teriyaki sauce*
- Chicken & mushroom “pie”*
- Venison pastilla & smoked almond*
- Lamb shoulder croquette, mint chimichurri*

Claridge’s waffle, beef tartare, egg yolk, lovage (allows 5 servings)

£50 each

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VEGETARIAN & VEGAN

COLD CANAPÉS

Vietnamese roll, ponzu dressing

Mushroom parfait, sourdough toast

Beetroot tartare, walnut, nasturtium

Roasted cauliflower, seeded cracker

Goat's cheese mousse, sun dried tomato, balsamic

Courgette, basil & olive sable

Heritage tomato, feta tartlet

Cucumber maki, ponzu jelly

Avocado, lime & sesame cornet

HOT CANAPÉS

Beer onion & Tunworth cheese tart

Parmesan polenta chips, tomato vinaigrette

Crisp potato terrine, romesco sauce

Crispy quail's egg, mushroom mayonnaise

Truffle & cheese gougère

Bbq Carrot and caraway tartlet

Pea & mint arancini, lemongrass emulsion

XO Mushroom tart, chives, horseradish

Sweet pepper and chilli Nduja croquette

DESSERT

Red berry macaron

Mini cornetto ice cream & sorbet

Pistachio and caramel tartlet

Chocolate and hazelnut choux

Chocolate chip cookie

Lemon and meringue tartlet

Mini Chocolate and caramel dome

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BOWL FOOD

Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

THREE ITEMS

£40

FIVE ITEMS

£63

COLD SELECTION

Chicken Caesar salad, soft egg, parmesan, sourdough crouton

Superfood salad: Roasted spelt, quinoa, pomegranate, citrus & soft herbs

Cauliflower, pickled walnut, black truffle, rocket V

Confit duck & pomelo salad, radish, spring onion, chili

Kale & apple salad, toasted walnuts, honey, apple cider vinegar

Hot smoked salmon, fennel, baby potato, dill

Tuna poke bowl, radish, avocado, sesame

Claridge's prawn cocktail

Bocconcini, tomato panzanella & pickled red onion

HOT SELECTION

Seared cod, potato purée & salsa verde

Claridge's lobster risotto, sauce Américaine, sea herbs

Pea & shallot tortellini, parmesan, lemon butter VG

Chicken biriyani

Claridge's chicken pie, mushrooms, lardons & soft herbs

Spiced cauliflower, golden raisins, toasted seeds, salsa verde VG

Fish 'n' Chips, tartare sauce

Truffled mac 'n' cheese VG

Beef Bourguignon, potato purée

Black truffle croque monsieur

Mini burgers, cheddar, pickled red onion, burger sauce

Fish goujon, sauce gribiche, brioche bun

Falafel pitta, hummus, tzatziki, pomegranate

Waffle fries, Claridge's seasoning V

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FOOD STATIONS

To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

Chef Attendant Supplement of £150.00; per station

SHELLFISH & OYSTERS	£60
<i>Crab salad with apples & radish</i>	
<i>Shrimp with lemon & tartare sauce</i>	
<i>Prawn cocktail with lettuce</i>	
<i>Scallop ceviche, ginger & citrus kosho</i>	
<i>Oysters with mignonette sauce</i>	
 PASTA ALLA RUOTA	 £35
<i>Parmesan wheel, penne pasta, black truffle, grated parmesan</i>	
 SEVERN & WYE SMOKED SALMON GRAVLAX	 £35
<i>Potato salad, traditional accompaniments</i>	
 ROAST WHOLE CHICKEN	 £38
<i>Chicken sauce, dauphinois potatoes & roasted vegetables</i>	
 BAKED BRIE DE MEAUX	 £25
<i>Shaved truffle, baguette, rocket salad, honey</i>	
 DAVIES SUSHI AND SASHIMI SELECTION	 £36
<i>Assortment of sushi & sashimi, tuna & salmon rolls,</i>	
<i>Nigiri, sushi ginger, seaweed salad, edamame soy dressing</i>	
 BROOK SUSHI AND SASHIMI SELECTION	 £45
<i>Assortment of sushi & sashimi, yellow tail hosomaki, tuna Hosomaki & seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing</i>	

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To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

Chef Attendant Supplement of £150.00; per station

BEETROOT TARTARE	£30
<i>Heritage beetroots, toasted pumpkin seed salad, toasted croûtons</i>	
STEAK TARTARE	£35
<i>Aged fillet steak, traditional garnish, sourdough croûtons</i>	
CLARIDGE'S 'DIRTY BURGER' TROLLEY	£32
<i>Claridge's burger sauce, American cheese, white onion, gherkins served with 'self-seasoned' fries</i>	
CLARIDGE'S LOBSTER WELLINGTON (allows 10 servings)	£90
<i>Sauce Americaine</i>	
CHEESE TROLLEY	£30
<i>A selection of British & Continental cheeses, grapes, quince jelly, celery</i>	
<i>Selection of breads & crackers</i>	
OYSTER BAR (allowing 3 per person)	£20
<i>Carlingford oysters shucked live</i>	
<i>Mignonette sauce, tabasco, lemon and fresh black pepper</i>	
CAVIAR 'BUMP' TROLLEY (500grams)	£1500
<i>Oscietra caviar, displayed on ice, served from our roaming trolley</i>	
CLARIDGE'S CAVIAR TROLLEY (500grams)	£1800
<i>Oscietra caviar, displayed on ice, served from our roaming trolley</i>	
<i>chopped eggs, chives, shallots, crème fraîche and Claridge's blinis</i>	
BELUGA CAVIAR	
<i>Quote upon request</i>	

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DESSERT STATIONS

CRÈME BRÛLÉE <i>Vanilla crème, caramelized sugar</i>	£24
CRÊPES SUZETTE <i>(allows two per serving)</i> <i>Flambéed crêpes with Grand Marnier, orange & lemon butter</i>	£25
CHOCOLATE MOUSSE <i>Milk jam, chocolate shavings, sea salt</i>	£24
CLARIDGE'S PÂTISSERIE <i>A selection of mini desserts from Claridge's pâtisserie</i>	£25
CLARIDGE'S ETON MESS STATION <i>Vanilla ice cream, chocolate mousse, vanilla Chantilly</i> <i>Toppings: Caramelised nut, chocolate sauce, praliné, chocolate shard, caramel sauce</i>	£32
CLARIDGE'S DOUGHNUT TROLLEY <i>(allows 100 donuts)</i>	£1500

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LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

FIRST COURSE

CHICKEN AND APRICOT TERRINE £43

Celery, sunflower seeds, toasted sour dough

TUNA TARTARE £45

Avocado, black rice cracker, sesame, ponzu

SEVERN & WYE SMOKED SALMON £43

Crème fraîche, mustard seeds, soda bread

ROASTED SCALLOP £46

Citrus kosho, sea purslane, ginger oil

PEA & MINT RISOTTO £41

Asparagus, watercress, mascarpone cheese

CITRUS CURED SALMON £45

Radish salad, preserved lemon, buttermilk and dill

TOMATO & BURRATA SALAD £41

Tomato consommé, pickled onion, croutons, basil

HERITAGE BEETROOT £40

Horseradish crème fraîche, balsamic, linseed cracker

CLARIDGE'S SEAFOOD COCKTAIL £48

Lobster, crab & Marie Rose sauce

SALMON & COD FISHCAKE £42

Crab, fennel and samphire salad, salsa Verde

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INTERMEDIATE COURSE

CLARIDGE'S LOBSTER RISOTTO <i>Lobster bisque sauce, sea herbs</i>	£33
COURGETTE AND BASIL VELOUTÉ <i>Courgette fricassée, basil pesto</i>	£25
RICOTTA RAVIOLI <i>Lemon butter sauce, baby onion & parmesan crisp</i>	£26
WILD MUSHROOM RISOTTO <i>Parmesan, chives, crème fraîche</i>	£27
ROASTED SCALLOP <i>Cauliflower, bottarga, hazelnut milk, bergamot oil</i>	£30
OSCIETRA CAVIAR CRUMPET <i>Chopped eggs, chives & crème fraîche</i>	£30
LYCHEE AND RASPBERRY SORBET <i>Rosè champagne</i>	£22





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MAIN COURSE - MEAT & FISH

ROASTED SALMON, BEURRE BLANC £52
Gnocchi, peas, sweetcorn and asparagus

WILD SEA BASS, SAUCE VIERGE £61
Saffron potato, chard, baby leek, shellfish bisque

ROASTED HALIBUT, CHAMPAGNE SAUCE £59
Crushed potato, baby spinach, braised fennel

HEREFORDSHIRE BEEF FILLET, RED WINE JUS £66
Mash potato, seasonal greens, glazed carrot

ROAST CORN-FED CHICKEN, MADEIRA SAUCE £56
Fondant potato, celeriac and mushrooms

CORNISH LAMB LOIN, ROASTED JUS £64
Dauphinoise potato, spiced lamb shoulder, ratatouille, basil

DUCK A L'ORANGE, ORANGE REDUCTION £60
Potato terrine, beetroot, savoy cabbage

HAMPSHIRE VENISON, PORT & JUNIPER SAUCE £65
Slow roasted potato, turnip, baby gem lettuce

BEEF WELLINGTON, BORDELAISE SAUCE £70
Truffle mash, spinach, braised shallot,

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MAIN COURSE - VEGETARIAN & VEGAN

ROASTED CAULIFLOWER STEAK, LEMON BASIL VINAIGRETTE £44
Watercress salad, tomato, toasted pinenuts

WARM SALAD OF ARTICHOKE, NEW POTATOES £44
Spring onion, goat's milk, pistachio, truffle dressing

GRILLED TURNIP, NAGE CREAM £44
Pickled carrot, glazed mushroom, peas and broad beans

BUTTERNUT SQUASH & GOATS CHEESE WELLINGTON £46
Wild mushrooms, charred pickled onions, watercress

WILD MUSHROOM, BLACK TRUFFLE RISOTTO £46
Parmesan, parsley, cep mascarpone

RICOTTA & LEMON TORTELLINI £45
Sweet onion cream, chives, charred shallot

CELERIAC LASAGNE £45
Wild mushrooms, smoked celeriac sauce, tarragon & hazelnut salsa

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DESSERT

HONEY AND CARAMELIZED PINEAPPLE TART £23
Pineapple sorbet

VANILLA MILLE FEUILLE £23
Buckwheat and caramel sauce

BERRY AND BASIL VACHERIN £23
Vanilla cream

LEMON VERBENA AND PEACH MOUSSE £23
Sable biscuit, peach gel

CHOCOLATE AND PISTACHIO FINGER £23
Pistachio ice cream

CHOCOLATE & MANGO LOG VG £23
Chocolate brownie, mango mousse, passionfruit sorbet

CHEESE £30
Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS

Included

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

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À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£190

FIRST COURSE

CHICKEN AND APRICOT TERRINE

Celery, sunflower seeds, toasted sour dough

SALMON & COD FISHCAKE

Crab, fennel and samphire salad, salsa Verde

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

TOMATO & BURRATA SALAD

Tomato consommé, pickled onion, croutons, basil

HERITAGE BEETROOT

Horseradish crème fraîche, balsamic, linseed cracker

MAIN COURSE

ROASTED HALIBUT, CHAMPAGNE SAUCE

Crushed potato, baby spinach, braised fennel

ROASTED SALMON, BEURRE BLANC

Gnocchi, peas, sweetcorn and asparagus

HEREFORDSHIRE BEEF FILLET, RED WINE JUS

Mash potato, seasonal greens, glazed carrot

ROAST CORN-FED CHICKEN, MADEIRA SAUCE

Fondant potato, celeriac and mushrooms

ROASTED CAULIFLOWER STEAK, CHIMICHURRI *V*

Cauliflower purée, golden raisins

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DESSERT

VANILLA MILLE FEUILLE
Buckwheat and caramel sauce

CHOCOLATE AND PISTACHIO FINGER
Pistachio ice cream

BERRY AND BASIL VACHERIN
Vanilla cream

CHOCOLATE & MANGO LOG VG
Chocolate brownie, mango mousse, passionfruit sorbet

CHEESE
Selection of British & Continental cheeses with traditional accompaniments

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CLARIDGE'S

- WELCOME —
- BRUNCH —
- AFTERNOON TEA —
- CANAPÉS —
- FOOD STATIONS —
- LUNCH OR DINNER —
- A LA CARTE —
- CHEF'S SET MENU —
- NON-OFFENSIVE —
- CHILDREN & YOUNG ADULTS —
- BEVERAGES —

CLARIDGE'S CHEF SET MENU

Menu is priced per person

£185

CANAPES

SMOKED SALMON MOSCOVITE

Oscietra caviar

'CFC' CLARIDGE'S FRIED CHICKEN

Spiced yoghurt

CLARIDGE'S WAFFLE

Beef tartare, egg yolk, caviar

PEA & MINT ARANCINI

Lemongrass emulsion

HERITAGE BEETROOT

Walnut & nasturtium

FIRST COURSE

CLARIDGE'S SEAFOOD COCKTAIL

Lobster, crab & Marie Rose sauce

MAIN COURSE

BEEF WELLINGTON WITH RED WINE JUS

Truffle mash, spinach, braised shallot

DESSERT

VANILLA MILLE FEUILLE

Buckwheat and caramel sauce

TEA, COFFEE & PETIT FOURS

Our tea selection has been carefully curated by world -renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

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CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

Select one dish from each course in order to create your set menu

FIRST COURSE

TUNA TARTARE

Avocado, black rice cracker, sesame, ponzu

£45

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

£43

TOMATO & BURRATA SALAD

Tomato consommé, pickled onion, croutons, basil

£41

HERITAGE BEETROOT

Horseradish crème fraîche, balsamic, linseed cracker

£40

WILD MUSHROOM RISOTTO

Parmesan, chive, crème fraîche

£42





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NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

ROASTED SALMON, BEURRE BLANC £52
Gnocchi, peas, sweetcorn and asparagus

WILD SEA BASS, SAUCE VIERGE £61
Saffron potato, chard, baby leek

ROASTED HALIBUT, CHAMPAGNE SAUCE £59
Crushed potato, baby spinach, braised fennel

TEMPURA COD, TARTARE SAUCE £54
Pont Neuf potatoes, English peas

SPINACH & RICOTTA TORTELLINI £46
Artichoke, seasonal greens, black truffle

DESSERT

VANILLA MILLE-FEUILLE £23
Buckwheat and caramel sauce

CHOCOLATE AND MANGO LOG VG £23
Chocolate brownie, mango mousse, passion fruit sorbet

HONEY AND CARAMELIZED PINEAPPLE TART £23
Pineapple sorbet

CHOCOLATE AND PISTACHIO FINGER £23
Pistachio ice cream

BERRY AND BASIL VACHERIN
Vanilla cream

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CLARIDGE'S

NON-OFFENSIVE YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

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FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£65

FIRST COURSE

MARGARITA PIZZA *V*
(sharing or individual portions)

SUSHI SELECTION
Salmon, tuna & cucumber sushi rolls, ginger, wasabi, soy sauce

DIM SUM *V*
Vegetable gyoza, crisp vegetable rolls

PENNETTE *V*
Wild mushrooms and cream sauce

MAIN COURSE

FISH & CHIPS
Battered cod, chunky chips, mushy peas

SALMON TERIYAKI
Broccoli, mousseline potatoes

WILD MUSHROOM RISOTTO
Parmesan, chives, crème fraîche

PENNE POMODORO *V*

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART
Vanilla ice cream

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CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CHILDREN'S MENU

Select one dish per course to create your set menu
Menu is priced per person (*Children up to 10 years old*)

£55

FIRST COURSE

CRUDITÉS & DIP *V*

MAC 'N' CHEESE *V*

SUSHI SELECTION

Salmon, tuna & cucumber sushi rolls, ginger, wasabi, soy sauce

MARGARITA PIZZA *V*
(sharing or individual portions)

MAIN COURSE

FISH & CHIPS
Chunky chips

CLARIDGE'S FRIED CHICKEN*
French fries

PENNE POMODORO

GRILLED CHEESE SANDWICH
Sweet potato fries

SALMON TERIYAKI
Mousseline potatoes, broccoli

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART
Vanilla ice cream

* *Not suitable for non-offensive*

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CLARIDGE'S

YOUNG ADULTS' MENU

WELCOME

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AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£65

FIRST COURSE

MARGARITA PIZZA *V*
(sharing or individual portions)

SUSHI SELECTION
Salmon, tuna and cucumber sushi rolls, ginger, wasabi, soy sauce

CHICKEN GYOZA
Soy sauce

PENNETTE, WILD MUSHROOM & CREAM SAUCE *V*

MAIN COURSE

CLARIDGE'S BEEF BURGER
Pickled onions, cheddar, French fries

FISH & CHIPS
Chunky chips, mushy peas, tartare sauce

SALMON TERIYAKI
Broccoli, mousseline potatoes

GRILLED CHICKEN
Broccoli, mousseline potatoes

CLARIDGE'S FRIED CHICKEN
French fries

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART
Vanilla ice cream

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CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
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BEVERAGES

WINE & BEVERAGE LIST

Claridge's is delighted to present this wine list created using outstanding wine growers and vintages.

Within our list, you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.

If you have a specific preference for your event, we would be pleased to assist in offering different alternatives.

Please note wines and vintages are subject to availability.

CHAMPAGNE & SPARKLING

WHITE

Laurent-Perrier Héritage £120

Nyetimber Classic Cuvée £125

Billecart-Salmon Brut Reserve £125

Pol Roger, Brut Reserve, NV £130

Bollinger "Spécial Cuvée" NV £140

Charles Heidsieck Blanc de Blancs £150

Ruinart Blanc de Blancs NV £200

ROSÉ

Laurent-Perrier "Cuvée Rosé" NV £140

Billecart-Salmon "Brut Rosé" NV £160

MAGNUM

Laurent-Perrier Héritage £260

Laurent-Perrier "Brut Rosé" NV £280

Bollinger "Spécial Cuvée" NV £300

Billecart-Salmon, Rosé £325



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WINE & BEVERAGE LIST

WHITE WINE

FRANCE

LOIRE VALLEY

Sancerre, La Guiberte, Alain Gueneau, 2023 £75

BURGUNDY

Chablis, Fevre, 2022 £80

Bourgogne Chardonnay, Vincent Girardin, 2021 £95

Meursault Vieilles Vignes Domaine Vincent Girardin 2021 £120

ALSACE

Pinot Blanc, Maison Trimbach, 2021 £85

RHÔNE VALLEY

Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2023 £60

Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2023 £75



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SPAIN

Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2023 £60

Rioja Blanco, Finca Allende, 2020 £65

ITALY & SPAIN

"Trebiano/Garganega" Ponte Pietra, Veneto 2024 £52

Gavi di Gavi Marchese Luca Spinola 2023 £65

Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2023 £75

AUSTRALIA & NEW ZEALAND

Sauvignon Blanc, Steve Bird, 2023 £55

SOUTH AFRICA

Chardonnay, Meerlust, Stellenbosch, 2023 £90

GERMANY

Riesling Scharzhof, Egon Müller, 2023 £100

ROSÉ

Chateau Miraval, Côtes de Provence, 2023 £80



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WINE & BEVERAGE LIST

RED WINE

BORDEAUX

- Esprit de Pavie, Chateau Pavie, 2017* £85
- Pauillac de Lynch-Bages, 2018* £105

BURGUNDY

- Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022* £65
- Bourgogne Rouge, David Duband, 2021* £80

RHÔNE VALLEY

- Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2022* £60
- Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2023* £70

ITALY

- Il Barroccio, Sicily 2022* £52
- Sangiovese, Guerrieri, Marche, 2023* £55
- Chianti Classico, Vallepiciola, 2021* £75
- Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2021* £85
- Brunello di Montalcino, Argiano, Tuscany, 2017* £100
- Barolo, Cascina Nuova, Elvio Cogno, 2023* £130

SPAIN

- Rioja Tinto Reserva, Marques de Murrieta, 2020* £75



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ARGENTINA

Malbec, Durigutti, Patagonia, 2022 £65

CHILE

Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019 £75

SWEET WINE

FRANCE

Sauternes, Les Cyprès de Climens, Chateau Climens, 2013 (37.5cl) £80

HUNGARY

Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2018 (50cl) £70

FORTIFIED WINE

Tawny Port 10yo, Graham's £55



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COCKTAILS

CHAMPAGNE

FLAPPER

Strawberry, Cassis, Laurent-Perrier La Cuvée

£25

ELDERFLOWER SPRITZ

Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée

£25

ALL YEAR ROUND

Monkey 47, cucumber, citrus, bitters, Laurent-Perrier La Cuvée

£25

MARTINI

ESPRESSO MARTINI

Ramsbury Vodka, Mr Black coffee, fresh espresso

£25

PINEAPPLE DAIQUIRI

Eminente Riserva, pineapple & coconut syrup, pineapple juice, lime

£25

MANHATTAN

Maker's Mark, Antica formula, Angostura bitters

£25

SHORT/TALL

NEGRONI

Tanqueray, Campari, Martini rosso

£25

CLARIDGE'S GARIBALDI

Campari, orange, passionfruit, citrus

£25

PALOMA

Patron Silver, Italicus Liqueur, sugar syrup, 3cent grapefruit soda

£25

PAPER PLANE

Michter's Bourbon, Amaro Nonino, Aperol, lemon

£25

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WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

PEAR PASSION	£15
<i>Pear, apple, passionfruit, citrus</i>	
CLEAN CUTTER	£15
<i>Clean Co Rhum, orange, pineapple, citrus, coconut</i>	
WILD 75	£15
<i>Everleaf mountain, lemon juice, bristol coconut, Wild Idol sparkling wine</i>	
SPICE MULE	£15
<i>Seedlip spice 94, falernum, lime, ginger ale</i>	

FRESH FRUIT JUICE	330ml
<i>Orange</i>	£8.50
<i>Pineapple</i>	£8.50
<i>Apple</i>	£8.50

SOFT DRINKS	200ml
<i>Coca Cola</i>	£8
<i>Diet Coke</i>	£8
<i>Tonic water</i>	£8
<i>Lemonade</i>	£8
<i>Ginger ale</i>	£8
<i>Bitter lemon</i>	£8
<i>Soda water</i>	£8

WATER	
<i>Whitehole Still & Sparkling Mineral Water 375ml</i>	£6
<i>Whitehole Still & Sparkling Mineral Water 750ml</i>	£9

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WINE & BEVERAGE LIST

WHISKIES

BLENDDED SCOTCH

<i>Johnnie Walker, Black Label</i> 50ml	£18
<i>Chivas Regal 18yo</i> 50ml	£21
<i>Royal Salute 21yo</i> 50ml	£40
<i>Johnnie Walker, Blue Label</i> 50ml	£50

MALT SCOTCH

<i>Macallan 12yr</i> 50ml	£22
<i>Dalmore 15yo</i> 50ml	£21

IRISH

<i>Jameson Black Barrel</i>	£18
<i>Green Spot</i> 50ml	£20

TENNESSEE

<i>Gentleman Jack</i> 50ml	£18
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COGNAC

<i>Hennessy VSOP</i> 50ml	£19
<i>Hennessy VSOP (700ml bottle)</i>	£230

VODKA

<i>Belvedere</i> 50ml	£18
<i>Grey Goose</i> 50ml	£20
<i>Grey goose Altius</i> 50ml	£40
<i>Koniks Tail</i>	£18

GIN

<i>Tanqueray</i> 50ml	£18
<i>Hendrick's</i> 50ml	£20
<i>Tanqueray No.10</i> 50ml	£22
<i>Star Of Bombay</i> 50ml	£25

RUM

<i>Eminente Claro</i> 50ml	£18
<i>Bacardi 8yo</i> 50ml	£20
<i>Havana Club 7yo</i> 50ml	£19
<i>Diplomatico Reserva Exclusiva</i> 50ml	£22



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TEQUILA

<i>Tapatio Blanco</i> 50ml	£18
<i>Casamigos Reposado</i> 50ml	£22
<i>Casamigos Añejo</i> 50ml	£24
<i>Don Julio 1942</i>	£60

CALVADOS

<i>Dupont 17 years</i> 50ml	£25
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APERITIF

<i>Martini Dry</i> 50ml	£18
<i>Campari</i> 50ml	£18
<i>Amaro Montenegro</i>	£16

LIQUEUR

<i>Amaretto, Disaronno</i> 50ml	£18
<i>Bailey's, Irish Cream</i> 50ml	£18
<i>Kahlua</i> 50ml	£18
<i>Cointreau</i> 50ml	£18
<i>Grand Marnier</i> 50ml	£18

BEER

	330ml
<i>Becks, Germany</i>	£10
<i>Budvar, Czech Republic</i>	£10

CIDER

	750ml
<i>Sydre Argelette, Eric Bordelet 2020</i>	£28



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EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7409 6500

Email : banqueting@claridges.co.uk

GENERAL ENQUIRIES

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