



CLARIDGE'S

DAILY DELEGATE  
PROGRAMME

SPRING & SUMMER  
2025



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## WELCOME

---

The finest food brings people together. From wedding breakfasts to working lunches, our changing events 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.





# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## DAILY DELEGATE PROGRAMME

---

A minimum guarantee of 130 guests is required for Claridge's Ballroom and 60 guests in the French Salon and Drawing Room.

Claridge's Daily Delegate Programme includes:

- *Exclusive use of a meeting room from 7.00am until 5.30pm (access times)*
- *Coffee, tea and breakfast pastries upon arrival*
- *Coffee, tea and biscuits for a mid-morning break*
- *Coffee, tea and biscuits for a mid-afternoon break*
- *A three-course plated luncheon menu or a standing buffet menu*
- *Luncheon served with mineral water and non-alcoholic fruit punch*
- *Mineral water in the meeting room (2 bottles per person)*
- *Conference pads, pens and mints*
- *Selection of today's newspapers in the reception area*
- *Room hire for the meeting room and the luncheon room*
- *Registration desk floral arrangement*
- *VAT*

Prices are exclusive of a 15% service charge

Supplementary charges will be added for the following enhancements, as desired:

- *Audio visual equipment, microphones, lights (quote upon request)*
- *Wines with your luncheon (from £52.00 per bottle)*
- *Floral arrangements (quote upon request)*
- *Coffee break enhancements*
- *Rigging points usage (quote upon request)*



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## DAILY DELEGATE PLATED MENU

---

Select one option from each course to create your set menu

### 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*

*Watercress salad, tomato, toasted pinenuts*

#### RICOTTA & LEMON TORTELLINI

*Sweet onion cream, chives, charred shallot*

---

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## DAILY DELEGATE PLATED MENU

---

### DESSERT

#### VANILLA MILLE FEUILLE

*Buckwheat and caramel sauce*

#### HONEY AND CARAMELIZED PINEAPPLE TART

*Pineapple sorbet*

#### LEMON VERBENA AND PEACH MOUSSE

*Sable biscuit, peach gel*

#### CHOCOLATE & MANGO LOG *VG*

*Chocolate brownie, mango mousse, passionfruit sorbet*

---

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## DAILY DELEGATE BUFFET MENUS

---

### MENU ONE

#### COLD

*Greek salad, Romaine, black olives & feta*

*Superfood salad: roasted spelt, quinoa, pomegranate, citrus & soft herbs VG*

*Smoked salmon paté, pickles, toast, dill*

#### HOT

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

*Mushroom & cheese ravioli, pickled shimeji & hazelnut cream*

*Grilled salmon, citrus braised fennel*

*Served with potato purée & fresh market vegetables*

#### DESSERTS

*Vanilla mille feuille*

*Honey and caramelized pineapple tart*

*Exotic fruit salad*

---

### MENU TWO

#### COLD

*Waldorf salad, Pear, chicory, blue cheese & pecan*

*Duck rillettes, cornichon & fruit chutney, toasted sourdough*

*Claridge's prawn cocktail, baby gem & Marie Rose sauce*

#### HOT

*Smoked haddock fishcake, sauce gribiche*

*Roast chicken, mash potato, chard, Supreme sauce*

*Pea & mint risotto, asparagus, rocket, parmesan*

*Served with new potatoes & fresh market vegetables*

#### DESSERTS

*Lemon verbena and peach mousse*

*Berry tart*

*Exotic fruit salad*

---

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## DAILY DELEGATE BUFFET MENUS

---

### MENU THREE

#### COLD

*Caesar salad*

*Roasted courgette, feta and red onion salad*

*Smoked salmon, red onions, capers, crème fraîche*

#### HOT

*Roast beef & Yorkshire pudding*

*Halibut, white beans, lovage & lemon sauce*

*Potato gnocchi, sautéed wild mushroom, tarragon*

*Served with roasted new potatoes & seasonal vegetables*

#### DESSERTS

*Lemon verbena and peach mousse*

*Pistachio and caramel tart*

*Exotic fruit salad*

---

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

---

## 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](mailto:banqueting@claridges.co.uk)

---

## GENERAL ENQUIRIES

---

Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: [info@claridges.co.uk](mailto:info@claridges.co.uk)

---

[www.claridges.co.uk](http://www.claridges.co.uk)

