



CLARIDGE'S

PRIVATE EVENTS MENU

SPRING & SUMMER

2025



# CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

BUFFETS

BEVERAGES

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## WELCOME

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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.

Menu prices include VAT.

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





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## BREAKFAST

Breakfast can be served individually plated or buffet style  
Menus are priced per person

### CONTINENTAL

£35

*Freshly squeezed orange juice*

*Seasonal fruit plate*

*Granola, yoghurt & fruit compôte*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Claridge's Blend tea, coffee & herbal infusions*

### ENGLISH

£45

*Freshly squeezed orange juice*

*Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Claridge's Blend tea, coffee & herbal infusions*

### WELL-BEING

£46

*Freshly squeezed juices: apple, cucumber, celery or carrot, pear, ginger*

*Organic porridge, hazelnut butter, sliced banana, berries, toasted almonds*

*Seasonal fruit plate*

*Crushed avocado & heritage tomato on toasted sourdough, poached Burford Brown egg*

*Claridge's Blend tea, coffee & herbal infusions*

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## BREAKFAST

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Prices shown are per person

### FULL BREAKFAST BUFFET

£64

*Freshly squeezed juices: orange, apple, cucumber & celery, carrot, pear & ginger*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Mini yoghurt jars*

*Coconut chia pudding & seasonal compote shots*

*Organic porridge, dates, banana, honey*

*Seasonal fruit platter*

*Charcuterie meats & cheese selection*

*Smoked salmon & cream cheese bagel*

*Sliced tomato & avocado*

*Buttermilk pancakes, berries & maple syrup*

*Claridge's Blend tea, coffee & herbal infusions*

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## PLATED BREAKFAST

Prices shown are per person

### SIGNATURE PLATES

Select one of the following to create your set menu.

All served with: freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions.

**EGGS BENEDICT, ROYALE OR FLORENTINE** £49

*Bacon, smoked salmon or spinach*

**SEVERN & WYE SMOKED SALMON** £40

*Burford Brown scrambled eggs*

**WILD MUSHROOMS ON TOASTED SOURDOUGH** £36

*Poached Burford Brown egg*

**À LA CARTE SIGNATURE PLATES** £60

Select 3 of the following to create your à la carte menu.

All served with: Freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions. (Maximum 40 guests)

### AÇAÍ BOWL

*Banana, goji berries, bee pollen, cashews*

### SEVERN & WYE SMOKED SALMON

*Burford Brown scrambled eggs*

### CRUSHED AVOCADO & HERITAGE TOMATO ON TOASTED SOURDOUGH

*Poached Burford Brown egg*

### FULL ENGLISH

*Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom*

### FRENCH TOAST

*Caramelised banana*

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## BREAKFAST ENHANCEMENTS

Tailor your breakfast selection with the following items:

<b>JUGS OF JUICE</b> ( <i>allows five servings</i> )	<b>£44</b>
<i>Super green Beetroot, apple &amp; ginger Carrot &amp; orange</i>	
<b>ORGANIC YOGHURT, FRUIT COMPOTE</b> ( <i>serves eight</i> )	<b>£35</b>
<i>Granola pots</i>	
<b>COCONUT CHIA PUDDING &amp; SEASONAL COMPOTE SHOTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>BIRCHER MUESLI POTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>CHARCUTERIE &amp; CHEESE BOARD</b> ( <i>serves ten</i> )	<b>£80</b>
<b>TOASTED RYE SANDWICH</b> ( <i>serves six</i> )	<b>£35</b>
<i>Severn &amp; Wye smoked salmon &amp; avocado</i>	
<b>TRUFFLE SCRAMBLED BURFORD BROWN EGGS PETIT POT</b> ( <i>serves six</i> )	<b>£34</b>
<i>Wild mushrooms</i>	
<b>HEPBURN'S BACON BRIOCHE ROLL</b>	<b>£14</b>
<b>SAVOURY DANISH PASTRY SELECTION</b> ( <i>allows two per serving</i> )	<b>£16</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>£14</b>
<i>Caramelised banana</i>	
<b>PANCAKES</b> ( <i>allows two per serving</i> )	<b>£14</b>
<i>Blueberries, maple syrup</i>	
<b>SLICED FRUIT PLATTER</b> ( <i>serves ten</i> )	<b>£80</b>

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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*

### BUFFET FIRST COURSE

*Severn & Wye smoked salmon & cream cheese bagel  
Bloody Mary shrimp cocktail  
Harissa-roasted courgette & feta quiche  
Wild mushroom scrambled eggs, brioche  
Classic Caesar salad  
Croissant pucks & 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 an 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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## COFFEE BREAKS

Menu is priced per person

£19

Select two of the following items to create your menu.  
All served with Claridge's Blend tea, coffee & herbal infusions.

Additional items are priced at £6 per person or supplement as shown

### HEALTHY

Açaï berry bowl

Selection of mixed fresh berries

Fresh fruit skewers

Cinnamon & banana overnight oats

Avocado, smoked salmon, toasted chia

Chia, coconut & mango bowl

Vegetable crudités, hummus

### INDULGENT

Oscietra caviar, scones & crème fraîche

£9

Cornish lobster, bacon & avocado mini brioche roll

£9

Warm truffle & Gruyère éclair

Smoked salmon quiche

£4

Claridge's afternoon tea pâtisseries

£4

Assorted macarons

Mini croque monsieur

Claridge's miniature dressed scones with clotted cream & Claridge's tea jam

Caribbean Hot Chocolate Shot, Madeleine

£4.50

Selection of English cakes: lemon cake, marble cake, pistachio cake (selection of two)

### ENERGIZING

Banana bread and caramelised banana

Cranberry and coconut energy balls

Sweet potato, brown rice, hummus, zaatar jar

Chocolate & coffee double shot affogato

£10

Superfood bowl: quinoa, cashew nuts, goji berries, bee pollen, mint

Claridge's trail mix: almonds, dark chocolate shards, dried fruits

Hummus, baba ghanoush, pita crisps

Sundried tomato & Gruyère muffins

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## TABLE ENHANCEMENTS

### TABLE BOWLS

Selection of two items

*per person*

£12

Individual items

£7

*Speciality popcorn*

*Jellied sweet selection*

*Sweet & salty spiced nut mix*

*Chocolate-coated raisins & blueberries*

*Yoghurt-coated fruit*

*Candied chocolate selection*

*Pretzels*

*Protein balls*

*Selection of berries*

### FRUIT

*per serving*

*Whole fruit bowl (10 servings)*

£65

*Sliced fruit platter (10 servings)*

£80

### PLATTERS

*per serving*

*Charcuterie & cheese selection (10 servings)*

£80

*Sushi & sashimi*

£80

*per person*

*Claridge's Blend tea, coffee, herbal infusions & an assortment of freshly baked pastries from Claridge's bakery*

£13

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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 Rillettes, spring onion, plum jam*
- Beef tartare, tarragon emulsion*
- Coronation chicken 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*



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## CANAPÉS

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### DESSERT CANAPÉS

*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

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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*

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

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

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## DESSERT STATIONS

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

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# CLARIDGE'S

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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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## LUNCH OR DINNER MENU

### INTERMEDIATE COURSE

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





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## LUNCH OR DINNER MENU

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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, green beans*

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## LUNCH OR DINNER MENU

### MAIN COURSE - VEGETARIAN & VEGAN

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

**WARM SALAD OF ARTICHOKE AND 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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## LUNCH OR DINNER MENU

### 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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## À LA CARTE LUNCH OR DINNER

### 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*

**TEA, COFFEE & PETIT FOURS** *(included)*  
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## CLARIDGE'S CHEF SET MENU

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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 ARANCINII

*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

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## BUFFET MENUS

*(minimum 20 guests)*

*All buffets served with a selection of artisan bread & butter and olive oil.*

### MENU ONE

£112

#### COLD

*Greek salad, Romaine, lettuce, tomato & 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

£112

#### 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*

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## BUFFET MENUS

### MENU THREE

£112

#### 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*

### MENU FOUR

£138

#### CLARIDGE'S SUSHI & SASHIMI SELECTION

*Assortment of sushi and sashimi, including tuna & salmon rolls, Nigiri, sushi ginger, seaweed salad, edamame soy dressing*

#### COLD

*Asian slaw: carrot, red cabbage, ponzu dressing*  
*Pickled cucumber, toasted sesame*  
*Edamame beans, Maldon salt*  
*Chicken broth, ginger, lemongrass & lime leaf*  
*Tuna poke, mixed quinoa, pineapple, edamame & avocado*

#### HOT

*Miso halibut, wild rice, Bok choy & spring onions*  
*Pad Thai noodles, peanuts & lime*  
*Teriyaki glazed beef, crushed sweet potato, Chinese cabbage*  
*Steamed vegetables, black rice vinegar*  
*Jasmine rice*

#### DESSERTS

*Vanilla mille feuille*  
*Lemon meringue tart*  
*Mango cheesecake*

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## WORKING LUNCHES

*(minimum 10 guests)*

### MENU ONE

£74

#### COLD

*Smoked salmon open sandwich, horseradish crème fraîche  
Soy-glazed roasted squash, goat's cheese salad  
Burrata, tomato panzanella & balsamic dressing*

#### HOT

*Claridge's chicken pie, mushrooms, lardons & soft herbs  
Pea & shallot tortellini, parmesan, lemon butter  
Roast seabass, crushed potatoes, sauce vierge*

### MENU TWO

£74

#### COLD

*Salami & cornichon, croûtons, pickled onion & parsley salad  
Heritage beetroot, horseradish cream, pistachio & pickled shallot  
Poached salmon Niçoise, soft egg, green beans, dressed potatoes*

#### HOT

*Smoked haddock fishcakes, sauce gribiche, herbs salad  
Minute steak, potato purée, peppercorn sauce  
Truffle mac & cheese*

### MENU THREE

£74

#### COLD

*Spiced butternut squash salad, pomegranate  
Chicken Caesar salad, parmesan, soft egg, croûtons  
Tandoori prawns, mint yoghurt*

#### HOT

*Chicken Biryani  
Salmon tikka, freekeh, red onion raita  
Onion bhaji, green chutney, yoghurt*

#### ALL SERVED WITH

*A selection of mini desserts from Claridge's pâtisserie  
Claridge's Blend tea, coffee & herbal infusions*

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## LIGHT BUSINESS LUNCH

May be served individually plated or buffet style

Menu is priced per person

£55

### SANDWICHES

*Severn & Wye smoked salmon, dill cream cheese on rye bread*

*Honey roast ham, tomato relish, watercress on onion bread*

*Clarence Court egg mayonnaise, salad cress chives, on white bread*

*Roasted chicken, baby gem, mayonnaise and tarragon on granary bread*

*English cucumber, mint crème fraîche on white bread*

### SIDES

*Hand cut chips*

*Soup of the day*

### DESSERT

*A selection of mini desserts from Claridge's pâtisserie*

*Claridge's blend tea, coffee and herbal infusions*

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## 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

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### 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



# CLARIDGE'S

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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

<i>Esprit de Pavie, Chateau Pavie, 2017</i>	£85
<i>Pauillac de Lynch-Bages, 2018</i>	£105

#### BURGUNDY

<i>Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022</i>	£65
<i>Bourgogne Rouge, David Duband 2021</i>	£80

#### RHÔNE VALLEY

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

#### ITALY

<i>Il Barroccio, Sicily 2022</i>	£52
<i>Sangiovese, Guerrieri, Marche, 2023</i>	£55
<i>Chianti Classico, Vallepiciola, 2021</i>	£75
<i>Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2021</i>	£85
<i>Brunello di Montalcino, Argiano, Tuscany, 2017</i>	£100
<i>Barolo, Cascina Nuova, Elvio Cogno, 2018</i>	£130

#### SPAIN

<i>Rioja Tinto Reserva, Marques de Murrieta, 2020</i>	£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



# CLARIDGE'S

- WELCOME —
- BREAKFAST —
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- CANAPÉS —
- FOOD STATIONS —
- LUNCH OR DINNER —
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- BUFFETS —
- BEVERAGES —

## WINE & BEVERAGE LIST

### COCKTAILS

#### CHAMPAGNE

**FLAPPER** £25

*Strawberry, Cassis, Laurent-Perrier La Cuvée*

**ELDERFLOWER SPRITZ** £25

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

**ALL YEAR ROUND** £25

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

#### MARTINI

**ESPRESSO MARTINI** £25

*Ramsbury Vodka, Mr Black coffee, fresh Espresso*

**PINEAPPLE DAIQUIRI** £25

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

**MANHATTAN** £25

*Maker's Mark, Antica ormula, Angostura bitters*

#### SHORT/TALL

**NEGRONI** £25

*Tanqueray, Campari, Martini rosso*

**CLARIDGE'S GARIBALDI** £25

*Campari, orange, passionfruit, citrus*

**PALOMA** £25

*Patron Silver, Italicus Liquor, sugar syrup, 3cent grapefruit soda*

**PAPER PLANE** £25

*Michter's Bourbon, Amaro Nonino, Aperol, lemon*

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.



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## WINE & BEVERAGE LIST

### COCKTAILS *(Continued)*

#### SOFT

**PEAR PASSION** £15

*Pear, apple, passionfruit, citrus*

**CLEAN CUTTER** £15

*Clean Co Rhum, orange, pineapple, citrus, coconut*

**WILD 75** £15

*Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine*

**SPICE MULE** £15

*Seedlip spice 94, falernum, lime, ginger ale*

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

<b>SOFT DRINKS</b>	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

<b>WATER</b>	
<i>Whitehole Still &amp; Sparkling Mineral Water 375ml</i>	£6
<i>Whitehole Still &amp; 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> 50ml	£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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## WINE & BEVERAGE LIST

### TEQUILA

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

### CALVADOS

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

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

### LIQUEUR

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

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

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



# CLARIDGE'S

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## EVENT ENQUIRIES

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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)

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## GENERAL ENQUIRIES

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

