

PRIVATE EVENTS MENU

SPRING & SUMMER 2025





WELCOME

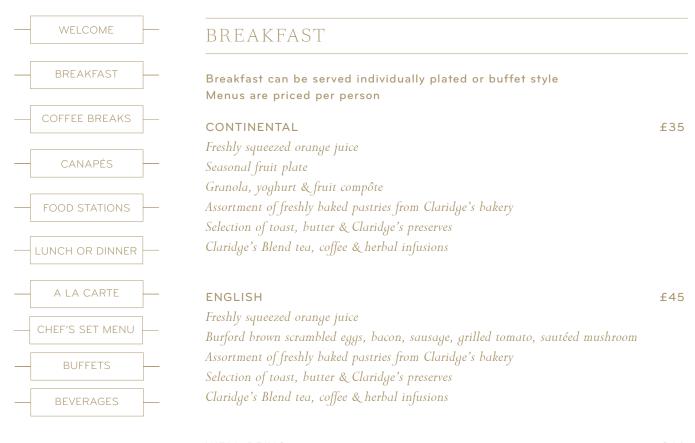
The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cuttingedge 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 tood and beverage items





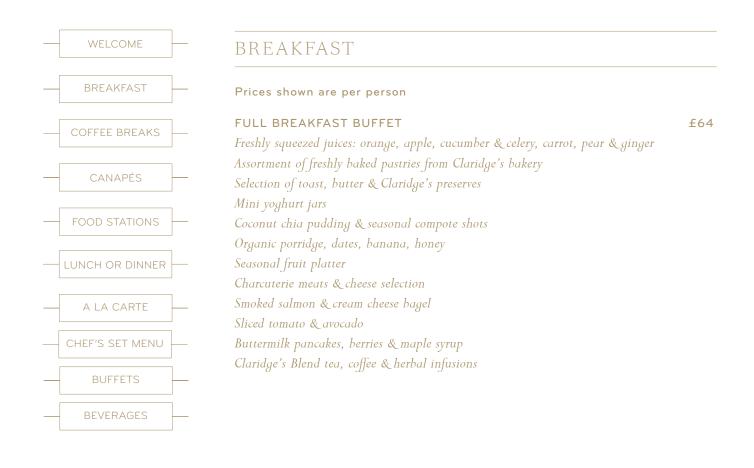


WELL-BEING £46

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









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

Bacon, smoked salmon or spinach

SEVERN & WYE SMOKED SALMON £40

£49

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





£80

SLICED FRUIT PLATTER (serves ten)





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





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

Hummus, baba ghanoush, pita crisps Sundried tomato & Gruyère muffins









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

£37

£52

£64

£72



CANAPÉS



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 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



CANAPÉS

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

BUFFETS

BEVERAGES

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



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 about the same area of the same area.





CANAPÉS

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



£40

£63



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 sale as allergen free meals, we cannot therefore guarantee absolute specially and support take responsibility for any adverse traction that may accur.

Falafel pitta, hummus, tzatziki, pomegranate

Waffle fries, Claridge's seasoning V





soy dressing





BELUGA CAVIAR

Quote upon request

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.

Chopped eggs, chives, shallots, crème fraîche and Claridge's blinis.











- WELCOME -	LUNCH OR DINNER MENU	
	INTERMEDIATE COURSE	
— COFFEE BREAKS —	CLARIDGE'S LOBSTER RISOTTO Lobster bisque sauce, sea herbs	£33
CANAPÉS	COURGETTE AND BASIL VELOUTÉ Courgette fricassée, basil pesto	£25
FOOD STATIONS	RICOTTA RAVIOLI Lemon butter sauce, baby onion & parmesan crisp	£26
LUNCH OR DINNER	WILD MUSHROOM RISOTTO Parmesan, chives, crème fraîche	£27
A LA CARTE CHEF'S SET MENU	ROASTED SCALLOP Cauliflower, bottarga, hazelnut milk, bergamot oil	£30
BUFFETS —	OSCIETRA CAVIAR CRUMPET Chopped eggs, chives & crème fraîche	£30
- BEVERAGES -	LYCHEE AND RASPBERRY SORBET Rosé champagne	£22



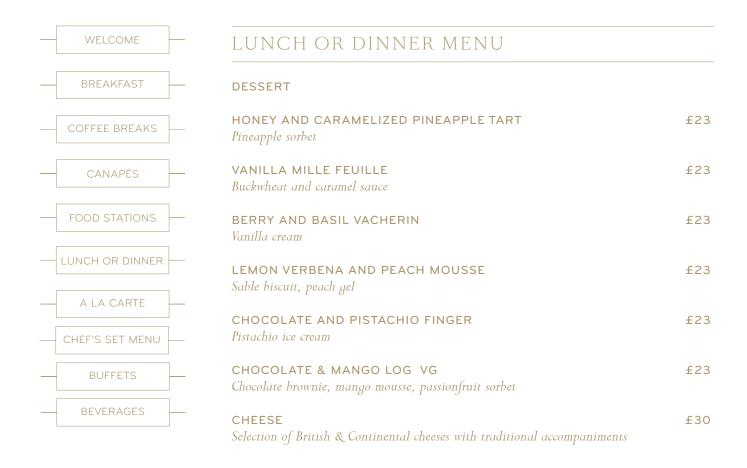






	WELCOME	LUNCH OR DINNER MENU	
	BREAKFAST	MAIN COURSE - VEGETARIAN & VEGAN	
	COFFEE BREAKS	ROASTED CAULIFLOWER STEAK, LEMON & BASIL VINAIGRETTE Watercress salad, tomato, toasted pinenuts	£44
_	CANAPÉS	WARM SALAD OF ARTICHOKE AND NEW POTATOES Spring onion, goat's milk, pistachio, truffle dressing	£44
	FOOD STATIONS	GRILLED TURNIP, NAGE CREAM Pickled carrot, glazed mushroom, peas and broad beans	£44
	LUNCH OR DINNER	BUTTERNUT SQUASH & GOATS CHEESE WELLINGTON Wild mushrooms, charred pickled onions, watercress	£46
	A LA CARTE	•	f46
	CHEF'S SET MENU	WILD MUSHROOM, BLACK TRUFFLE RISOTTO Parmesan, parsley, cep mascarpone	140
_	BUFFETS	RICOTTA & LEMON TORTELLINI Sweet onion cream, chives, charred shallot	£45
	BEVERAGES	CELERIAC LASAGNE Wild mushrooms, smoked celeriac sauce, tarragon & hazelnut salsa	£45





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.





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





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 $\it VG$

Chocolate brownie, mango mousse, passionfruit sorbet

CHEESE

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.







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 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

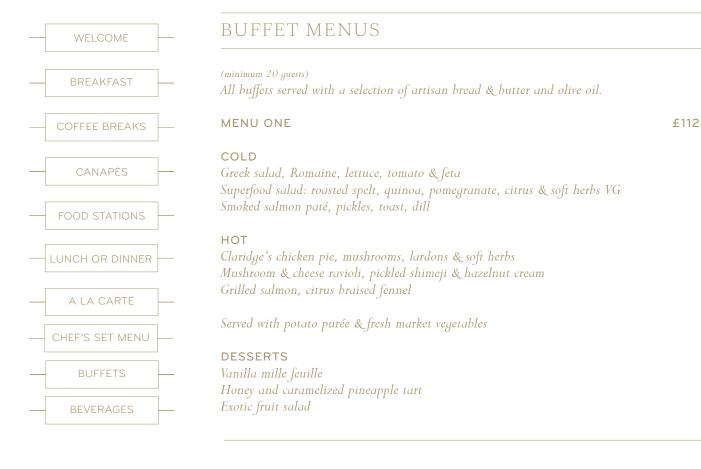
VANILLA MILLE FEUILLE

Buckwheat and caramel sauce

TEA, COFFEE & PETIT FOURS

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.





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





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

НОТ

Miso halibut, wild rice, Bok choi & 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





WORKING LUNCHES

(minimum 10 quests)

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

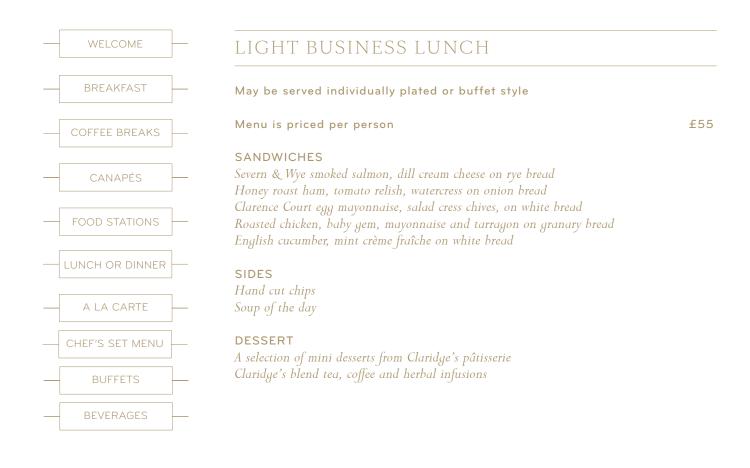
НОТ

Chicken Biriyani 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









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 Heisdieck 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



WELCOME	WINE & BEVERAGE LIST	
	WHITE WINE	
— COFFEE BREAKS —	FRANCE	
CANAPÉS	LOIRE VALLEY	
FOOD STATIONS	Sancerre, La Guiberte, Alain Gueneau, 2023	£75
LUNCH OR DINNER	BURGUNDY	
A LA CARTE	Chablis, Fevre, 2022	£80
CHEF'S SET MENU	Bourgogne Chardonnay, Vincent Girardin, 2021	£95
BUFFETS —	Meursault Vielles Vignes Domaine Vincent Girardin 2021	£120
BEVERAGES —	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







WELCOME	WINE & BEVERAGE LIST	
BREAKFAST	RED WINE	
COFFEE BREAKS —	BORDEAUX	
	Esprit de Pavie, Chateau Pavie, 2017	£85
CANAPÉS	Pauillac de Lynch-Bages, 2018	£105
FOOD STATIONS —	BURGUNDY	
JNCH OR DINNER —	Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022	£65
A LA CARTE	Bourgogne Rouge, David Duband 2021	£80
HEF'S SET MENU	RHÔNE VALLEY	
BUFFETS	Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2022	£60
BEVERAGES —	Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2023	£70
	ITALY	
	Il Barroccio, Sicily 2022	£52
	Sangiovese, Guerrieri, Marche, 2023	£55
	Chianti Classico, Vallepicciola, 2021	£75
	Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2021	£85
	Brunello di Montalcino, Argiano, Tuscany, 2017	£100
	Barolo, Cascina Nuova, Elvio Cogno, 2018	£130
	SPAIN	
	Rioja Tinto Reserva, Marques de Murrieta, 2020	£75



WELCOME	WINE & BEVERAGE LIST	
- BREAKFAST -		
	ARGENTINA	
— COFFEE BREAKS —	Malbec, Durigutti, Patagonia, 2022	£65
CANAPÉS	CHILE	
FOOD STATIONS	Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019	£75
LUNCH OR DINNER	SWEET WINE	
	FRANCE	
— A LA CARTE —		
	Sauternes, Les Cyprès de Climens, Chateau Climens, 2013 (37.5cl)	£80
CHEF'S SET MENU	HUNGARY	
— BUFFETS —	Tokaji Szamorodni, Disznókö Dorgó Vineyard, 2018 (50cl)	£70
- BEVERAGES -		
	FORTIFIED WINE	
	Tawny Port 10yo, Graham's	£55







WELCOME	WINE & BEVERAGE LIST	
- BREAKFAST	COCKTAILS (Continued)	
— COFFEE BREAKS —	SOFT	
CANAPÉS	PEAR PASSION Pear, apple, passionfruit, citrus	£15
FOOD STATIONS	CLEAN CUTTER Clean Co Rhum, orange, pineapple, citrus, coconut	£15
LUNCH OR DINNER	WILD 75 Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine	£15
A LA CARTE	SPICE MULE Seedlip spice 94, falernum, lime, ginger ale	£15
— CHEF'S SET MENU —	security spice > 1, futerinum, time, ginger are	
BUFFETS	FRESH FRUIT JUICE	330ml
BEVERAGES	Orange	£8.50
DEVENAGES	Pineapple Apple	£8.50 £8.50
	SOFT DRINKS	200ml
	Coca Cola	£8
	Diet Coke	£8
	Tonic water	£8 £8
	Lemonade Ginger ale	£8
	Bitter lemon	£8
	Soda water	£8
	WATER	
	Whitehole Still & Sparkling Mineral Water 375ml	£6
	Whitehole Still & Sparkling Mineral Water 750ml	£9



WELCOME	WINE & BEVERAGE LIST	
BREAKFAST	WHISKIES	
COFFEE DDE AVC	BLENDED SCOTCH	
COFFEE BREAKS —	Johnnie Walker, Black Label 50ml	£18
	Chivas Regal 18yo 50ml	£2.
CANAPÉS —	Royal Salute 2 1 yo 50 ml	£40
	Johnnie Walker, Blue Label 50ml	£50
FOOD STATIONS —	MALT SCOTCH	
	Macallan 12yr 50ml	£2.
INIOLI OD DININIED	Dalmore 15yo 50ml	£2
NCH OR DINNER		
	IRISH	
A LA CARTE	Jameson Black Barrel 50ml	£1
	Green Spot 50ml	£20
IEF'S SET MENU —	TENNESSEE	
	Gentleman Jack 50ml	£1
BUFFETS —	Sommon Juck Somi	
BEVERAGES —	COGNAC	
BEVERAGES	Hennessy VSOP 50ml	£1
	Hennessy VSOP (700ml bottle)	£230
	VODKA	
	Belvedere 50ml	£18
	Grey Goose 50ml	£20
	Grey goose Altius 50ml	£40
	Koniks Tail	£1
	GIN	
	Tanqueray 50ml	£1
	Hendrick's 50ml	£2
	Tanqueray No. 10 50ml	£2.
	Star Of Bombay 50ml	£2.
	RUM	
	Eminente Claro 50ml	£1
	Bacardi 8yo 50ml	£20
	Havana Člub 7yo 50ml	£1



WELCOME	WINE & BEVERAGE LIST	
DDEAL/SACT	TEQUILA	
— BREAKFAST —	Tapatio Blanco 50ml	£18
	Casamigos Reposado 50ml Casamigos Añejo 50ml	£22 £24
— COFFEE BREAKS —	Don Julio 1942	£60
CANAPÉS —	CALVADOS	
0, 25	Dupont 17 years 50ml	£25
FOOD STATIONS —	APERITIF	
	Martini Dry 50ml	£18
LUNCH OR DINNER	Campari 50ml	£18
	Amaro Montenegro	£16
A LA CARTE	LIQUEUR	
	Amaretto, Disaronno 50ml	£18
— CHEF'S SET MENU —	Bailey's, Irish Cream 50ml	£18
	Kahlua 50ml	£18
BUFFETS —	Cointreau 50ml	£18
	Grand Marnier 50ml	£18
BEVERAGES		
	BEER	330ml
	Becks, Germany	£10
	Budvar, Czech Republic	£10
	CIDER	750ml
	Sydre Argelette, Eric Bordelet, Normandy 2020	£28



WELCOME

EVENT ENQUIRIES

BREAKFAST

For enquiries, further information and to book your event, please

COFFEE BREAKS ____ contact our Events team:

Tel: +44 (0)20 7409 6500

Email: banqueting@claridges.co.uk

FOOD STATIONS

CANAPÉS

GENERAL ENQUIRIES

LUNCH OR DINNER

Tel: +44 (0)20 7629 8860

A LA CARTE

Fax: +44 (0)20 7499 2210

BUFFETS

Email: info@claridges.co.uk

BEVERAGES

www.claridges.co.uk

