

Private Dining Menu

FIRST COURSE

Ham hock terrine, brioche, pickles

Seared Orkney scallop, mushroom dashi, cauliflower mushroom

Pea velouté, Jersey royals, peas, quail egg

English asparagus, Burford brown egg, hazelnut & truffle vinaigrette

Marmande tomato, ricotta, pine nuts, basil

MAIN COURSE

Steak au poivre, black truffle, peppercorn sauce

Cornish lamb, croquette, peas, anchovy, jus gras

Grilled halibut, sauce Nantais, smoked caviar

Roast Norfolk chicken, potato fondant, wild garlic, morels

Potato gnocchi, purple sprouting broccoli, black garlic, Pecorino

DESSERT

Chocolate souffle tart, cocoa nib ice cream

Strawberry and raspberry vacherin, white chocolate, strawberry sorbet

Vanilla mille feuille, custard cream, caramel sauce

Profiteroles to share, vanilla cream, hot chocolate sauce

Selection of British cheeses, plum crackers, seasonal chutney



CLARIDGE'S

