



CLARIDGE'S  
RESTAURANT

# THANKSGIVING LUNCH & DINNER

Served on the 28<sup>th</sup> November

## AMUSE BOUCHE

Pumpkin & ginger soup, crystalised ginger

## FIRST COURSE

Smoked salmon royal, cauliflower salad, pickled cucumber

Maple glazed ham hock, creamed leek, parsley sauce

Burrata, beetroot, pear, pecans, balsamic

## MAIN COURSE

Roasted halibut, mixed bean casserole, sweet potato, almonds

Roasted Norfolk bronze turkey, apricot & chestnut stuffing, pigs in blankets, turkey jus

Celeriac, mushroom & truffle Wellington, mashed potato

For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage

## DESSERT

Blueberry tart, cream cheese ice cream

Pumpkin pie, vanilla ice cream

Truffled brie, watercress, toasted walnuts, cranberry compote

£90 per person

*A discretionary 15% service charge will be added to your final account.*

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## FESTIVE MENU

Served from 30<sup>th</sup> November until 30<sup>th</sup> December, lunch and dinner  
(excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

### FIRST COURSE

Smoked salmon royal, cucumber, crème fraîche, soda bread  
Claridge's fishcake, Wakame salad, tartare sauce, lemon  
Duck, cranberry and pistachio terrine, orange reduction  
Salt baked beetroot, goat's cheese, fig, pecans, aged balsamic

### MAIN COURSE

Grilled halibut, braised leek, Champagne sauce  
Roasted Norfolk bronze turkey, apricot & chestnut stuffing, pigs in blankets, cranberry sauce, turkey jus  
Roasted venison, baby spinach, beetroot, Port wine sauce  
Pumpkin, goat's cheese and spinach Pithivier, roasted onion jus  
  
For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage

### DESSERT

Claridge's Christmas pudding, brandy sauce  
Winter berry cheesecake, blueberry caramel  
Chocolate soufflé tart, cocoa nib ice cream  
Artisan British cheese board, fig jam, truffle honey, bread & crackers

£90 per person (Children's £45)

*A discretionary 15% service charge will be added to your final account.*

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# CHRISTMAS EVE DINNER MENU

A glass of Laurent-Perrier Héritage

## AMUSE BOUCHE

Mushroom & truffle tart

## FIRST COURSE

Severn & Wye smoked salmon, red onion & caper, citrus crème fraîche

Cornish crab & apple salad, Oscietra caviar

Confit duck ballotine, chicken liver parfait, sweet wine jelly, toasted brioche

Roast parsnip soup, crushed potato, quail egg, grain mustard

Salt baked Jerusalem artichokes, pickled mushrooms, pine nut and shallot dressing

## MAIN COURSE

Roasted halibut, cavolo nero, artichoke, truffle cream

Wild seabass, braised beef, pumpkin, golden raisins

Roasted Norfolk bronze turkey, apricot & chestnut stuffing, pigs in blankets, cranberry sauce, turkey jus

Venison Wellington, cranberry red cabbage, Port wine sauce

Celeriac and mushroom Pithivier, roasted onion jus, truffle

For the table: Roast potatoes, sautéed Brussels sprouts,

honey glazed parsnips & carrots, cranberry red cabbage

## DESSERT

Claridge's Christmas pudding, brandy sauce

Chocolate & hazelnut praline yule log

Poached pear, mulled wine, caramel

Chocolate profiteroles, vanilla cream, hot chocolate sauce

Artisan British cheese board, grapes, fresh honeycomb, bread and crackers

£275 per person (Children's £130)

*A discretionary 15% service charge will be added to your final account.*

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CLARIDGE'S  
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# CHRISTMAS DAY LUNCH MENU

A glass of Laurent-Perrier Héritage and canapés

## FIRST COURSE

Roasted Orkney scallop, artichoke, trompette, jus gras  
Severn & Wye smoked salmon, Cornish crab mayonnaise, Oscietra caviar, cucumber, dill  
Ham and duck terrine, cranberry, pistachio, orange, toasted brioche  
Onion tart tatin, goat's cheese, beetroot, apple & walnut

## INTERMEDIATE COURSE

Lobster raviolo, winter chanterelles, lobster bisque  
or  
Pumpkin and ricotta raviolo, pickled pumpkin, sage butter sauce

## MAIN COURSE

Grilled seabass, roasted cauliflower, chanterelles, Sauternes sauce  
Roasted Norfolk bronze turkey, apricot & chestnut stuffing, parsnip purée, pigs in blankets, turkey jus, cranberry compote  
Roast fillet of Herefordshire beef, braised rib, crushed carrot, horseradish, red wine sauce  
Celeriac and mushroom Wellington, roasted onion jus, truffle

For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage, roasting jus

## DESSERTS FOR THE TABLE

Claridge's Christmas pudding, brandy sauce  
Chocolate profiteroles, hot chocolate sauce  
Apple crumble, Christmas spice, vanilla custard

## CHEESE

Colston Basset Stilton, pickled walnut salad

£525 per person (Children's £260)

*A discretionary 15% service charge will be added to your final account.*

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CLARIDGE'S  
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# CHRISTMAS DAY DINNER MENU

A glass of Laurent-Perrier Héritage

## AMUSE BOUCHE

Mushroom & truffle tart

## FIRST COURSE

Severn & Wye smoked salmon, red onion & caper dressing, citrus crème fraîche

Cornish crab & apple salad, Oscietra caviar

Ham and duck terrine, cranberry, pistachio, orange, toasted brioche

Roast parsnip soup, crushed potato, quail egg, grain mustard

Salt baked Jerusalem artichokes, pickled mushrooms, pine nut and shallot dressing

## MAIN COURSE

Roasted halibut, cavolo nero, artichoke, truffle cream

Wild seabass, roasted cauliflower, chanterelles, Sauternes sauce

Roasted Norfolk bronze turkey, apricot & chestnut stuffing, pigs in blankets, cranberry sauce, turkey jus

Roast fillet of Herefordshire beef, braised rib, crushed carrot, horseradish, red wine sauce

Celeriac and mushroom Wellington, roasted onion gravy, truffle

For the table: Roast potatoes, sautéed Brussels sprouts,  
honey glazed parsnips & carrots, cranberry red cabbage

## DESSERT

Claridge's Christmas pudding, brandy sauce

Chocolate & hazelnut praline yule log

Poached pear, mulled wine, caramel

Chocolate profiteroles, vanilla cream, hot chocolate sauce

Artisan British cheese board, grapes, fresh honeycomb, bread and crackers

£300 per person (Children's £150)

*A discretionary 15% service charge will be added to your final account.*

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