

APERITIF

LAURENT-PERRIER,
ULTRA BRUT, FRANCE, NV
125ML £25

BLOODY MARY £22
Vodka, tomato juice, lemon, black pepper

LAURENT-PERRIER,
CUVÉE ROSÉ, FRANCE, NV
125ML £28

KRUG,
GRANDE CUVÉE 171ÈME, 125ML £75

KRUG,
ROSÉ 27ÈME, 125ML £95

EASTER SUNDAY

PARKER HOUSE LOAF

Claridge's butter

FIRST COURSE



MAIN COURSE

CELERIAC & APPLE SOUP
Crispy quail egg

SMOKED SALMON ROYAL
Cucumber, cauliflower, pink grapefruit

BRITISH ASPARAGUS
Jersey Royal potato vinaigrette, truffle emulsion

SALT BAKED BEETROOT
Goat's cheese, fig, aged balsamic

CLARIDGE'S FISHCAKE
Wakame salad, tartare sauce, lemon

NORFOLK BLACK LEG CHICKEN
Truffle Stuffing

ROASTED HEREFORDSHIRE SIRLOIN OF BEEF
Horseradish purée, Yorkshire pudding, gravy

STUFFED CANNON OF LAMB
Wild garlic, morels, jus gras

SHETLAND HALIBUT
Ratatouille, minestrone sauce

CELERIAC WELLINGTON
Mushroom sauce, truffle

For the table :
Roast potatoes, carrots,
broccoli, green beans
cauliflower cheese, gravy

DESSERT FOR THE TABLE

STRAWBERRY & VANILLA
TART
Gariquette Strawberries

CLARIDGE'S CHOCOLATE
Chocolate mousse, brownie, cocoa nib,
caramel, hot chocolate sauce

STICKY TOFFEE PUDDING
Vanilla ice cream

BRIE DE MEAUX
Chutney, crackers

SWEET WINE

ISTVÁN SZEPSY
TOKAJI SZAMORODNI 2017,
75ML £32

CHÂTEAU D'YQUEM,
SAUTERNES 2005,
75ML £185

FONTODI VIN SANTO
DEL CHIANTI CLASSICO 2014,
75ML £30

Two Courses £85
Three Courses £100

 @claridgesrestaurantmayfair

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. 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.

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