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APERITIF

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

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

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

KRUG,  
GRANDE CUVÉE 172ÈME, £65

KRUG,  
ROSÉ 28ÈME, £95

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SUNDAY LUNCH

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PARKER HOUSE LOAF  
Claridge's butter

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FIRST COURSE

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CONFIT CHICKEN TERRINE  
Pear chutney, brioche

CELERIAC SOUP  
Winter truffle (v)

SMOKED SALMON  
Crème fraîche, cucumber, soda bread

BURRATA  
Heritage tomato, pine nuts, basil (v)

CLARIDGE'S FISH CAKE  
Tartare sauce, Wakame salad, lemon

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MAIN COURSE

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NORFOLK BLACK LEG CHICKEN FOR TWO  
Truffle Stuffing

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

CORNISH LAMB  
Ratatouille, anchovy, jus gras

WILD SEABASS  
Parsnip, pickled pear, mustard

CELERIAC WELLINGTON  
Mushroom sauce, truffle

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

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DESSERT  
FOR THE TABLE

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BAKED MERINGUE TART  
Lemon

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

STICKY TOFFEE PUDDING  
Vanilla ice cream

BRIE DE MEAUX  
Chutney, crackers

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SWEET WINE

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ISTVÁN SZEPSY,  
TOKAJI SZAMORODNI 2017 £32

CHÂTEAU LAFAURIE-PEYRAGUEY,  
SAUTERNES 1998 £35

CHÂTEAU D'YQUEM,  
SAUTERNES 2005 £185

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.

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## SUNDAY LUNCH

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### SOURDOUGH

Olive oil

### BLOODY MARY £22

Vodka, tomato juice, lemon, black pepper

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## FIRST COURSE

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### HERITAGE TOMATO SALAD

Pine nuts, basil

### CELERIAC SOUP

Winter truffle

### SALT BAKED BEETROOT

Fig, pecan, aged balsamic

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## MAIN COURSE

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### WARM PUMPKIN SALAD

Butternut squash, pear

### TRUFFLE RISOTTO

Shaved fresh truffle

### CELERIAC WELLINGTON

Mushroom sauce, truffle

For the table : Roast potatoes, glazed carrots,  
seasonal greens, gravy

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## DESSERTS FOR THE TABLE

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### CLARIDGE'S CHOCOLATE

Chocolate mousse, brownie, cocoa nib,  
caramel, hot chocolate sauce

### BLUEBERRY PAVLOVA

### APPLE CRUMBLE

Two Course £85  
Three Courses £100

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## SUNDAY LUNCH

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### PARKER HOUSE LOAF

*Claridge's butter*

### CRUDITES

*Seasonal hummus*

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## FIRST COURSE

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### TOMATO SOUP

*Croutons*

### SMOKED SALMON

*Lemon, soda bread*

### CHEESE & ONION CRUMPET

*Coppa, frisée*

### MELON & BERRIES

*Lemon dressing*

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## MAIN COURSE

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### ROASTED HEREFORDSHIRE SIRLOIN OF BEEF

*Yorkshire pudding, gravy*

### ROAST CHICKEN OR SEABASS

*Tenderstem broccoli*

### SOLE GOUJONS

*Chips, tartare sauce*

### PENNE PASTA

*Tomato, basil*

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

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## DESSERTS

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### CLARIDGE'S CHOCOLATE

*Chocolate mousse, brownie, cocoa nib  
caramel, hot chocolate sauce*

### STICKY TOFFEE PUDDING

*Vanilla ice cream*

### BAKED MERINGUE TART

*Lemon*

Two Course £40  
Three Courses £50