



CLARIDGE'S

CLARIDGE'S FESTIVE MENUS

THANKSGIVING MENU

The Foyer & Reading Room

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FESTIVE MENU

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CHRISTMAS EVE DINNER MENU

The Foyer & Reading Room

French Salon & Drawing Room

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CHRISTMAS DAY LUNCH MENU

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CHRISTMAS DAY DINNER MENU

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NEW YEAR'S EVE MENU

The Foyer & Reading Room

French Salon & Drawing Room

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Served on the evening of 24th November

THE FOYER & READING ROOM

AMUSE BOUCHE

Turkey soup

STARTERS

Dorset crab salad, radish, basil, apple

Foie gras terrine, tangerine, basil, hazelnut (£10 supplement)

Roasted Heritage beetroot, goats cheese, walnuts, watercress

Cep & chestnut tortelloni, wild mushroom consommé, tarragon

MAIN COURSES

Roast turkey, stuffing, glazed chestnut, pumpkin

Beef fillet, potato terrine, onion, bone marrow, watercress, truffle (£10 supplement)

Pumpkin & goats cheese wellington, wild mushrooms, kohlrabi

Searred halibut with courgette, Jerusalem artichoke, nasturtium butter sauce

For the table:

Brussels sprouts with lardons, roast potatoes, parsnips, carrots, sautéed garden vegetables

DESSERTS

Pumpkin pie, toasted pecan ice cream

Apple tatin, caramel ice cream

Chocolate tart, vanilla ice cream

£95 per person

A discretionary 12.5% service charge will be added to your final account.

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Served from 1st December until 31st December,
lunch and dinner, (excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

THE FOYER & READING ROOM

AMUSE BOUCHE

Chestnut & black truffle soup

STARTERS

Foie gras terrine, tangerine, basil, hazelnut (£10 Supplement)

Severn & Wye smoked salmon with crème fraîche, mustard seeds, soda bread

Cep & chestnut tortelloni, wild mushroom consommé, tarragon

Roasted Heritage beetroot, ricotta, walnuts, watercress

MAIN COURSES

Roast turkey, stuffing, glazed chestnut, pumpkin, cranberry

Beef Wellington, celeriac, cep, truffle

Dover sole meunière, capers & parsley

Butternut squash & goats cheese Wellington, wild mushrooms, kohlrabi

For the table:

Brussels sprouts with lardons, roast potatoes, parsnips, carrots, sautéed garden vegetables

DESSERTS

Poached pear in mulled wine, gingerbread ice cream

Claridge's Christmas pudding, brandy Anglaise

Black forest, vanilla, dark chocolate, cherry

Selection of British cheeses with traditional accompaniments

£100 per person

A discretionary 12.5% service charge will be added to your final account.

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CLARIDGE'S

CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

STARTERS

Seared scallops, kohlrabi, fennel, pak choi, saffron
Claridge's butter-poached lobster risotto, spring onion, samphire
Beef tartare, red chicory, pickled quail's egg, shallot, sorrel, Oscietra caviar
Roasted breasts of quail & confit leg, charred sweetcorn, onion, nasturtium
Pumpkin & ricotta ravioli, brown butter sauce, sage, parmesan

MAIN COURSES

Seared halibut, courgette, Jerusalem artichoke, nasturtium
Roast turkey, stuffing, glazed chestnut, pumpkin, cranberry sauce
Loin of venison, fig, turnip, bussels sprouts, sorrel, juniper
Roasted breast of goose, salsify, grape, cavolo nero, oyster mushroom
Roasted squash, apple, bulgur salad, kale, oxalis
For the table:
Brussels sprouts with lardons, roast potatoes, parsnips, carrots, sautéed garden vegetables

DESSERTS

Claridge's Christmas pudding, brandy Anlaise
Poached pear in mulled wine, gingerbread ice cream
Black forest with vanilla, dark chocolate, cherry
Yuzu & citrus Mont Blanc
Selection of British cheeses with traditional accompaniments

£200 per person

(Children's £100)

A discretionary 12.5% service charge will be added to your final account.

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CLARIDGE'S

CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

STARTERS

Severn & Wye smoked salmon with crème fraîche, mustard seeds, soda bread

Or

Salad of beetroot ricotta & tardivo with roasted peach, balsamic, basil

INTERMEDIATE COURSES

Seafood cocktail with lobster, prawn, crab, Marie Rose sauce

Or

Foie gras terrine, black truffle, Madeira jelly, brioche

Or

Tagliolini with black truffle butter sauce

MAIN COURSES

Butter-poached lobster risotto, spring onion, samphire

Or

Poached turbot, cabbage, confit shiitake

Or

Roast turkey, stuffing, glazed chestnut, pumpkin, cranberry sauce

Or

Beef fillet, celeriac, cep, truffle

Or

Confit fingerling potatoes, maitake mushroom, smoked leek, onion, marigold

For the table:

Brussels sprouts with lardon, roast potatoes, parsnips, carrots, sautéed garden vegetables

CHEESE

Selection of British cheeses, fig, walnut, grapes, artisanal bread

DESSERTS

Black forest bûche de Noël

Claridge's Christmas pudding, brandy Anglaise

£450 per person

(Children's £225)

A discretionary 12.5% service charge will be added to your final account.

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CLARIDGE'S

CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

STARTERS

Seared scallops, kohlrabi, fennel, pak choi, saffron
Claridge's butter-poached lobster risotto, spring onion, sapphire
Beef tartare, red chicory, pickled quail's egg, shallot, sorrel, Oscietra caviar
Roasted breasts of quail & confit leg, charred sweetcorn, onion, nasturtium
Pumpkin & ricotta ravioli, brown butter sauce, sage, parmesan

MAIN COURSES

Seared halibut, courgette, Jerusalem artichoke, nasturtium
Roast turkey, stuffing, glazed chestnut, pumpkin, cranberry sauce
Loin of venison, fig, turnip, brussels sprouts, sorrel, juniper
Roasted breast of goose, salsify, grape, cavolo nero, oyster mushroom
Roasted squash, apple, bulgur salad, kale, oxalis
For the table:
Brussels sprouts with lardons, roast potatoes, parsnips, carrots, sautéed garden vegetables

DESSERTS

Claridge's Christmas pudding, brandy Anglaise
Poached pear in mulled wine, gingerbread ice cream
Black forest with vanilla, dark chocolate, cherry
Yuzu & citrus Mont Blanc
Selection of British cheeses with traditional accompaniments

*£240 per person
(Children's £120)*

A discretionary 12.5% service charge will be added to your final account.

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CLARIDGE'S

NEW YEAR'S EVE MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut

AMUSE BOUCHE

Royal Oscietra caviar (10g)

Served with buttered crumpets, potato crisps, whipped crème fraîche, cod roe

STARTERS

Seafood cocktail with lobster, prawn, crab, Marie Rose sauce
Seared scallops, pine nuts, cauliflower, chanterelle, wood sorrel
Foie gras terrine, Madeira jelly, brioche
Taglioni, black truffle butter sauce
Beef tartare, chicory, pickled quail's egg, shallot, chives

MAIN COURSES

Beef Wellington, celeriac, roasted cep & truffle
Loin of venison, fig, turnip, Brussels sprout, sorrel, juniper
Butter-poached lobster risotto, spring onion, samphire
Halibut en croûte, leeks, sea vegetables, Champagne sauce
Confit oyster mushrooms, quinoa, pickled shimeji, tarragon
For the table:
Green salad, sautéed garden vegetables, truffled mashed potato

DESSERTS

Dark chocolate truffle
Citrus givré, lemon curd, mint pesto
Vanilla mille-feuille, caramel sauce
Exotic fruit vacherin, coconut meringue
Selection of British cheeses with traditional accompaniments

*£300 per person
(Children's £150)*

A discretionary 12.5% service charge will be added to your final account.

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