



CLARIDGE'S

THANKSGIVING LUNCH & DINNER MENU

Served on the 28th November

THE FOYER & READING ROOM

FIRST COURSE

Sweet potato and butternut squash soup, pumpkin seed crumble, hazelnuts
£24

MAIN COURSE

Roast Norfolk turkey, stuffed leg, roast parsnip, Brussels sprouts, chestnuts,
pigs in blankets, turkey jus, cranberry sauce, roast potatoes
£54

DESSERT

Pumpkin pie, vanilla cream
£24

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

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CLARIDGE'S

FESTIVE MENU

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

THE FOYER & READING ROOM

AMUSE BOUCHE

Parsnip soup, black truffle, hazelnut

FIRST COURSE

Smoked salmon, crème fraîche, pickled shallot, soda bread, mustard seeds

Crab salad, tangerine, ponzu, apple, dill

Confit duck and foie gras terrine, maple braised salsify, spiced apple, verjus

Burrata di Puglia, delica pumpkin, blood orange, walnut, watercress

MAIN COURSE

Seared Halibut, butternut squash, gremolata, sage beurre blanc

Roasted Norfolk turkey, stuffed leg, roast parsnip, pigs in blankets, turkey jus, cranberry sauce

Aged Herefordshire beef fillet, braised beef croquette, salt baked celeriac, oyster mushroom, black truffle

Jerusalem artichoke risotto, confit artichoke, lovage, aged Parmesan

For the table:

Roast potatoes, glazed root vegetables, tenderstem broccoli, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy sauce

Mont Blanc, chestnut cream, blackcurrant

Coconut snowball, orange and ginger

Selection of British cheeses, crackers, celery, grapes, chutney

£120 per person (Children's £60)

A discretionary 15% 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 Héritage

AMUSE BOUCHE

Wild mushroom parfait, cranberry, orange, candied walnut, brioche

FIRST COURSE

Severn & Wye smoked salmon, pickled cucumber, horseradish crème fraîche, apple, dill

Lobster risotto, butter poached lobster, spring onion, coastal herbs

Duck, chicken & apricot terrine, pickled vegetables, pistachio, sourdough

Heritage beetroot salad, baby beetroot, blackberry, mint

Braised leek, hollandaise, leek vinaigrette, crispy shallot, chives

MAIN COURSE

Wild sea bass, saffron potatoes, baby leeks, shellfish bisque

Roasted Norfolk turkey, stuffed leg, roast parsnip, chestnut, pigs in blankets, turkey jus, cranberry sauce

Venison loin, kale, celeriac, artichoke, redcurrant sauce

Roasted goose, glazed swede, sprouts, charred onions, trompettes, walnut, roasting jus

Broccoli, bulgur salad, almond, chicory

For the table: Roast potatoes, glazed root vegetables, tenderstem broccoli, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy custard

Mont Blanc yule log, chestnut, citrus

Black forest, vanilla and chocolate cream, cherry

Winter berry Eton Mess

Selection of British cheeses, crackers, celery, grapes, chutney

£275 per person (Children's £130)

A discretionary 15% 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 Héritage and canapés

FIRST COURSE

Severn & Wye smoked salmon, gravlax, pickled cucumber, horseradish, dill crème fraîche
Heritage beetroot salad, baby beetroot, apple, blackberry

SECOND COURSE

Butter poached lobster, braised chicory, cauliflower, shellfish bisque
Crab salad, potato, blood orange, fennel
Chicken liver parfait, clementine jelly, chutney, brioche, sorrel
Spinach & ricotta raviolo, Jerusalem artichoke, herb butter sauce

MAIN COURSE

Roasted Norfolk turkey, stuffed leg, roast parsnip, chestnut, turkey jus, cranberry sauce
Seared turbot, spinach, baby leek, Champagne beurre blanc
Beef Wellington, sautéed kale, salt baked celeriac, black truffle
Cep puff pastry tart, roasted pumpkin, turnip, mushroom velouté, walnut, truffle

For the table:

Roast potatoes, roasted vegetables, braised red cabbage, Brussels sprouts, pigs in blankets

DESSERTS TO SHARE

Claridge's Christmas pudding, brandy sauce
and
Chocolate yule log, peanut praline

SELECTION OF BRITISH CHEESES TO SHARE

Stilton Basset, Hafod Cheddar, Dorstone, Bix
crackers, fruit bread, celery, grapes, truffle honey, chutney

£525 per person (Children's £260)

A discretionary 15% 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 Héritage

AMUSE BOUCHE

Wild mushroom parfait, cranberry, orange, candied walnut, brioche

FIRST COURSE

Severn & Wye smoked salmon, pickled cucumber, horseradish crème fraîche, apple, dill

Lobster risotto, butter poached lobster, spring onion, coastal herbs

Duck, chicken & apricot terrine, pickled vegetables, pistachio, sourdough

Heritage beetroot salad, baby beetroot, blackberry, mint

Spinach & ricotta raviolo, Jerusalem artichoke, herb butter sauce

MAIN COURSE

Wild sea bass, saffron potatoes, baby leeks, shellfish bisque

Roasted Norfolk turkey, stuffed leg, roast parsnip, chestnut, pigs in blankets, turkey jus, cranberry sauce

Roasted goose, glazed swede, sprouts, charred onions, trompettes, walnut, roasting jus

Broccoli, bulgur salad, almond, chicory

Cep puff pastry tart, roasted pumpkin, turnip, mushroom velouté, walnut, truffle

For the table:

Roast potatoes, glazed root vegetables, tenderstem broccoli, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy custard

Mont Blanc yule log, chestnut, citrus

Black forest, vanilla and chocolate cream, cherry

Winter berry, Eton Mess

Selection of British cheeses, crackers, celery, grapes, chutney

£300 per person (Children's £150)

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

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CLARIDGE'S NEW YEAR'S EVE MENU

THE FOYER & READING ROOM

A glass of Laurent-Perrier Héritage

SELECTION OF CANAPES

Caviar blinis, crème fraîche, dill

Beef tartare, truffle

Smoked salmon rilette, caviar, lemon

Tunworth and chive gougère

STARTERS

Cornish crab salad, clementine, cucumber, ponzu, dill

Severn & Wye smoked salmon, pickled cucumber, horseradish crème fraîche, apple, dill

Foie gras terrine, spiced apple, cranberry, brioche

Heritage beetroot, goat's cheese, baby beetroot, blackberry, mint

INTERMEDIATE COURSE

Scallop, celeriac purée, almond, truffle

MAIN COURSE

Roasted halibut, spinach, baby leek, wild mushrooms, Champagne beurre blanc, caviar

Aged Herefordshire beef fillet, potato and oxtail terrine, carrot, caramelised onion, Bordelaise sauce

Loin of lamb, glazed swede, sprout leaves, candied walnut, minted lamb jus

Cep puff pastry tart, roasted pumpkin, turnip, mushroom velouté, walnut, truffle

DESSERT

Chocolate truffle, hot chocolate sauce

New Year's Eve Vacherin, citrus meringue

Vanilla and caramel mille feuille

Selection of British cheeses, crackers, celery, grapes, chutney

£395 per person (Children's £165)

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

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