

# SUNDAY LUNCH

## SMOKED SALMON

crème fraîche, mustard seeds, pickled shallot, soda bre

## VENISON TARTARE

juniper, cherries, marigold, egg yolk

## GAME TERRINE

salt baked celeriac, black truffle, blueberry

## BURRATA DI PUGLIA

heritage tomatoes, strawberry, basil

## SEARED SEA BASS

artichoke, onion, orange, nasturtium, Champagne sauce

## WOOD PIGEON

pain perdu, pickled red cabbage, young leek, barley, verjus

## CLARIDGE'S SUNDAY ROAST

Sirloin of Beef, buttered cabbage, roasted carrots, cauliflower cheese,  
roast potatoes, Yorkshire pudding

## ENGLISH PEA RISOTTO

girolles, broad beans, Parmesan

## VANILLA MILLE FEUILLE

caramel

## MELTED CHOCOLATE DOME

black sesame praline, vanilla ice cream

## BILBERRY VACHERIN

yoghurt, apple, granola

## SELECTION OF BRITISH CHEESES

grapes, celery, walnut bread, chutney

Coffee, tea and petit fours

£100



*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. As Claridge's prepares all its food in centralised kitchens, 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.*

*Adults require around 2,000 kcal a day.*

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