



# CLARIDGE'S

## FOYER PRIVATE DINING MENU

### AMUSE

Golden beetroot, horseradish, dill, sourdough

### STARTERS

Severn & Wye smoked salmon, crème fraîche, mustard seeds, pickled shallots

Beef tartare, red chicory, confit egg, charred onions, nasturtium

Seared scallop, Iberico pork, kohlrabi, apple, beurre Blanc

Burrata di Puglia salad, bitter leaf salad, roasted pear, blood orange, walnut

### MAIN COURSES

Miso glazed salmon, fennel, shimeji, beurre Blanc

Aged beef fillet, caramelised onion, celeriac, café de Paris beef sauce

Roast chicken breast, buttered English greens, potato rosti, chicken sauce

Wild mushroom and truffle risotto, shitake, chives, aged parmesan

### DESSERTS

Melted chocolate dome, caramelised popcorn, popcorn ice cream, chocolate

Vanilla and caramel mille-feuille, caramelised puff pastry

Exotic Eton mess, coconut, mango, passion fruit, marigold

Yorkshire rhubarb, coconut mousse, ginger infusion

Selection of British cheeses, celery, chutney, grapes, walnut bread



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