

*Private Dining Menu*

FIRST COURSE

Celeriac soup, winter truffle

Salt baked beetroot, goat's cheese, fig, pecans, aged balsamic

Severn & Wye smoked salmon, crème fraiche, pickled cucumber, soda bread

Claridge's fish cake, tartare sauce, wakame salad, lemon

Beef tartare, Burford brown egg, parsley, sourdough croutes

MAIN COURSE

Steak Au Poivre, winter truffle

Loin of Cornish Lamb, belly kebab, red pepper, aubergine

Norfolk black chicken, baby vegetables, chanterelles, madeira

Wild bass, parsnip, pickled pear, mustard

Mushroom & truffle risotto, aged parmesan, chanterelles

DESSERT

Chocolate soufflé tart, cocoa nib ice cream

Fresh coconut, mango and passion fruit

Profiteroles, Vanilla cream, hot chocolate sauce

Vanille mille-feuille, custard cream, caramel sauce

Selection of British cheese, seasonal chutney, fruit bread and crackers



CLARIDGE'S

