



CLARIDGE'S

PRIVATE EVENTS MENU

AUTUMN & WINTER

2024/2025



# CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

BUFFETS

BEVERAGES

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## WELCOME

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The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster Wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.

Menu prices include VAT.

A 15% service charge will be added to all food and beverage items.





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## BREAKFAST

Breakfast can be served individually plated or buffet style  
Menus are priced per person

### CONTINENTAL

£35

*Freshly squeezed orange juice*

*Seasonal fruit plate*

*Granola, yoghurt & fruit compôte*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Claridge's Blend tea, coffee & herbal infusions*

### ENGLISH

£45

*Freshly squeezed orange juice*

*Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Claridge's Blend tea, coffee & herbal infusions*

### WELL-BEING

£46

*Freshly squeezed juices: apple, cucumber, celery or carrot, pear, ginger*

*Organic porridge, hazelnut butter, sliced banana, berries, toasted almonds*

*Seasonal fruit plate*

*Crushed avocado & heritage tomato on toasted sourdough, poached Burford Brown egg*

*Claridge's Blend tea, coffee & herbal infusions*

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## BREAKFAST

Prices shown are per person

### FULL BREAKFAST BUFFET

£64

*Freshly squeezed juices: orange, apple, cucumber & celery, carrot, pear & ginger*

*Assortment of freshly baked pastries from Claridge's bakery*

*Selection of toast, butter & Claridge's preserves*

*Mini yoghurt jars*

*Coconut chia pudding & seasonal compote shots*

*Organic porridge, dates, banana, honey*

*Seasonal fruit platter*

*Charcuterie meats & cheese selection*

*Smoked salmon & cream cheese bagel*

*Sliced tomato & avocado*

*Buttermilk pancakes, berries & maple syrup*

*Claridge's Blend tea, coffee & herbal infusions*

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## PLATED BREAKFAST

Prices shown are per person

### SIGNATURE PLATES

Select one of the following to create your set menu.

All served with: freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions.

#### EGGS BENEDICT, ROYALE OR FLORENTINE

£49

Bacon, smoked salmon or spinach

#### SEVERN & WYE SMOKED SALMON

£40

Burford Brown scrambled eggs

#### WILD MUSHROOMS ON TOASTED SOURDOUGH

£36

Poached Burford Brown egg

#### SEASONAL ROOTS

£46

Poached eggs, swede, pumpkin & celery

#### À LA CARTE SIGNATURE PLATES

£60

Select 3 of the following to create your à la carte menu.

All served with: Freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions. (Maximum 40 guests)

#### AÇAÍ BOWL

Banana, goji berries, bee pollen, cashews

#### SEVERN & WYE SMOKED SALMON

Burford Brown scrambled eggs

#### CRUSHED AVOCADO & HERITAGE TOMATO ON TOASTED SOURDOUGH

Poached Burford Brown egg

#### FULL ENGLISH

Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom

#### FRENCH TOAST

Caramelised banana

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## BREAKFAST ENHANCEMENTS

Tailor your breakfast selection with the following items:

<b>JUGS OF JUICE</b> ( <i>allows five servings</i> )	<b>£44</b>
<i>Super green</i>	
<i>Beetroot, apple &amp; ginger</i>	
<i>Carrot &amp; orange</i>	
<b>ORGANIC YOGHURT, FRUIT COMPOTE</b> ( <i>serves eight</i> )	<b>£35</b>
<i>Granola pots</i>	
<b>COCONUT CHIA PUDDING &amp; SEASONAL COMPOTE SHOTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>BIRCHER MUESLI POTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>CHARCUTERIE &amp; CHEESE BOARD</b> ( <i>serves ten</i> )	<b>£80</b>
<b>TOASTED RYE SANDWICH</b> ( <i>serves six</i> )	<b>£35</b>
<i>Severn &amp; Wye smoked salmon &amp; avocado</i>	
<b>TRUFFLE SCRAMBLED BURFORD BROWN EGGS PETIT POT</b> ( <i>serves six</i> )	<b>£34</b>
<i>Wild mushrooms</i>	
<b>HEPBURN'S BACON BRIOCHE ROLL</b>	<b>£14</b>
<b>SAVOURY DANISH PASTRY SELECTION</b> ( <i>allows two per serving</i> )	<b>£16</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>£14</b>
<i>Caramelised banana</i>	
<b>PANCAKES</b> ( <i>allows two per serving</i> )	<b>£14</b>
<i>Blueberries, maple syrup</i>	
<b>SLICED FRUIT PLATTER</b> ( <i>serves ten</i> )	<b>£80</b>

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## BRUNCH

Menu is priced per person

£120

*Mimosa or Bloody Mary on arrival  
Assortment of freshly baked pastries from Claridge's bakery*

### BUFFET FIRST COURSE

*Severn & Wye smoked salmon & cream cheese bagel  
Bloody Mary shrimp cocktail  
Harissa-roasted courgette & feta quiche  
Wild mushroom scrambled eggs, brioche  
Truffle Caesar salad  
Croissant pucks & Nutella dip*

### À LA CARTE MAIN COURSE *(please select three options)*

*Confit salmon, crushed new potatoes, tenderstem broccoli, sauce Bois-Boudran  
Eggs Benedict, Royale or Florentine on an English muffin  
Claridge's chicken pie, mousseline potatoes & French beans  
Sirloin steak, hand cut chips, fried duck egg & Béarnaise  
Bubble and squeak cake, fried duck egg, grain mustard sauce  
Wild mushrooms on sourdough toast, poached egg, Hollandaise*

### BUFFET DESSERT

*Exotic fruit salad, mint & vanilla syrup  
Vanilla rice pudding with caramel sauce  
Pecan tart  
Chocolate chip cookie  
Chocolate and caramel dome*

*Claridge's Blend tea, coffee & herbal infusions*

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## COFFEE BREAKS

Menu is priced per person

£19

Select two of the following items to create your menu.  
All served with Claridge's Blend tea, coffee & herbal infusions.

Additional items are priced at £6 per person or supplement as shown

### HEALTHY

Açaï berry bowl

Selection of mixed fresh berries

Fresh fruit skewers

Cinnamon & banana overnight oats

Avocado, smoked salmon, toasted chia

Chia, coconut & mango bowl

Vegetable crudités, hummus

### INDULGENT

Oscietra caviar, scones & crème fraîche

£9

Cornish lobster, bacon & avocado mini brioche rolls

£9

Warm truffle & Gruyère éclair

Smoked salmon quiche

£4

Claridge's afternoon tea pâtisseries

£4

Assorted macarons

Mini croque monsieur

Claridge's miniature dressed scones with clotted cream & Claridge's tea jam

Caribbean Hot Chocolate Shot, Madeleine

£4.50

Selection of English cakes: lemon cake, marble cake, pistachio cake (selection of two)

### ENERGIZING

Banana bread and caramelised banana

Cranberry and coconut energy balls

Sweet potato, brown rice, hummus, zaatar jar

Chocolate & coffee double shot affogato

£10

Superfood bowl: quinoa, cashew nuts, goji berries, bee pollen, mint

Claridge's trail mix: almonds, dark chocolate shards, dried fruits

Hummus, baba ghanoush, pita crisps

Sundried tomato & Gruyère muffins

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## TABLE ENHANCEMENTS

### TABLE BOWLS

Selection of two items

*per person*

£12

Individual items

£7

*Speciality popcorn*

*Jellied sweet selection*

*Sweet & salty spiced nut mix*

*Chocolate-coated raisins & blueberries*

*Yoghurt-coated fruit*

*Candied chocolate selection*

*Pretzels*

*Protein balls*

*Selection of berries*

### FRUIT

*per serving*

*Whole fruit bowl (10 servings)*

£65

*Sliced fruit platter (10 servings)*

£80

### PLATTERS

*per serving*

*Charcuterie & cheese selection (10 servings)*

£80

*Sushi & sashimi*

£80

*per person*

*Claridge's Blend tea, coffee, herbal infusions & an assortment of freshly baked pastries from Claridge's bakery*

£13

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## CANAPÉS

Prices shown are per person

FIVE CANAPÉS ( <i>Pre-dinner only</i> )	£37
TEN CANAPÉS ( <i>Pre-dinner only</i> )	£52
TWELVE CANAPÉS	£64
FIFTEEN CANAPÉS	£72

### FISH & SHELLFISH

#### COLD CANAPÉS

*Seared tuna, citrus, sesame GF,DF*

*Cornish crab, green apple, cucumber GF*

*Smoked mackerel, horseradish, soda bread*

*Beetroot cured salmon, lemon, dill DF*

*Lobster tartlet, Marie Rose sauce & tarragon*

*Smoked salmon moscovite, Oscietra caviar*

*Tuna maki roll, ponzu, truffle jelly DF*

*Salmon Royale, gin, samphire, GF,DF*

*Scallop ceviche, orange, soy GF*

#### HOT CANAPÉS

*Toasted Cornish crab sandwich, crab mayonnaise*

*Prawn toast, sweet chilli sauce*

*Sole goujons, sauce gribiche GF*

*Lobster bun, chive cream*

*Seared scallop, pineapple, puffed rice GF,DF*

*Crisp tuna nori roll, spicy mayonnaise DF*

*Tempura prawn, truffle-citrus mayonnaise DF*

*Cod fishcake, harrissa dip DF*

*Lobster Thermidor tartlet*

*Claridge's Lobster Wellington (allows 10 servings)*

£90 each

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### MEAT

#### COLD CANAPÉS

*Smoked duck, orange, hazelnut*

*Pork rillette, sourdough, cornichon*

*Ham hock terrine, piccalilli GF,DF*

*Claridge's scone, chicken liver, cherry*

*Slow roasted beef, mustard, rocket, truffle DF*

*Duck cornet, hoisin, spring onion DF*

*Beef tartare, tarragon emulsion DF*

*Coronation chicken poppadum, mango chutney GF,DF*

*Chicken and pistachio terrine, fig jam*

#### HOT CANAPÉS

*"CFC" Claridge's fried chicken, spiced yogurt*

*Lamb kofta, pine nuts, harrisa yogurt GF*

*Roast beef, mini Yorkshire, watercress*

*Char-Siu pork, pickles DF,GF*

*Steak & chips, rosemary salt, béarnaise GF*

*Duck spring roll, teriyaki sauce*

*Chicken tikka hariyali, raita GF*

*Venison bon bon, black pepper, juniper DF*

*Lamb, crispy potato, Bois-Bourdran sauce GF,DF*

*Claridge's waffle, beef tartare, egg yolk, lovage (allows 5 servings)*

£50 each

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### VEGETARIAN & VEGAN

#### COLD CANAPÉS

*Vietnamese roll, ponzu dressing VG*

*Aubergine & dukka cannelloni VG*

*Beetroot tartare, walnut vinaigrette VG,GF*

*Pumpkin tartlet, toasted pumpkin seeds, ginger VG,GF*

*Goat's cheese mousse, cheese sable, sun dried tomato*

*Caponata & pepper croûtes, basil & caper VG*

*Root vegetable tart, celeriac, sherry*

*Cucumber maki, ponzu jelly VG,GF*

*Cauliflower, beetroot, seaweed cracker VG*

#### HOT CANAPÉS

*Onion bhaji*

*Parmesan polenta chips, tomato vinaigrette GF*

*Crisp potato terrine, romesco sauce VG,GF*

*Sweetcorn fritter, quail's egg yolk DF, GF*

*Truffle & cheese gougère*

*Wild mushroom arancini, truffle mayo GF*

*Potato latke, apple sauce*

*XO Mushroom tart, chives, horseradish VG*

*Bubble and squeak croquette GF*



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## CANAPÉS

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### DESSERT CANAPÉS

*Citrus marshmallow*

*Mini cornetto ice cream & sorbet*

*Pecan tartlet*

*Coffee Choux*

*Chocolate chip cookie*

*Banana tartlet*

*Mini Chocolate and caramel dome V,GF*

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## BOWL FOOD

Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

THREE ITEMS £40  
 FIVE ITEMS £63

### COLD SELECTION

- Chicken Caesar salad, soft egg, parmesan, sourdough crouton*
- Superfood salad: ancient grains, pomegranate, citrus & soft herbs VG*
- Jerusalem artichoke, pickled walnut, black truffle, rocket V*
- Confit duck & pomelo salad, radish, spring onion, chili*
- Kale & apple salad, toasted walnuts, honey, apple cider vinegar*
- Hot smoked salmon, fennel, baby potato, dill*
- Tuna poke bowl, radish, avocado, sesame*
- Claridge's prawn cocktail*
- Bocconcini, beetroot panzanella & pistachio pesto*

### HOT SELECTION

- Seared cod, potato purée & salsa verde*
- Claridge's lobster risotto, sauce Américaine, sea herbs*
- Wild mushroom tortellini, Parmesan, truffle cream VG*
- Chicken biriyani*
- Claridge's chicken pie, mushrooms, lardons & soft herbs*
- Spiced cauliflower, freekeh, samphire, golden raisins, toasted seeds VG*
- Fish 'n' Chips, tartare sauce*
- Truffled mac 'n' cheese VG*
- Beef Bourguignon, potato purée*
- Black truffle croque monsieur*
- Mini burgers, cheddar, pickled red onion, burger sauce*
- Fish goujon, sauce gribiche, brioche bun*
- Falafel pitta, hummus, tzatziki, pomegranate*
- Waffle fries, Claridge's seasoning V*

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## FOOD STATIONS

To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

*Chef Attendant Supplement of £150.00; per station*

<b>SHELLFISH &amp; OYSTERS</b>	<b>£60</b>
<i>Crab salad with apples &amp; radish</i>	
<i>Shrimp with lemon &amp; tartare sauce</i>	
<i>Prawn cocktail with lettuce</i>	
<i>Langoustines with lime &amp; cocktail</i>	
<i>Scallop ceviche with pistachio &amp; yuzu</i>	
<i>Oysters with mignonette sauce</i>	
 <b>PASTA ALLA RUOTA</b>	 <b>£35</b>
<i>Parmesan wheel, penne pasta, black truffle, grated Parmesan</i>	
 <b>SEVERN &amp; WYE SMOKED SALMON GRAVLAX</b>	 <b>£35</b>
<i>Potato salad, traditional accompaniments</i>	
 <b>ROAST WHOLE CHICKEN</b>	 <b>£38</b>
<i>Chicken sauce, dauphinoise potatoes, roasted vegetables</i>	
 <b>BAKED BRIE DE MEAUX</b>	 <b>£25</b>
<i>Shaved truffle, baguette, rocket salad, honey</i>	
 <b>DAVIES SUSHI &amp; SASHIMI SELECTION</b>	 <b>£36</b>
<i>Assortment of sushi and sashimi, tuna and salmon rolls, Nigiri, sushi ginger, seaweed salad, edamame soy dressing</i>	
 <b>BROOK SUSHI &amp; SASHIMI SELECTION</b>	 <b>£45</b>
<i>Assortment of sushi &amp; sashimi, yellow tail hosomaki, tuna Hosomaki &amp; seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing</i>	

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To be selected in conjunction with a canapé menu, lunch or dinner  
(minimum 50 guests)

*Chef Attendant Supplement of £150.00; per station*

**PARMESAN STRAWS** £75

*Giant parmesan & truffle cheese straws (allows 15 pieces)*

**BEETROOT TARTARE** £30

*Heritage beetroots, toasted pumpkin seed salad, toasted croûtons*

**STEAK TARTARE** £35

*Aged fillet steak, traditional garnish, sourdough croûtons*

**CLARIDGE'S 'DIRTY BURGER' TROLLEY** £32

*Claridge's burger sauce, American cheese, white onion, gherkins, served with 'self-seasoned' fries*

**CLARIDGE'S LOBSTER WELLINGTON** (allows 10 servings) £90

*Sauce Americaine*

**CHEESE TROLLEY** £30

*A selection of British & Continental cheeses, grapes, quince jelly, celery  
Selection of breads & crackers*

**OYSTER BAR** (allowing 3 per person) £20

*Carlingford oysters shucked live  
Mignonette sauce, tabasco, lemon and fresh black pepper*

**CAVIAR 'BUMP' TROLLEY** (500g) £1500

*Oscietra caviar, displayed on ice, served from our roaming trolley*

**CLARIDGE'S CAVIAR TROLLEY** £1800

*Oscietra caviar, displayed on ice, served from our roaming trolley  
Chopped eggs, chives, shallots, crème fraîche and Claridge's blinis.*

**BELUGA CAVIAR**

*Quote upon request*

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## DESSERT STATIONS

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<b>CRÈME BRÛLÉE</b> <i>Vanilla crème, caramelized sugar</i>	£24
<b>CRÊPES SUZETTE</b> <i>(allows two per serving)</i> <i>Flambéed crêpes with Grand Marnier, orange &amp; lemon butter</i>	£25
<b>CHOCOLATE MOUSSE</b> <i>Milk jam, chocolate shavings, sea salt</i>	£24
<b>CLARIDGE'S PÂTISSERIE</b> <i>A selection of mini desserts from Claridge's pâtisserie</i>	£25
<b>CLARIDGE'S ETON MESS STATION</b> <i>Vanilla ice cream, chocolate mousse, vanilla Chantilly</i> <i>Toppings: Caramelised nut, chocolate sauce, praliné,</i> <i>chocolate shard, caramel sauce</i>	£32
<b>CLARIDGE'S DOUGHNUT TROLLEY</b> <i>(allows 100 donuts)</i>	£1500

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# CLARIDGE'S

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## LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

### FIRST COURSE

**CONFIT DUCK AND CHERRY TERRINE** £43  
*Watercress salad, toasted sour dough*

**TUNA TARTARE** £45  
*Avocado, black rice cracker, coriander, ginger, ponzu*

**SEVERN & WYE SMOKED SALMON** £43  
*Crème fraîche, mustard seeds, soda bread*

**ROASTED SCALLOP** £46  
*Celeriac purée, pancetta, kale*

**JERUSALEM ARTICHOKE RISOTTO** £41  
*Parmesan, black truffle*

**SALMON ROYALE** £47  
*Crab mayonnaise, cucumber, quail's egg, orange, dill, buckwheat*

**ROASTED SQUASH & BURRATA SALAD** £40  
*Extra virgin olive oil, croutons, basil*

**HERITAGE BEETROOT** £40  
*Truffled ricotta, baby leek, pinenuts*

**CLARIDGE'S SEAFOOD COCKTAIL** £48  
*Lobster, crab & Marie Rose sauce*

**COD & CRAB FISHCAKE** £42  
*Fennel & samphire salad, sauce gribiche*

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## LUNCH OR DINNER MENU

### INTERMEDIATE COURSE

<b>CLARIDGE'S LOBSTER RISOTTO</b> <i>Lobster bisque sauce, sea herbs</i>	£33
<b>PUMPKIN VELOUTÉ</b> <i>Pumpkin fricassee, sage butter</i>	£26
<b>RICOTTA RAVIOLI</b> <i>Spinach-butter sauce, hazelnuts &amp; parmesan</i>	£26
<b>WILD MUSHROOM RISOTTO</b> <i>Parmesan, chives, crème fraîche</i>	£26
<b>ROASTED SCALLOP</b> <i>Roasted cauliflower, golden sultanas, port reduction</i>	£30
<b>OSCIETRA CAVIAR CRUMPET</b> <i>Chopped eggs, chives &amp; crème fraîche</i>	£30
<b>APPLE &amp; CALVADOS SORBET</b> <i>Calvados</i>	£25





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## LUNCH OR DINNER MENU

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### MAIN COURSE - MEAT & FISH

**ROASTED SALMON, LIME & SOY BUTTER** £51  
*Sweet potato, fennel, broccolini*

**WILD SEA BASS, ROMESCO SAUCE** £61  
*Potato terrine, spinach, piquillo pepper*

**ROASTED HALIBUT, CHAMPAGNE SAUCE** £59  
*Crushed potato, baby leeks, gremolata*

**HEREFORDSHIRE BEEF FILLET, BORDELAISE SAUCE** £66  
*Mash potato, roasted carrot, King Oyster mushroom*

**ROAST CORN-FED CHICKEN, CHICKEN JUS** £56  
*Fondant potato, seasonal greens, celeriac purée*

**CORNISH LAMB LOIN, SPICED JUS** £64  
*Potato terrine, cucumber pickle, aubergine*

**DUCK A L'ORANGE, ORANGE REDUCTION** £60  
*Dauphinoise potatoes, confit duck, savoy cabbage*

**HAMPSHIRE VENISON, JUNIPER SAUCE** £65  
*Butter roasted potatoes, spinach, parsnip purée*

**BEEF WELLINGTON, TRUFFLE JUS** £70  
*Potato purée, cavalo nero, roasted mushroom*

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## LUNCH OR DINNER MENU

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### MAIN COURSE - VEGETARIAN & VEGAN

ROASTED CAULIFLOWER STEAK, CHIMICHURRI *V* £44  
*Cauliflower purée, golden raisins*

ONION TART, TRUFFLE, AGED BALSAMIC £44  
*Spinach, squash & shallot fricassée*

ROASTED CELERIAC, TERIYAKI SAUCE £44  
*Kale, baby leeks, sesame*

BUTTERNUT SQUASH & GOATS CHEESE WELLINGTON £46  
*Wild mushrooms, charred pickled onions, watercress*

WILD MUSHROOM, BLACK TRUFFLE RISOTTO £46  
*Parmesan, parsley*

SPINACH & RICOTTA TORTELLINI £45  
*Jerusalem artichoke, seasonal greens, black truffle*

CELERIAC LASAGNE £45  
*Wild mushrooms, smoked celeriac sauce, tarragon & hazelnut salsa*

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## LUNCH OR DINNER MENU

### DESSERT

<b>PUMPKIN AND PECAN TART</b> <i>Pecan praliné</i>	<b>£23</b>
<b>VANILLA MILLE FEUILLE</b> <i>Buckwheat and caramel sauce</i>	<b>£23</b>
<b>BLACKBERRY AND FROMAGE BLANC VACHERIN</b> <i>Blackberry sorbet</i>	<b>£23</b>
<b>MANGO AND PASSION FRUIT CHEESECAKE</b> <i>Mango and passionfruit sorbet</i>	<b>£23</b>
<b>PEANUT &amp; MILK CHOCOLATE MYSTÈRE</b>	<b>£23</b>
<b>CHOCOLATE TART</b> <i>Cocoa nib chantilly, vanilla ice cream</i>	<b>£23</b>
<b>CHOCOLATE &amp; MANGO LOG</b> <i>VG</i> <i>Chocolate brownie, mango mousse, passionfruit sorbet</i>	<b>£23</b>
<b>CHEESE</b> <i>Selection of British &amp; Continental cheeses with traditional accompaniments</i>	<b>£30</b>

**TEA, COFFEE & PETIT FOURS** *Included*  
*Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.*

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## À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£190

### FIRST COURSE

#### CONFIT DUCK AND CHERRY TERRINE

*Watercress salad, toasted sourdough*

#### COD & CRAB FISHCAKE

*Fennel & samphire salad, sauce gribiche*

#### SEVERN & WYE SMOKED SALMON

*Crème fraîche, mustard seeds, soda bread*

#### ROASTED SQUASH & BURRATA SALAD

*Extra virgin oil, croutons, basil*

#### HERITAGE BEETROOT

*Truffled ricotta, baby leek, pinenuts*

### MAIN COURSE

#### ROASTED HALIBUT, CHAMPAGNE SAUCE

*Crushed potatoes, baby leeks, gremolata*

#### ROASTED SALMON, LIME AND SOY BUTTER

*Sweet potato, fennel, broccolini*

#### HEREFORDSHIRE BEEF FILLET, BORDELAISE SAUCE

*Mash potato, roasted carrot, King Oyster mushroom*

#### ROAST CORN-FED CHICKEN, CHICKEN JUS

*Fondant potato, seasonal greens, celeriac purée*

#### ROASTED CAULIFLOWER STEAK, CHIMICHURRI

*Cauliflower purée, golden raisins*

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## À LA CARTE LUNCH OR DINNER

### DESSERT

#### VANILLA MILLE FEUILLE

*Buckwheat and caramel sauce*

#### CHOCOLATE TART

*Cocoa nib chantilly, vanilla ice cream*

#### BLACKBERRY AND FROMAGE BLANC VACHERIN

*Blackberry sorbet*

#### CHOCOLATE & MANGO LOG VG

*Chocolate brownie, mango mousse, passionfruit sorbet*

### CHEESE

*Selection of British & Continental cheeses with traditional accompaniments*

### TEA, COFFEE & PETIT FOURS *(included)*

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## CLARIDGE'S CHEF SET MENU

Menu is priced per person

£185

### CANAPES

#### SMOKED SALMON MOSCOVITE

*Oscietra caviar*

#### 'CFC' CLARIDGE'S FRIED CHICKEN

*Spiced yoghurt*

#### CLARIDGE'S WAFFLE

*Beef tartare, egg yolk, lovage, caviar & blinis*

#### WILD MUSHROOM ARANCINI

*Truffle mayonnaise*

#### HERITAGE BEETROOT

*Pistachio vinaigrette*

### FIRST COURSE

#### CLARIDGE'S SEAFOOD COCKTAIL

*Lobster, crab & Marie Rose sauce*

### MAIN COURSE

#### BEEF WELLINGTON WITH TRUFFLE JUS

*Dauphinoise potatoes, spinach, heritage carrot*

### DESSERT

#### PEANUT & MILK CHOCOLATE MYSTÈRE

#### TEA, COFFEE & PETIT FOURS

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## BUFFET MENUS

*(minimum 20 guests)*

*All buffets served with a selection of artisan bread & butter and olive oil.*

### MENU ONE

£112

#### COLD

*Greek salad, Romaine, black olives & feta*

*Superfood salad: ancient grains, pomegranate, citrus & soft herbs VG*

*Smoked salmon paté, pickles, toast, dill*

#### HOT

*Claridge's chicken pie, mushrooms, lardons & soft herbs*

*Squash ravioli, spinach, hazelnut, sage butter*

*Grilled salmon, citrus braised fennel*

*Served with potato purée & fresh market vegetables*

#### DESSERTS

*Buckwheat mille feuille*

*Pecan tart*

*Chocolate chip cookie*

### MENU TWO

£112

#### COLD

*Waldorf salad, Pear, chicory, blue cheese & pecan*

*Duck rillettes, cornichon & fruit chutney*

*Claridge's prawn cocktail, baby gem & Marie Rose sauce*

#### HOT

*Smoked haddock fishcake, sauce gribiche*

*Roast chicken, mousseline potato, cavolo nero, Suprême sauce*

*Wild mushroom & black truffle risotto, parmesan, chives*

*Served with new potatoes & fresh market vegetables*

#### DESSERTS

*Banana tart*

*Peanut mystere*

*Exotic Fruit Salad*

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## BUFFET MENUS

### MENU THREE

£112

#### COLD

*Caesar salad*  
*Potato salad, spring onions, grain mustard vinaigrette*  
*Smoked salmon, red onions, capers, crème fraiche*

#### HOT

*Roast beef & Yorkshire pudding*  
*Halibut, heritage carrots, coriander salsa*  
*Potato gnocchi, sautéed wild mushroom, tarragon*

*Served with roasted new potatoes & seasonal vegetables*

#### DESSERTS

*Coffee choux*  
*Chocolate tart cocoa nib Chantilly*  
*Exotic Fruit Salad*

### MENU FOUR

£138

#### CLARIDGE'S SUSHI & SASHIMI SELECTION

*Assortment of sushi and sashimi, including tuna & salmon rolls,*  
*Nigiri, sushi ginger, seaweed salad, edamame soy dressing*

#### COLD

*Asian slaw: carrot, red cabbage, ponzu dressing*  
*Pickled cucumber, toasted sesame*  
*Edamame beans, Maldon salt*  
*Chicken broth, ginger, lemongrass & lime leaf*  
*Tuna poke, mixed quinoa, pineapple, edamame & avocado*

#### HOT

*Miso halibut, wild rice, Bok choy & spring onions*  
*Pad Thai noodles, peanuts & lime*  
*Teriyaki glazed beef, crushed sweet potato, Chinese cabbage*  
*Steamed vegetables, black rice vinegar*  
*Jasmine rice*

#### DESSERTS

*Vanilla mille feuille*  
*Coffee choux*  
*Pecan tart*

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## WORKING LUNCHES

*(minimum 10 guests)*

### MENU ONE

£74

#### COLD

*Smoked salmon open sandwich, horseradish crème fraîche  
Soy-glazed roasted squash, goat's cheese salad  
Burrata, beetroot panzanella & pistachio pesto*

#### HOT

*Claridge's chicken pie, mushrooms, lardons & soft herbs  
Spinach and ricotta tortellini, Jerusalem artichoke, greens, black truffle  
Roast seabass, crushed potatoes, salsa Verde*

### MENU TWO

£74

#### COLD

*Salami & cornichon, croûtons, pickled onion & parsley salad  
Heritage beetroot, truffled ricotta, pistachio, orange  
Poached salmon Niçoise, soft egg, green beans, dressed potatoes*

#### HOT

*Smoked haddock fishcakes, sauce gribiche, herbs salad  
Minute steak, potato purée, peppercorn sauce  
Truffle mac & cheese*

### MENU THREE

£74

#### COLD

*Wild mushrooms quiche  
Chicken Caesar salad, parmesan, soft egg, croûtons  
Tandoori prawns, mint yoghurt*

#### HOT

*Chicken Biryani  
Salmon tikka, freekeh, pomegranate  
Onion bhaji, green chutney, yoghurt*

#### ALL SERVED WITH

*A selection of mini desserts from Claridge's pâtisserie  
Claridge's Blend tea, coffee & herbal infusions*

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## LIGHT BUSINESS LUNCH

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May be served individually plated or buffet style

Menu is priced per person

£55

### SANDWICHES

*Severn & Wye smoked salmon, dill cream cheese on rye bread*

*Honey roast ham, tomato relish, watercress on onion bread*

*Clarence Court egg mayonnaise, salad cress chives, on white bread*

*Roasted chicken, baby gem, mayonnaise and tarragon on granary bread*

*English cucumber, mint crème fraîche on white bread*

### SIDES

*Hand cut chips*

*Soupe du jour*

### DESSERT

*A selection of mini desserts from Claridge's pâtisserie*

*Claridge's blend tea, coffee and herbal infusions*

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## WINE & BEVERAGE LIST

*Claridge's is delighted to present this wine list created using outstanding wine growers and vintages.*

*Within our list, you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.*

*If you have a specific preference for your event, we would be pleased to assist in offering different alternatives.*

*Please note wines and vintages are subject to availability.*

### CHAMPAGNE & SPARKLING

#### WHITE

*Laurent-Perrier "La Cuvée" NV* £110

*Laurent-Perrier Héritage* £120

*Billecart-Salmon Brut Reserve* £120

*Pol Roger, Brut Reserve, NV* £130

*Bollinger "Spécial Cuvée" NV* £140

*Charles Heidsieck Blanc de Blancs* £150

*Ruinart Blanc de Blancs NV* £200

#### ROSÉ

*Laurent-Perrier "Cuvée Rosé" NV* £140

*Billecart-Salmon "Brut Rosé" NV* £160

#### MAGNUM

*Laurent-Perrier "La Cuvée" NV* £220

*Laurent-Perrier "Brut Rosé" NV* £280

*Bollinger "Spécial Cuvée" NV* £300



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## WINE & BEVERAGE LIST

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### WHITE WINE

#### FRANCE

##### LOIRE VALLEY

*Sancerre, La Guiberte, Alain Gueneau, 2022* £75

##### BURGUNDY

*Chablis, Vieilles Vignes, Cyril Testut, 2022* £80

*Bourgogne Chardonnay, Vincent Girardin, 2021* £95

##### ALSACE

*Pinot Blanc, Maison Trimbach, 2021* £85

##### RHÔNE VALLEY

*Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2023* £60

*Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022* £75



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## WINE & BEVERAGE LIST

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### SPAIN

*Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2023* £60

*Rioja Blanco, Finca Allende, 2019* £65

### ITALY & SPAIN

*"Trebiano/Garganega" Ponte Pietra, Veneto 2023* £50

*Gavi Di Gavi, Terra Bruna, Fontanassa, Piedmont, 2022* £65

*Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2022* £75

### AUSTRALIA & NEW ZEALAND

*Sauvignon Blanc, Pure, Staete Landt, 2022* £55

*Chardonnay, Penfold's, Adelaide Hills, 2019* £65

### SOUTH AFRICA

*Chardonnay, Meerlust, Stellenbosch, 2022* £90

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### ROSÉ

*Chateau Miraval, Côtes de Provence, 2023* £80





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## WINE & BEVERAGE LIST

### RED WINE

#### BORDEAUX

*Esprit de Pavie, Chateau Pavie, 2017* £85

*Pauillac de Lynch-Bages, 2018* £105

#### BURGUNDY

*Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022* £65

*Bourgogne Rouge, David Duband 2021* £80

#### RHÔNE VALLEY

*Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2022* £60

*Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2022* £70

#### ITALY

*Il Barroccio, Sicily 2023* £50

*Chianti Classico, Castello di Albola, Tuscany 2023* £70

*Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2020* £85

*Brunello di Montalcino, Argiano, Tuscany, 2017* £100

*Barolo, Paolo Scavino, Piedmont, 2015* £120

#### SPAIN

*Rioja Tinto Reserva, Marques de Murrieta, 2019* £75



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## WINE & BEVERAGE LIST

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### ARGENTINA

*Malbec, Durigutti, Patagonia, 2022* £65

### CHILE

*Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019* £75

### AUSTRALIA

*Shiraz, Penfold's, Adelaide Hills, 2019* £70

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### SWEET WINE

#### FRANCE

*Sauternes, Les Cypres de Climens, Chateau Climens, 2016 (37.5cl)* £80

#### HUNGARY

*Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2017 (50cl)* £70

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### FORTIFIED WINE

*Tawny Port 10yo, Graham's* £55



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CHEF'S SET MENU

BUFFETS

BEVERAGES

## WINE & BEVERAGE LIST

### COCKTAILS

#### CHAMPAGNE

##### FLAPPER

*Strawberry, Cassis, Laurent-Perrier La Cuvée*

£25

##### ELDERFLOWER SPRITZ

*Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée*

£25

##### GREAT MAIDEN'S BLUSH

*Tanqueray, elderflower, rhubarb, citrus, Laurent-Perrier Cuvée Rosé*

£25

#### MARTINI

##### ESPRESSO MARTINI

*Belvedere vodka, Kahlua, espresso*

£25

##### CHERRY DAIQUIRI

*Eminente Claro, Cherry Hearing, lime juice, pineapple juice*

£25

##### MANHATTAN

*Maker's Mark, Antica Formula, Angostura Bitters*

£25

#### SHORT/TALL

##### NEGRONI

*Tanqueray, Campari, Martini Rosso*

£25

##### GINGER SLING

*Belvedere, ginger, citrus, ginger ale*

£25

##### PALOMA

*Casamigos Blanco, Italicus Liqueur, sugar syrup, 3cent grapefruit soda*

£25

##### SPICY SIDE CAR

*Hennessy VSOP, Cointreau, Ancho Reyes, honey, lemon*

£25

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.



# CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

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### COCKTAILS *(Continued)*

#### SOFT

##### PEAR PASSION

*Pear, apple, passionfruit, citrus*

£15

##### AMARICO SPRITZ

*Amarico, orange, vanilla, tonic water*

£15

##### WILD 75

*Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine*

£15

##### SPICE MULE

*Seedlip Spice 94, pineapple juice, elderflower cordial, ginger beer*

£15

#### FRESH FRUIT JUICE

*Orange*

330ml

£8.50

*Pineapple*

£8.50

*Apple*

£8.50

*Mixed*

£8.50

#### SOFT DRINKS

200ml

*Coca Cola*

£8

*Diet Coke*

£8

*Tonic water*

£8

*Lemonade*

£8

*Ginger ale*

£8

*Bitter lemon*

£8

*Soda water*

£8

#### WATER

*Whitehole Still & Sparkling Mineral Water 375ml*

£6

*Whitehole Still & Sparkling Mineral Water 750ml*

£9

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## WINE & BEVERAGE LIST

### WHISKIES

#### BLENDDED SCOTCH

<i>Johnnie Walker, Black Label</i> 50ml	£18
<i>Chivas Regal 18yo</i> 50ml	£21
<i>Royal Salute 21yo</i> 50ml	£40
<i>Johnnie Walker, Blue Label</i> 50ml	£50

#### MALT SCOTCH

<i>Talisker 10yo</i> 50ml	£19
<i>Dalmore 15yo</i> 50ml	£21

#### IRISH

<i>Red Breast 12yo</i> 50ml	£21
<i>Green Spot</i> 50ml	£20

#### TENNESSEE

<i>Gentleman Jack</i> 50ml	£18
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#### COGNAC

<i>Hennessy VSOP</i> 50ml	£19
<i>Hennessy VSOP (700ml bottle)</i>	£230

#### VODKA

<i>Belvedere</i> 50ml	£18
<i>Grey Goose</i> 50ml	£20
<i>Beluga Gold Line</i> 50ml	£45

#### GIN

<i>Tanqueray</i> 50ml	£18
<i>Hendrick's</i> 50ml	£20
<i>Tanqueray No.10</i> 50ml	£22
<i>Star Of Bombay</i> 50ml	£25

#### RUM

<i>Eminente Claro</i> 50ml	£18
<i>Bacardi 8yo</i> 50ml	£20
<i>Havana Club 7yo</i> 50ml	£19
<i>Diplomatico Reserva Exclusiva</i> 50ml	£22



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## WINE & BEVERAGE LIST

### TEQUILA

<i>Tapatio Blanco 50ml</i>	£18
<i>Casamigos Reposado 50ml</i>	£22
<i>Casamigos Añejo 50ml</i>	£24

### CALVADOS

<i>Dupont 17 years 50ml</i>	£25
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### APERITIF

<i>Martini Dry 50ml</i>	£18
<i>Campari 50ml</i>	£18

### LIQUEUR

<i>Amaretto, Disaronno 50ml</i>	£18
<i>Bailey's, Irish Cream 50ml</i>	£18
<i>Kahlua 50ml</i>	£18
<i>Cointreau 50ml</i>	£18
<i>Grand Marnier 50ml</i>	£18

### BEER

	330ml
<i>Becks, Germany</i>	£10
<i>Budvar, Czech Republic</i>	£10

### CIDER

	750ml
<i>Sydre Argelette, Eric Bordelet, Normandy 2020</i>	£28



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## EVENT ENQUIRIES

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For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7409 6500

Email : [banqueting@claridges.co.uk](mailto:banqueting@claridges.co.uk)

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## GENERAL ENQUIRIES

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[www.claridges.co.uk](http://www.claridges.co.uk)

