

# PRIVATE EVENTS MENU

AUTUMN & WINTER 2024/2025





### WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing 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% discretionary service charge will be added to all food and beverage items.







### BRUNCH

#### Menu is priced per person

Mimosa or Bloody Mary on arrival Assortment of freshly baked pastries from Claridge's bakery £120

#### FIRST COURSE

Severn & Wye smoked salmon & cream cheese bagel Bloody Mary shrimp cocktail Harissa-roasted courgette & feta quiche Wild mushrooms scrambled eggs, brioche Truffle caesar salad Croissant pucks and 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 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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### AFTERNOON TEA

#### Menu is priced per person

For a century or more, our Executive Chefs have remained faithful to the classic Afternoon Tea combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea.

£90

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our team, they have carefully selected teas that will complement your food perfectly. All that remains is for us to wish you a wonderful afternoon.

A SELECTION OF TRADITIONAL FINGER SANDWICHES Using the best of British & organic seasonal produce

#### RAISIN SCONES & PLAIN SCONES

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted cream and Claridge's afternoon tea jam

#### A SELECTION OF HANDMADE PÂTISSERIES

Crafted under the guidance of Thibault Hauchard made daily by our team of Pastry Chefs

### WITH A GLASS OF LAURENT-PERRIER BRUT, NV£100

WITH A GLASS OF LAURENT-PERRIER ROSÉ, NV £115

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### CANAPÉS

#### Prices shown are per person

FIVE CANAPÉS (Pre-dinner only)	£37
TEN CANAPÉS (Pre-dinner only)	£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

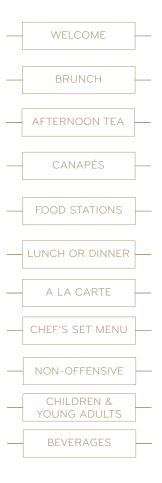
Claridge's Lobster Wellington (allows 10 servings)

£90 each

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### CANAPÉS



### COLD CANAPÉS

MEAT

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)

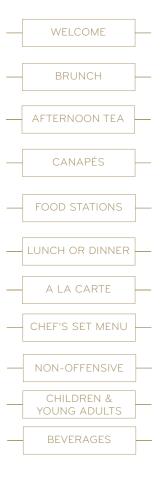
 $\pounds 50 each$ 

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### CANAPÉS



#### CANAPÉS

#### 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

#### DESSERT

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

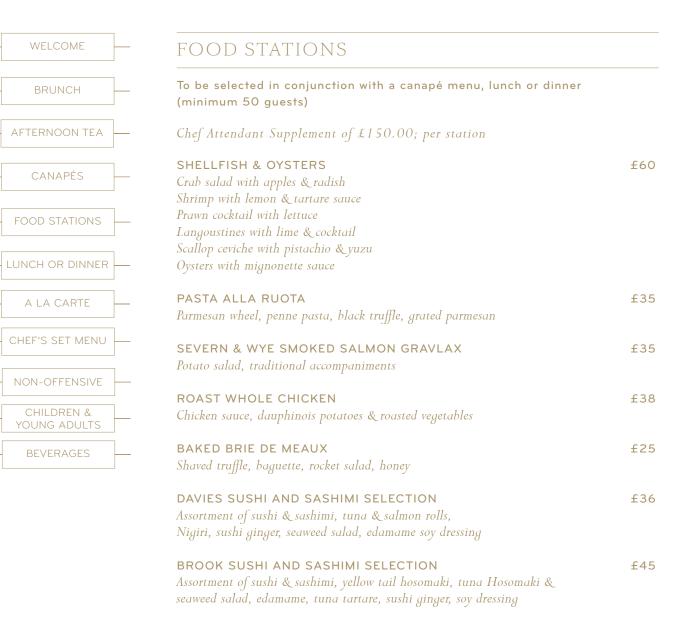
Chicken Caesar salad, soft egg, parmesan, sourdough crouton Superfood salad: ancient grains, pomegranate, citrus & soft herbs VG Jerusalem artichoke, pickled walnut, black truffle, rocket V Confit duck & pomelo salad, radish, spring onion, chili Kale & apple salad, toasted walnuts, honey, apple cider 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	
PARMESAN STRAWS Giant Parmesan & truffle cheese straws, (allows 15 pieces)	£75
<b>BEETROOT TARTARE</b> Heritage beetroots, toasted pumpkin seed salad, toasted croûtons	£30
STEAK TARTARE Aged fillet steak, traditional garnish, sourdough croûtons	£35
<b>CLARIDGE'S 'DIRTY BURGER' TROLLEY</b> Claridge's burger sauce, American cheese, white onion, gherkins served with 'self-seasoned' fries	£32
CLARIDGE'S LOBSTER WELLINGTON (allows 10 servings) Sauce Americaine	£90
<b>CHEESE TROLLEY</b> A selection of British & Continental cheeses, grapes, quince jelly, celery Selection of breads & crackers	£30
<b>OYSTER BAR</b> (allowing 3 per person) Carlingford oysters shucked live Mignonette sauce, tabasco, lemon and fresh black pepper	£20
<b>CAVIAR 'BUMP' TROLLEY</b> (500grams) Oscietra caviar, displayed on ice, served from our roaming trolley	£1500
<b>CLARIDGE'S CAVIAR TROLLEY</b> (500grams) Oscietra caviar, displayed on ice, served from our roaming trolley chopped eggs, chives, shallots, crème fraîche and Claridge's blinis	£1800
BELLIGA CAVIAR	

BELUGA CAVIAR

Quote upon request

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### DESSERT STATIONS

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

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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 Watercress salad, toasted sour dough	£43
TUNA TARTARE Avocado, black rice cracker, coriander, ginger, ponzu	£45
SEVERN & WYE SMOKED SALMON Crème fraîche, mustard seeds, soda bread	£43
ROASTED SCALLOP Celeriac purèe, pancetta, kale	£46
JERUSALEM ARTICHOKE RISOTTO Parmesan, black truffle	£41
SALMON ROYALE Crab mayonnaise, cucumber, quail's egg, orange, dill, buckwheat	£47
ROASTED SQUASH & BURRATA SALAD Extra virgin olive oil, croutons, basil	£40
HERITAGE BEETROOT Truffled ricotta, baby leek, pinenuts	£40
CLARIDGE'S SEAFOOD COCKTAIL Lobster, crab & Marie Rose sauce	£48
COD & CRAB FISHCAKE Fennel & samphire salad, sauce gribiche	£42

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£33

£26

£26

£26

£30

£30

£25







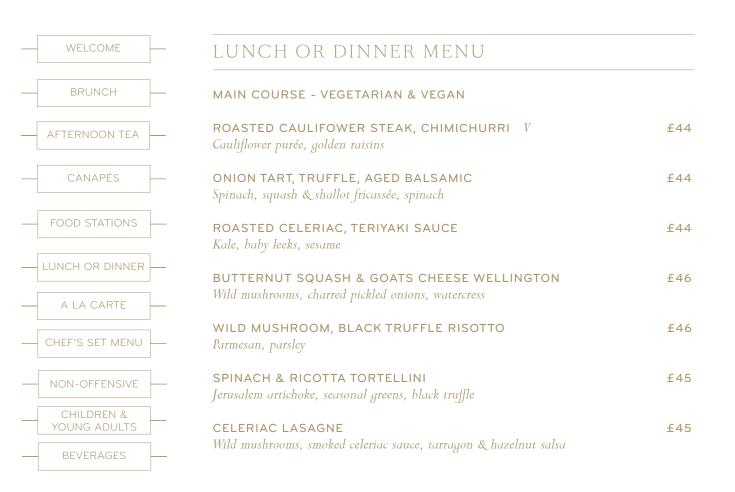


### LUNCH OR DINNER MENU

MAIN COURSE - MEAT & FISH	
ROASTED SALMON, LIME & SOY BUTTER Sweet potato, fennel, broccolini	£51
WILD SEA BASS, ROMESCO SAUCE Potato terrine, spinach, piquillo pepper	£61
ROASTED HALIBUT, CHAMPAGNE SAUCE Crushed potato, baby leeks, gremolata	£59
HEREFORDSHIRE BEEF FILLET, BORDELAISE SAUCE Mash potato, roasted carrot, King Oyster mushroom	£66
ROAST CORN-FED CHICKEN, CHICKEN JUS Fondant potato, seasonal greens, celeriac purée	£56
CORNISH LAMB STRIPLOIN, SPICED JUS Potato terrine, cucumber pickle, aubergine	£64
DUCK A L'ORANGE, ORANGE REDUCTION Dauphinoise potatoes, confit duck, savoy cabbage	£60
HAMPSHIRE VENISON, JUNIPER SAUCE Butter roasted potato, parsnip purée, greens	£65
BEEF WELLINGTON, TRUFFLE JUS Potato purée, cavolo nero, roasted mushroom	£70

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### LUNCH OR DINNER MENU

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

#### 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.





### 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.

£190

Menu is priced per person

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 CAULIFOWER STEAK, CHIMICHURRI** V 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

£185

Menu is priced per person

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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BEVERAGES





### NON-OFFENSIVE ADULTS' MENU

MAIN COURSE	
ROASTED SALMON, LIME & SOY BUTTER Sweet potato, fennel, brocollini	£51
WILD SEA BASS, ROMESCO SAUCE Potato terrine, spinach, piquillo pepper	£61
<b>ROASTED HALIBUT, CHAMPAGNE SAUCE</b> Crushed potatoes, baby leeks, gremolata	£59
<b>TEMPURA COD, TARTARE SAUCE</b> Pont Neuf potatoes, English peas	£54
SPINACH & RICOTTA TORTELLINI Artichoke, seasonal greens, black truffle	£46
DESSERT	
VANILLA MILLE-FEUILLE Buckwheat and caramel sauce	£23
<b>CHOCOLATE AND MANGO LOG</b> VG Chocolate brownie, mango mousse, passion fruit sorbet	£23
PUMPKIN AND PECAN TART Pecan praliné	£23
PEANUT & MILK CHOCOLATE MYSTÈRE	£23

**BLACKBERRY AND FROMAGE BLANC VACHERIN** *Blackberry sorbet* 

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### NON-OFFENSIVE YOUNG ADULTS' MENU



#### Select one dish from each course to create your set menu Menu is priced per person (11 to 15 years old)

#### FIRST COURSE

**MARGARITA PIZZA** V (sharing or individual portions)

**SUSHI SELECTION** Salmon, tuna & cucumber sushi rolls, ginger, wasabi, soy sauce

**DIM SUM** V Vegetable gyoza, crisp vegetable rolls

**PENNETTE** V Wild mushrooms and cream sauce

#### MAIN COURSE

FISH & CHIPS Battered cod, chunky chips, mushy peas

SALMON TERIYAKI Broccoli, mousseline potatoes

WILD MUSHROOM RISOTTO Parmesan, chives, crème fraîche £26

£65

 ${\tt PENNE POMODORO} \quad V$ 

#### DESSERT

#### MANGO AND PASSIONFRUIT CHEESECAKE

#### CHOCOLATE FONDANT Vanilla ice cream

#### CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART Vanilla ice cream

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### CHILDREN'S MENU

Select one dish per course to create your set menu Menu is priced per person (Children up to 10 years old)

£55

FIRST COURSE

CRUDITÉS & DIP V

MAC 'N' CHEESE V

**SUSHI SELECTION** Salmon, tuna & cucumber sushi rolls, ginger, wasabi, soy sauce

**MARGARITA PIZZA** V (sharing or individual portions)

#### MAIN COURSE

FISH & CHIPS Chunky chips

CLARIDGE'S FRIED CHICKEN\* French fries

#### PENNE POMODORO

**GRILLED CHEESE SANDWICH** *Sweet potato fries* 

SALMON TERIYAKI Mousseline potatoes, broccoli

DESSERT

#### MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT Vanilla ice cream

#### CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART Vanilla ice cream

\* Not suitable for non-offensive

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### YOUNG ADULTS' MENU



#### Select one dish from each course to create your set menu

£65

Menu is priced per person (11 to 15 years old)

#### FIRST COURSE

**MARGARITA PIZZA** V (sharing or individual portions)

SUSHI SELECTION Salmon, tuna and cucumber sushi rolls, ginger, wasabi, soy sauce

### CHICKEN GYOZA

Soy sauce

#### PENNETTE, WILD MUSHROOM & CREAM SAUCE $\ V$

#### MAIN COURSE

CLARIDGE'S BEEF BURGER Pickled onions, cheddar, French fries

**FISH & CHIPS** *Chunky chips, mushy peas, tartare sauce* 

#### SALMON TERIYAKI Broccoli, mousseline potatoes

**GRILLED CHICKEN** *Broccoli, mousseline potatoes* 

CLARIDGE'S FRIED CHICKEN French fries

DESSERT

#### MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT Vanilla ice cream

#### CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART Vanilla ice cream

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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 Heisdieck 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





#### WHITE WINE

#### FRANCE

### LOIRE VALLEY Sancerre, La Guiberte, Alain Gueneau, 2022 BURGUNDY Chablis, Vielles Vignes, Cyril Testut, 2022 Bourgogne Chardonnay, Vincent Girardin, 2021 ALSACE Pinot Blanc, Maison Trimbach, 2021

RHÔNE VALLEY

Côtes du	Rhône, Reserve Grand Veneur, Alain Jaume, 2023	£60
Viognier,	Les Vignes d'à Côté, Caves Yves Cuilleron, 2022	£75

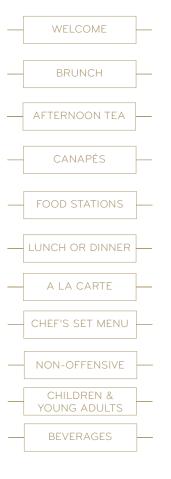
£75

£80

£95

£85





SPAIN	
Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2023	£60
Rioja Blanco, Finca Allende, 2019	£65
ITALY & SPAIN	
"Trebbiano/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

#### ROSÉ

Chateau Miraval, Côtes de Provence, 2023

£80





#### **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







ARGENTINA Malbec, Durigutti, Patagonia, 2022	£65
CHILE Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019	£75
AUSTRALIA Shiraz, Penfold's, Adelaide Hills, 2019	£70
SWEET WINE	
FRANCE Sauternes, Les Cyprès de Climens, Chateau Climens, 2016 (37.5cl)	£80
HUNGARY Tokaji Szamorodni, Disznókö Dorgó Vineyard, 2017 (50cl)	£70
FORTIFIED WINE	
Tawny Port 10yo, Graham's	£55





#### COCKTAILS

## CHAMPAGNE

Strawberry, Cassis, Laurent-Perrier La Cuvée

ELDERFLOWER SPRITZ£25Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée

£25

£25

GREAT MAIDEN'S BLUSH Tanqueray, elderflower, rhubarb, citrus, Laurent-Perrier Cuvée Rosé

#### MARTINI

ESPRESSO MARTINI Belvedere vodka, Kahlua, espresso	£25
<b>CHERRY DAIQUIRI</b> 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 Liquor, 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 able to provide accurate take prepare/like for any advices or accurate the prepared in the same accurate take prepared take prepared in the same accurate take prepared take prepa





#### **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 Pineapple Apple Mixed	£8.50 £8.50 £8.50 £8.50
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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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#### WHISKIES

BLENDED SCOTCH Johnnie Walker, Black Label 50ml Chivas Regal 18yo 50ml Royal Salute 21yo 50ml Johnnie Walker, Blue Label 50ml	£18 £21 £40 £50
MALT SCOTCH Talisker 10yo 50ml Dalmore 15yo 50ml	£19 £21
IRISH Red Breast 12yo 50ml Green Spot 50ml	£21 £20
TENNESSEE Gentleman Jack 50ml	£18
COGNAC Hennessy VSOP 50ml Hennessy VSOP (700ml bottle)	£19 £230
VODKA Belvedere 50ml Grey Goose 50ml Beluga Gold Line 50ml	£18 £20 £45
GIN Tanqueray 50ml Hendrick's 50ml Tanqueray No.10 50ml Star Of Bombay 50ml	£18 £20 £22 £25
RUM Eminente Claro 50ml Bacardi 8yo 50ml Havana Club 7yo 50ml Diplomatico Reserva Exclusiva 50ml	£18 £20 £19 £22





TEQUILA Tapatio Blanco 50ml Casamigos Reposado 50ml Casamigos Añejo 50ml	£18 £22 £24
CALVADOS Dupont 17 years 50ml	£25
APERITIF Martini Dry 50ml Campari 50ml	£18 £18
LIQUEUR	£18
Amaretto, Disaronno 50ml	£18
Bailey's, Irish Cream 50ml	£18
Kahlua 50ml	£18
Cointreau 50ml	£18
Grand Marnier 50ml	£18
BEER	330ml
Becks, Germany	£10
Budvar, Czech Republic	£10
CIDER	750ml
Sydre Argelette, Eric Bordelet 2020	£28





### EVENT ENQUIRIES

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

### GENERAL ENQUIRIES

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