



CLARIDGE'S

PRIVATE EVENTS MENU

AUTUMN & WINTER

2024/2025



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

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.





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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

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

£90

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.

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 <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 rilette, 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 GE,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 GE,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

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

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

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Chef Attendant Supplement of £150.00; per station

PARMESAN STRAWS	£75
<i>Giant Parmesan & truffle cheese straws, (allows 15 pieces)</i>	
BEETROOT TARTARE	£30
<i>Heritage beetroots, toasted pumpkin seed salad, toasted croûtons</i>	
STEAK TARTARE	£35
<i>Aged fillet steak, traditional garnish, sourdough croûtons</i>	
CLARIDGE'S 'DIRTY BURGER' TROLLEY	£32
<i>Claridge's burger sauce, American cheese, white onion, gherkins served with 'self-seasoned' fries</i>	
CLARIDGE'S LOBSTER WELLINGTON (allows 10 servings)	£90
<i>Sauce Americaine</i>	
CHEESE TROLLEY	£30
<i>A selection of British & Continental cheeses, grapes, quince jelly, celery</i>	
<i>Selection of breads & crackers</i>	
OYSTER BAR (allowing 3 per person)	£20
<i>Carlingford oysters shucked live</i>	
<i>Mignonette sauce, tabasco, lemon and fresh black pepper</i>	
CAVIAR 'BUMP' TROLLEY (500grams)	£1500
<i>Oscietra caviar, displayed on ice, served from our roaming trolley</i>	
CLARIDGE'S CAVIAR TROLLEY (500grams)	£1800
<i>Oscietra caviar, displayed on ice, served from our roaming trolley</i>	
<i>chopped eggs, chives, shallots, crème fraîche and Claridge's blinis</i>	
BELUGA CAVIAR	
<i>Quote upon request</i>	

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DESSERT STATIONS

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

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





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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 STRIPLOIN, 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 potato, parsnip purée, greens

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

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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, spinach

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

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

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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 ^V

Cauliflower purée, golden raisins

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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)*
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.





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

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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CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

Select one dish from each course in order to create your set menu

FIRST COURSE

TUNA TARTARE

Avocado, black rice cracker, coriander, ginger, ponzu

£45

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

£43

ROASTED SQUASH & BURRATA SALAD

Extra virgin olive oil, croutons, basil

£40

HERITAGE BEETROOT

Truffled ricotta, baby leek, pinenuts

£40

WILD MUSHROOM RISOTTO

Parmesan, chive, crème fraîche

£42





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

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CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

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 potatoes, baby leeks, gremolata

TEMPURA COD, TARTARE SAUCE £54
Pont Neuf potatoes, English peas

SPINACH & RICOTTA TORTELLINI £46
Artichoke, seasonal greens, black truffle

DESSERT

VANILLA MILLE-FEUILLE £23
Buckwheat and caramel sauce

CHOCOLATE AND MANGO LOG VG £23
Chocolate brownie, mango mousse, passion fruit sorbet

PUMPKIN AND PECAN TART £23
Pecan praliné

PEANUT & MILK CHOCOLATE MYSTÈRE £23

BLACKBERRY AND FROMAGE BLANC VACHERIN
Blackberry sorbet

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CLARIDGE'S

NON-OFFENSIVE YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

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

£65

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 £26
Parmesan, chives, crème fraîche

PENNE POMODORO V

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART
Vanilla ice cream

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BRUNCH

AFTERNOON TEA

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LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

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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CLARIDGE'S

YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

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

£65

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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CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

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



CLARIDGE'S

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WINE & BEVERAGE LIST

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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BEVERAGES

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

ROSÉ

Chateau Miraval, Côtes de Provence, 2023 £80



CLARIDGE'S

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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

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, Disznókő Dorgó Vineyard, 2017 (50cl) £70

FORTIFIED WINE

Tawny Port 10yo, Graham's £55



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WINE & BEVERAGE LIST

COCKTAILS

CHAMPAGNE

FLAPPER £25

Strawberry, Cassis, Laurent-Perrier La Cuvée

ELDERFLOWER SPRITZ £25

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

GREAT MAIDEN'S BLUSH £25

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

MARTINI

ESPRESSO MARTINI £25

Belvedere vodka, Kahlua, espresso

CHERRY DAIQUIRI £25

Eminente Claro, Cherry Hearing, lime juice, pineapple juice

MANHATTAN £25

Maker's Mark, Antica Formula, Angostura Bitters

SHORT/TALL

NEGRONI £25

Tanqueray, Campari, Martini Rosso

GINGER SLING £25

Belvedere, ginger, citrus, ginger ale

PALOMA £25

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

SPICY SIDE CAR £25

Hennessy VSOP, Cointreau, Ancho Reyes, honey, lemon

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WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

PEAR PASSION	£15
<i>Pear, apple, passionfruit, citrus</i>	
AMARICO SPRITZ	£15
<i>Amarico, orange, vanilla, tonic water</i>	
WILD 75	£15
<i>Everleaf mountain, lemon juice, bristol coconut, Wild Idol sparkling wine</i>	
SPICE MULE	£15
<i>Seedlip Spice 94, pineapple juice, elderflower cordial, ginger beer</i>	

FRESH FRUIT JUICE	330ml
<i>Orange</i>	£8.50
<i>Pineapple</i>	£8.50
<i>Apple</i>	£8.50
<i>Mixed</i>	£8.50

SOFT DRINKS	200ml
<i>Coca Cola</i>	£8
<i>Diet Coke</i>	£8
<i>Tonic water</i>	£8
<i>Lemonade</i>	£8
<i>Ginger ale</i>	£8
<i>Bitter lemon</i>	£8
<i>Soda water</i>	£8

WATER	
<i>Whitehole Still & Sparkling Mineral Water 375ml</i>	£6
<i>Whitehole Still & Sparkling Mineral Water 750ml</i>	£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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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

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

CIDER

<i>Sydre Argelette, Eric Bordelet 2020</i>	750ml	£28
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LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
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BEVERAGES

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

Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: info@claridges.co.uk

www.claridges.co.uk

