

PRIVATE DINING DINNER MENU

FIRST COURSE

Jerusalem artichoke soup, pickled mushroom

Fishcake, wakame salad, tartare sauce, lemon

Smoked salmon royal, crème fraiche, pickled cucumber, soda bread

Beef tartare, Burford brown, parsley, potato crisp

Burrata, heritage tomato, pinenuts, basil

MAIN COURSE

Steak Au Poivre, black truffle

Cornish lamb, croquette, ratatouille, anchovy, jus gras

Norfolk black chicken, girolle ragout, potato fondant, Madeira

Grilled halibut, violet artichoke, sauce Nantais

Celeriac Wellington, mushroom sauce, truffle

DESSERT

Chocolate soufflé tart, cocoa nib ice cream

Plum mousse, buckwheat nougatine, jam, fresh plum

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

