



CLARIDGE'S

FOYER PRIVATE DINING MENU

AMUSE

Wild mushroom parfait, pickled shimeji, brioche

STARTERS

Severn & Wye smoked salmon, crème fraiche, mustard seeds,
pickled shallots, soda bread

Beef tartare, red chicory, confit egg, charred onions, nasturtium

Seared scallop, Iberico pork, kohlrabi, apple, beurre Blanc

Burrata di Puglia salad, Delica pumpkin, beetroot, orange, walnut, watercress

MAIN COURSES

Miso glazed salmon, fennel, sesame bok choy, pickled shimeji,
wakame, crispy onions

Aged beef fillet, braised beef stuffed shallot, kale, oyster mushroom,
Bordelaise sauce

Roast chicken, potato rosti, confit mushroom, black garlic, chicken sauce

Jerusalem artichoke risotto, confit artichokes, lovage, parmesan

DESSERTS

Melted chocolate dome, hazelnut, caramel ice cream, chocolate sauce

Vanilla and caramel mille-feuille, caramelised puff pastry

Blood orange baba, vanilla Chantilly, Grand Marnier

Apple and blackberry, coconut mousse, marigold

Selection of British cheeses, celery, grapes, baguette



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