

PRIVATE EVENTS MENU

AUTUMN & WINTER 2023/2024





WELCOME

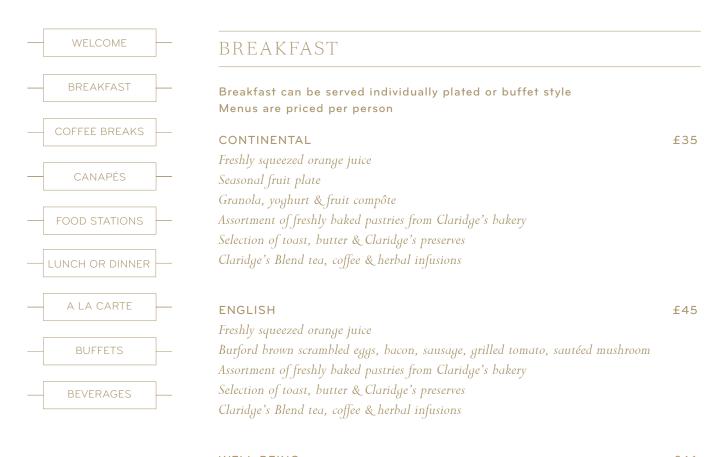
The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes 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







WELL-BEING £46

Freshly squeezed 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









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 Bacon, smoked salmon or spinach	£49
SEVERN & WYE SMOKED SALMON Burford Brown scrambled eggs	£38
WILD MUSHROOMS ON TOASTED SOURDOUGH Poached Burford Brown egg	£35
SEASONAL ROOTS Poached eggs, swede, pumpkin & celery	£44

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 quests)

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 eggs

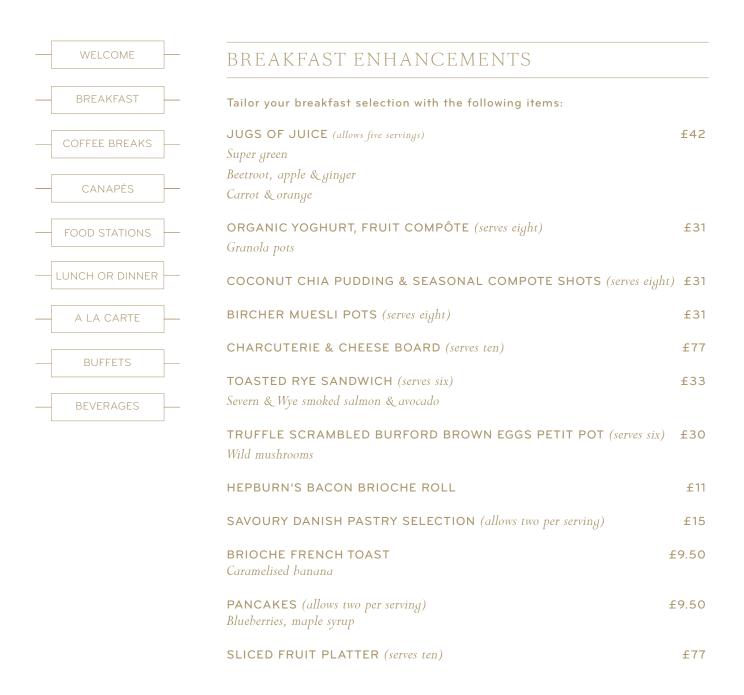
FULL ENGLISH

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

FRENCH TOAST

Caramelised banana







£99



Claridge's beef burger, pickled red onion & French fries Fillet steak, handcut chips & fried duck egg

BUFFET DESSERT

Exotic fruit salad, mint & vanilla syrup 'Make your own' Eton Mess Dark chocolate warm tart, Maldon salt Vanilla rice pudding with caramel sauce Pancake station, cream & exotic fruit

Claridge's Blend tea, coffee & herbal infusions



WELCOME COFFEE BREAKS BREAKFAST Menu is priced per person £16.5 Select two of the following items to create your menu. COFFEE BREAKS All served with Claridge's Blend tea, coffee & herbal infusions. Additional items are priced at £5 per person or supplement as shown CANAPÉS HEALTHY FOOD STATIONS Açai berry bowl Selection of mixed fresh berries Fresh fruit skewers LUNCH OR DINNER Cinnamon & banana overnight oats Avocado, smoked salmon, toasted chia A LA CARTE Chia, coconut & mango bowl Vegetable crudités, hummus **BUFFETS** INDULGENT BEVERAGES Oscietra caviar, scones & crème fraîche £8 Cornish lobster, bacon & avocado mini brioche rolls £8 Warm truffle & Gruyère éclair Smoked salmon quiche £3.5 Claridge's afternoon tea pâtisseries £3.5 Assorted macarons Mini croque monsieur Claridge's miniature dressed scones with clotted cream & Claridge's tea jam Caraïbe hot chocolate shot, madeleine £3.5 Selection of English cakes: lemon drizzle, golden fruit cake, chocolate cake, carrot cake (selection of two) ENERGIZING

Banana bread, whipped cardamom & hazelnut butter

Energy balls

Sweet potato, brown rice, hummus, zatar jar

Chocolate & coffee double shot affogato

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

£10









HOT CANAPÉS

Toasted Cornish crab sandwich, crab mayonnaise
Crispy potato, smoked trout, Oscietra caviar
Prawn and lobster bun, chive cream
Crisp salmon nori roll, lemon, soy
Tempura prawn, garlic and yuzu mayonnaise
Salted cod croquette, piquillo pepper
Sole goujons, sauce gribiche
Lobster Thermidor tartlet
Oyster Rockefeller

Claridge's Lobster Wellington (allows 10 servings)

£80 each



MEAT

COLD CANAPÉS

Potato rösti, fried egg and pastrami
Soft chorizo, toasted almonds, saffron toast
Ham hock terrine, pickled baby onions, mustard
Foie gras "hobnobs" and fig jam
Vitello tonnato, tuna mayonnaise, fried capers
Seared beef, soy glaze, crispy onions
Smoked duck, hay cream, pomelo

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

£50 each

HOT CANAPÉS

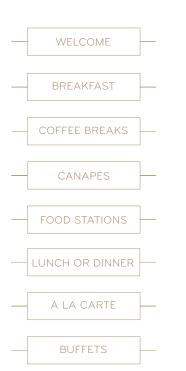
"CFC" Claridge's fried chicken, spiced yogurt
Serrano ham and Comté cheese croquette
Mini Yorkshire pudding, roast beef
Crispy pork belly, soy glaze & plum jelly
Chicken satay tulips, peanuts, coriander
Grilled beef skewer, sauce choron
Crispy potato, warm chorizo
Chicken tikka hariyali, raita
Rose veal jalousie, truffle jus
Ox cheek croquette, kewpie mayonnaise & cornichons
Confit duck spring roll, plum sauce

VEGETARIAN

COLD CANAPÉS

Vietnamese spring roll, sweet chili sauce
Carrot tartare
Heirloom tomato tartare, black olive crostini
Beetroot financier, cream cheese and hazelnut
Cheese biscuit, Parmesan cream
Black truffle and Tunworth cheese barquette
Asparagus and truffle tartlet
Cucumber roll maki, ponzu dressing
Quail's egg croustade, mushroom duxelle
Devilled egg, curry mayonnaise





BEVERAGES

VEGETARIAN

HOT CANAPÉS

Onion bhaji
Comté cheese madeleine
Crisp potato terrine, Gruyère, black truffle
Sweetcorn fritter, quail's egg yolk
Truffle and Tunworth gougère
Wild mushroom croquette, pickled girolles
Aged Parmesan and sun dried tomato arancini
Cauliflower brioche tartlet, caraway, horseradish
Charred red pepper, almond gougère
Asparagus feuille de brick, truffle hollandaise
Sweet potato, lemon thyme jalousie
Gruyère and onion brioche

VEGAN

Onion bhaji
Sweetcorn fritter
Crisp potato terrine, black truffle
Vietnamese spring roll, sweet chili sauce
Carrot tartare
Mushroom tartlet
Heirloom tomato tartare
Asparagus and truffle tartlet
Cucumber maki, ponzu dressing
Avocado maki
Asparagus feuille de brick





BEVERAGES

GLUTEN FREE

FISH

Seared tuna, ponzu gel and sesame
Cornish crab, yogurt, ginger and apple
Sea bass ceviche, "tiger's milk" coriander and crispy corn
Mackerel tartare, cucumber and lovage
Scallop ceviche, pistachio and yuzu
Crispy potato, smoked trout and Oscietra caviar
Crisp salmon nori roll, lemon and soy
Tempura prawn, garlic and yuzu mayonnaise

MEAT

Potato rösti, fried egg and pastrami
Confit duck spring roll, plum sauce
Ham hock terrine, pickled baby onions and mustard
Vitello tonnato, tuna mayonnaise and fried capers
Seared beef, soy glaze and crispy onions
Smoked duck, hay cream and pomelo
Crispy pork belly, soy glaze and plum jelly
Chicken satay tulips, peanuts and coriander
Grilled beef skewer, sauce choron
Crispy potato, warm chorizo
Chicken tikka hariyali, raita

VEGETARIAN

Vietnamese spring roll, sweet chili sauce
Carrot tartare
Asparagus and truffle tartlet
Cucumber roll maki, ponzu dressing
Quail's egg croustade, mushroom duxelle
Devilled egg, curry mayonnaise
Crisp potato terrine, gruyère and black truffle





DAIRY FREE

FISH

Seared tuna, ponzu gelée and sesame
Sea bass ceviche, "tiger's milk" coriander and crispy corn
Mackerel tartare, cucumber and lovage
Scallop ceviche, pistachio and yuzu
Toasted Cornish crab sandwich, crab mayonnaise
Crispy potato, smoked trout and Oscietra caviar
Tempura prawn, garlic and yuzu mayonnaise
Oyster Rockefeller

MEAT

Potato rösti, fried egg and pastrami
Soft chorizo, toasted almonds, saffron toast
Confit duck spring roll, hoisin sauce
Ham hock terrine, pickled baby onions and mustard
Vitello tonnato, tuna mayonnaise and fried capers
Seared beef, soy glaze and crispy onions
Crispy pork belly, soy glaze and plum jelly
Chicken satay tulips, peanuts and coriander
Grilled beef fillet, sauce Choron

VEGETARIAN

Vietnamese spring roll, sweet chili sauce Carrot tartare Heirloom tomato tartare, black olive crostini Asparagus and truffle tartlet Cucumber maki, ponzu dressing Devilled egg, curry mayonnaise

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

CANAPÉS

GLUTEN FREE

VEGAN

Crisp potato terrine, black truffle Vietnamese spring roll, sweet chili sauce

Carrot tartare

Mushroom tartlet

Heirloom tomato tartare

Asparagus and truffle tartlet

Cucumber maki, ponzu dressing

Avocado maki

DESSERT CANAPÉS

Chestnut and yuzu macaron

Cranberry and orange tartlet

Chocolate choux

Citrus marshmallow

Mini cornetto ice cream and sorbet

Chocolate and caramel tart

Lemon meringue tartlet

Milk chocolate and passion fruit maracron

Dark chocolate sablé







Miso glazed tofu, spring onions, sushi rice Squash raviolini, hazelnuts and aged Parmesan

Roast beef, hand cut chips, Béarnaise sauce

Mushroom and black truffle tortellini, spinach, Parmesan

Fish 'n' Chips, tartare sauce Black truffle croque monsieur

Truffled Mac 'n' Cheese









CHEESE TROLLEY

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 a its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarante absolute separation, and cannot take responsibility for any adverse reaction that may occur.

£28

Tunworth, Wigmore, Cerney Ash, Quickes cheddar

Cropwell Bishop Stilton, Stinking Bishop

Baked fig and red onion jalousie Grapes, quince jelly, celery Selection of breads & crackers













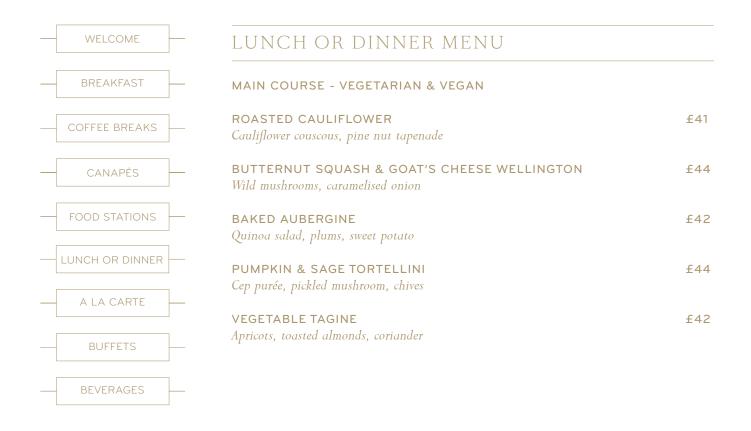














WELCOME	LUNCH OR DINNER MENU	
	DESSERT	
— COFFEE BREAKS —	CARAMELISED APPLE MILLE-FEUILLE Vanilla cream, apple sorbet	£21
CANAPÉS	STICKY TOFFEE CHOCOLATE DOME Butterscotch sauce	£22
FOOD STATIONS	QUINCE & CHESTNUT MERINGUE	£21
LUNCH OR DINNER	PEAR AND CARAMEL TART Ginger cream	£21
— A LA CARTE —	HAZELNUT & MILK CHOCOLATE MYSTÈRE	£21
BUFFETS	CHEESE Selection of British & Continental cheeses with traditional accompaniments	£29
— BEVERAGES —		

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.

Menu is priced per person

£180

FIRST COURSE

CRAB SALAD

Greek yogurt, Granny Smith apple and fine herbs

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

JERUSALEM ARTICHOKE SALAD

Ricotta, black truffle and watercress

SEARED VENISON

Roasted parsnips, wild mushrooms and fig

BAKED HERITAGE BEETROOT

Goat's cheese cream, walnuts and lovage

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE

Boulangère potato, miso confit fennel, grapefruit

PAN FRIED SEA BASS, BEURRE BLANC

Butternut squash, spinach, salsify

TOURNEDOS OF BEEF, BURGUNDY JUS

Braised short ribs, truffled mash, roasted heritage carrots, spinach

ROASTED COTSWOLD CHICKEN, TRUFFLE JUS

Mousseline potatoes, root vegetables, baby leek

BAKED AUBERGINE

Sweet potato purée, quinoa salad, plums



WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

À LA CARTE LUNCH OR DINNER

DESSERT

CARAMELISED APPLE MILLE-FEUILLE

Vanilla cream, apple sorbet

QUINCE & CHESTNUT MERINGUE

PEAR AND CARAMEL TART

Ginger cream

HAZELNUT & MILK CHOCOLATE MYSTÈRE

CHEESE

Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS (included)

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BUFFET MENUS

(minimum 20 guests)

MENU ONE

£105

COLD

Burrata salad, heritage beetroot, walnut, watercress Waldorf salad Tuna poke bowl, edamame, radish, avocado, carrot, sesame Beef carpaccio, pickled vegetables, parmesan, salsa Verde

HOT

Roasted cauliflower, pine nut, raisin relish, tahini, lettuce Mushroom tortellini, wild and pickled mushrooms, cep purée, Parmesan. Chicken Biriyani Seared halibut, crushed jerusalem artichokes, wild mushrooms, chimichurri

Served with herb glazed new potatoes and fresh market vegetables

DESSERTS

Banoffee tart Cranberry and white chocolate trifle Exotic fruit salad

MENU TWO £105

COLD

Black truffle Caesar salad Claridge's prawn cocktail Jerusalem artichoke salad, black truffle and rocket Chicken liver parfait, baby salad, caramelised onion, brioche toast

HOT

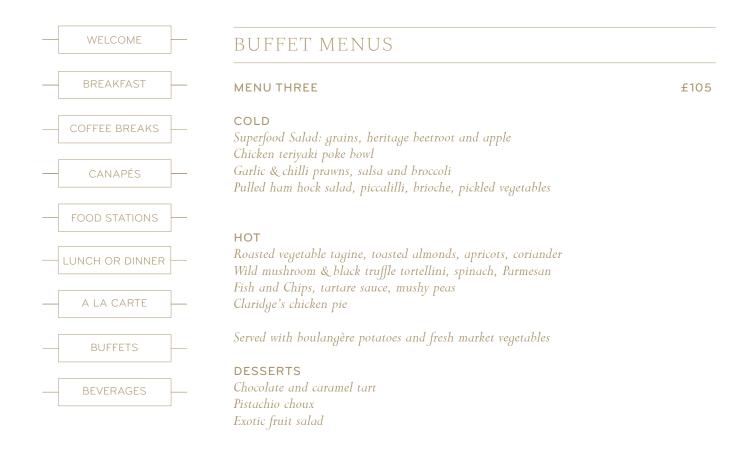
Chickpea and paneer curry, white rice, paratha Seared sea bass, beurre blanc, roasted root vegetables, spinach Wild mushroom risotto, cep purée, pickled mushrooms, chives Roasted chicken, mushroom cream sauce, wild mushrooms, baby leeks

Served with dauphinoise potatoes and fresh market vegetables

DESSERTS

Vanilla mille-feuille Lemon meringue tart Exotic fruit salad







WORKING LUNCHES

(minimum 10 guests)

MENU ONE £66

COLD

Smoked salmon and courgette quiche Quinoa salad, root vegetables, cherry tomatoes Grilled prawns and avocado salad

HOT

Roast chicken, polenta, crispy lardons Crispy cod tacos, chipotle, pickled onions, slaw, soft tortilla Wild mushrooms risotto, cep cream

MENU TWO £66

COLD

Goats cheese and butternut squash quiche Chicken Caesar salad Smoked salmon, cream cheese and rocket bagel

HOT

Lamb cutlets, caponata, braised cabbage Croque monsieur Grilled tiger prawns, salsa Verde, fennel salad.

MENU THREE £66

COLD

Quiche Lorraine Burrata and fig salad Sautéed prawns, avocado on focaccia.

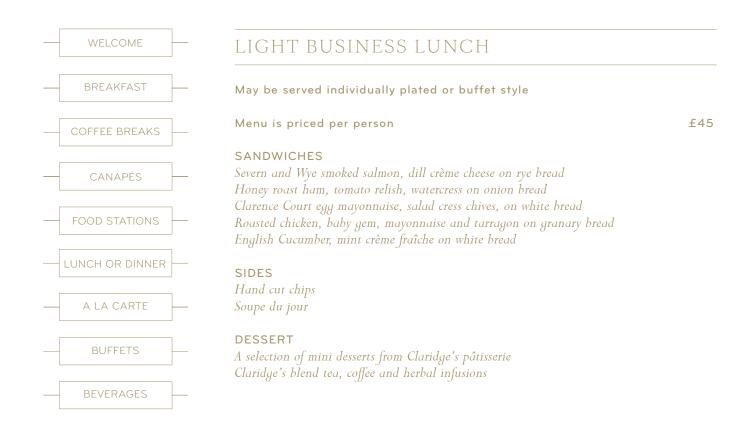
HOT

Chicken Biriyani Seared salmon, white bean fricassée, sauteed spinach Miso aubergine, sweet potato, sushi rice

ALL SERVED WITH

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









WINE & BEVERAGE LIST

Claridge's is delighted to present this wine list created using outstanding wine growers

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

Please note wines and vintages are subject to availability.

CHAMPAGNE & SPARKLING

Laurent-Perrier "La Cuvée" NV	£110
Louis Roederer "Collection 243" NV	£120
Pol Roger, Brut Reserve, NV	£130
Bollinger "Spécial Cuvée" NV	£130
Billecart-Salmon "Grand Cru" Blanc de Blancs NV	£140
Veuve Clicquot "Extra Brut-Extra Old" NV	£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



WELCOME	WINE & BEVERAGE LIST	
	WHITE WINE	
— COFFEE BREAKS —	FRANCE	
CANAPÉS	LOIRE VALLEY	
FOOD STATIONS	Sancerre, La Guiberte, Alain Gueneau, 2022	£75
LUNCH OR DINNER	BURGUNDY	
— A LA CARTE —	Chablis, Vielles Vignes, Cyril Testut, 2022	£80
BUFFETS	Bourgogne Chardonnay, Vincent Girardin, 2021	£95
	ALSACE	
— BEVERAGES —	Pinot Blanc, Maison Trimbach, 2021	£85
	RHÔNE VALLEY	
	Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2022	£60
	Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022	£75





Chateau Miraval, Côtes de Provence, 2022

£80

ROSÉ



WELCOME	WINE & BEVERAGE LIST	
- BREAKFAST -	RED WINE	
— COFFEE BREAKS —	BORDEAUX	
	Esprit de Pavie, Chateau Pavie, 2017	£85
CANAPÉS	Pauillac de Lynch-Bages, 2018	£105
FOOD STATIONS	BURGUNDY	
LUNCH OR DINNER	Beaujolais, Fleurie Tradition, Domaine de la Madone, 2021	£65
— A LA CARTE —	Bourgogne Rouge, Oka, Cyprien Arlaud, 2019	£80
— BUFFETS —	RHÔNE VALLEY	
BEVERAGES —	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 2019	£50
	Chianti Classico, Castello di Albola, Tuscany 2021	£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, 2018	£75



WELCOME	WINE & BEVERAGE LIST	
	ARGENTINA	
— COFFEE BREAKS —	Malbec, Durigutti, Patagonia, 2020	£65
- CANAPÉS -	CHILE	
FOOD STATIONS	Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019	£75
- LUNCH OR DINNER -	AUSTRALIA	
— A LA CARTE —	Shiraz, Penfold's, Adelaide Hills, 2019	£70
BUFFETS BEVERAGES	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







WELCOME	WINE & BEVERAGE LIST	
— BREAKFAST —	COCKTAILS (Continued)	
— COFFEE BREAKS —	SOFT	
CANAPÉS	PEAR PASSION Pear, apple, passionfruit, citrus	£10
FOOD STATIONS	AMARICO SPRITZ Amarico, orange, vanilla, tonic water	£10
LUNCH OR DINNER	SPICED APPLE Seedlip Garden 108, apple juice, ginger syrup, lemon juice	£10
— A LA CARTE —	CHERRY HIGHBALL Clean R, cherry, orgeat, soda water	£10
— BUFFETS —		
— BEVERAGES —	FRESH FRUIT JUICE Orange Pineapple Apple Mixed	330ml £8.50 £8.50 £8.50 £8.50
	SOFT DRINKS Coca Cola Diet Coke Tonic water Lemonade Ginger ale Bitter lemon Soda water	200ml £5.50 £5.50 £5.50 £5.50 £5.50 £5.50
	WATER Whitehole Still & Sparkling Mineral Water 375ml Whitehole Still & Sparkling Mineral Water 750ml	£4.50 £7.50



WELCOME	WINE & BEVERAGE LIST	
W2200.W2	WINE & DEVERAGE LIST	
— BREAKFAST —	WHISKIES	
COFFEE DDFAVC	BLENDED SCOTCH	
COFFEE BREAKS	Johnnie Walker, Black Label 50ml	£16
	Chivas Regal 18yo 50ml	£19
CANAPÉS	Royal Salute 21yo 50ml Johnnie Walker, Blue Label 50ml	£40 £50
FOOD STATIONS	MALT SCOTCH	
	Talisker 10yo 50ml	£18
LUNCH OR DINNER	Dalmore 15yo 50ml	£20
	IRISH	
— A LA CARTE —	Red Breast 12yo 50ml	£19
	Green Spot 50ml	£18
BUFFETS —	TENNESSEE	
	Gentleman Jack 50ml	£16
— BEVERAGES —	COCNAC	
	COGNAC Hennessy VSOP 50ml	£17
	Hennessy VSOP (700ml bottle)	£230
	VODKA	617
	Belvedere 50ml	£16 £18
	Grey Goose 50ml Beluga Gold Line 50ml	£45
	GIN	
	Tanqueray 50ml	£16
	Hendrick's 50ml	£18
	Tanqueray No. 10 50ml	£20
	Star Of Bombay 50ml	£25
	RUM	
	Eminente Claro 50ml	£16
	Bacardi 8yo 50ml	£18
	Havana Club 7yo 50ml	£17
	Diplomatico Reserva Exclusiva 50ml	£20



WELCOME	WINE & BEVERAGE LIST	
— BREAKFAST —	TEQUILA	
	Tapatio Blanco 50ml	£16
— COFFEE BREAKS	Casamigos Reposado 50ml	£22
COTTLE BILLARS	Casamigos Añejo 50ml	£24
CANAPÉS	CALVADOS	
	Dupont 17 years 50ml	£25
FOOD STATIONS	APERITIF	
	Martini Dry 50ml	£16
- LUNCH OR DINNER	Campari 50ml	£16
	LIQUEUR	
— A LA CARTE —	Amaretto, Disaronno 50ml	£16
	Bailey's, Irish Cream 50ml	£16
DUEFETC	Kahlua 50ml	£16
BUFFETS	Cointreau 50ml	£16
	Grand Marnier 50ml	£16
- BEVERAGES -		
	BEER	330ml
	Becks, Germany	£10
	Budvar, Czech Republic	£10
	CIDER	750ml
	Sydre Argelette, Eric Bordelet, Normandy 2020	£28



WELCOME

EVENT ENQUIRIES

BREAKFAST

For enquiries, further information and to book your event, please

contact our Events team:

CANAPÉS

COFFEE BREAKS

Tel: +44 (0)20 7409 6500

Email: banqueting@claridges.co.uk

FOOD STATIONS

GENERAL ENQUIRIES

LUNCH OR DINNER

Tel: +44 (0)20 7629 8860

A LA CARTE

Fax: +44 (0)20 7499 2210

BUFFETS

Email: info@claridges.co.uk

BEVERAGES

www.claridges.co.uk

