

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% discretionary service charge will be added to all food and beverage items.





£99



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





AFTERNOON TEA

Menu is priced per person

£85

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 on artisanal breads

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 PÂTISSERIE

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

WITH A GLASS OF LAURENT-PERRIER BRUT, NV

£95

WITH A GLASS OF LAURENT-PERRIER ROSÉ, NV

£105





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





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





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



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







Roast beef, hand cut chips, Béarnaise sauce

Mushroom and black truffle tortellini, spinach, Parmesan

Truffled Mac 'n' Cheese









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.

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











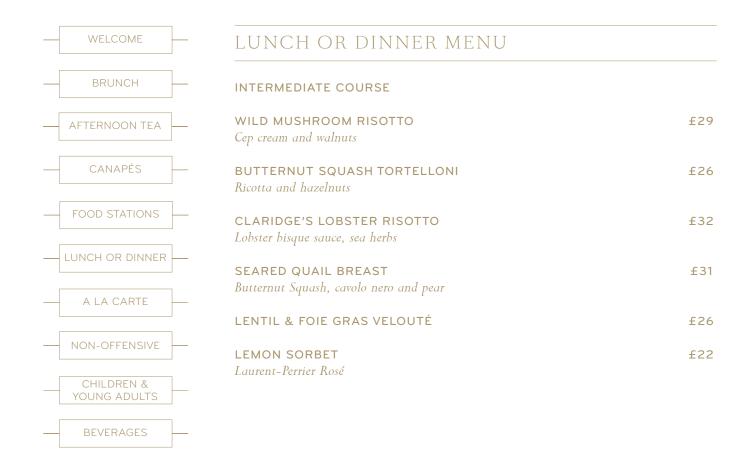
SEARED VENISON

Roasted parsnips, wild mushrooms, figs

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£42



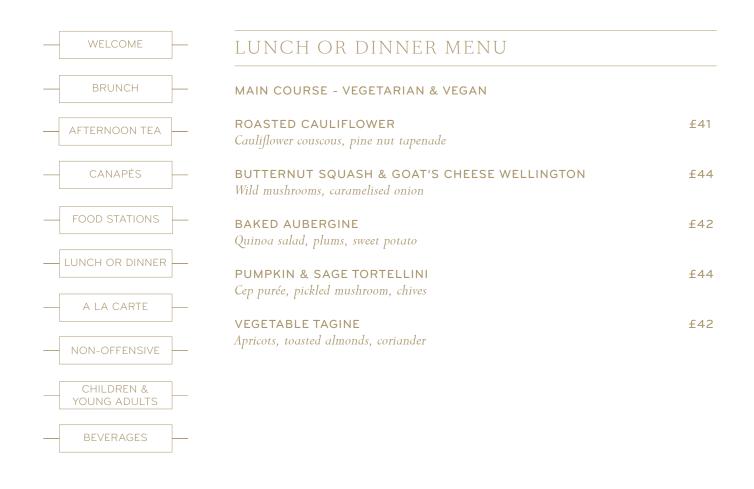














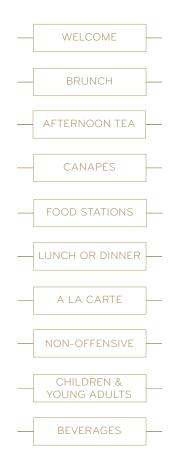
WELCOME LUNCH OR DINNER MENU BRUNCH **DESSERT** CARAMELISED APPLE MILLE-FEUILLE £21 AFTERNOON TEA Vanilla cream, apple sorbet STICKY TOFFEE CHOCOLATE DOME CANAPÉS £22 Butterscotch sauce FOOD STATIONS QUINCE & CHESTNUT MERINGUE £21 PEAR AND CARAMEL TART £21 LUNCH OR DINNER Ginger cream A LA CARTE HAZELNUT & MILK CHOCOLATE MYSTÈRE £21 CHEESE £29 NON-OFFENSIVE Selection of British & Continental cheeses with traditional accompaniments CHILDREN & YOUNG ADULTS Included TEA, COFFEE & PETIT FOURS BEVERAGES 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

Cornwall to name but a few.



oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of





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

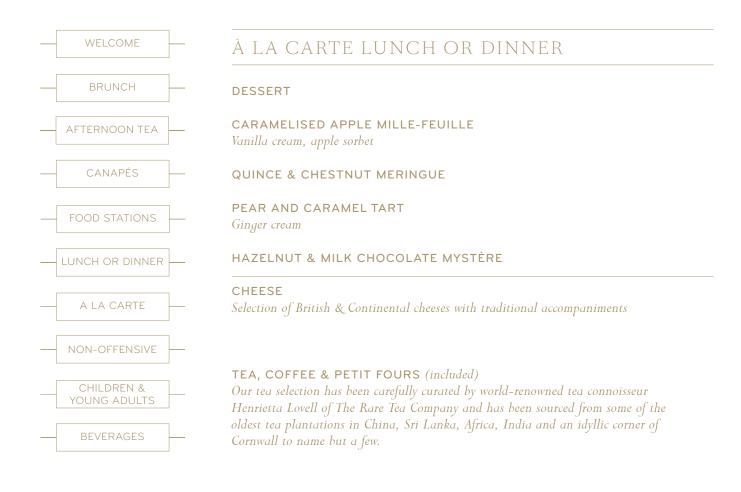
ROASTED COTSWOLD CHICKEN, TRUFFLE JUS

Mousseline potatoes, root vegetables, baby leek

BAKED AUBERGINE

Sweet potato purée, quinoa salad, plums

















WELCOME Se BRUNCH AFTERNOON TEA MA (sh CANAPÉS SU FOOD STATIONS DII LUNCH OR DINNER PE WI NON-OFFENSIVE CHILDREN & YOUNG ADULTS FIS BEVERAGES

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)

£60

FIRST COURSE

MARGARITA PIZZA (v)

(sharing or individual portions)

SUSHI SELECTION

Salmon, tuna and California sushi rolls, ginger, wasabi, soy sauce

DIM SUM (v)

vegetable gyoza, crips vegetable rolls

PENNETTE (v)

Wild mushroom and cream sauce

MAIN COURSE

FISH & CHIPS

Battered cod, chunky chips, mushy peas

SALMON TERIYAKI

Broccoli, mash potato

WILD MUSHROOM RISOTTO (v)

PENNE POMODORO (v)

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

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 absolute separation, and cannot take responsibility for any adverse reaction that may occur.



£50

NON-OFFENSIVE CHILDREN'S MENU WELCOME Select one dish per course to create your set menu BRUNCH Menu is priced per person (Children up to 10 years old) FIRST COURSE AFTERNOON TEA CRUDITÉS & DIP (v) CANAPÉS MAC 'N' CHEESE (v) FOOD STATIONS SUSHI SELECTION Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce LUNCH OR DINNER MARGARITA PIZZA (v) (sharing or individual portions) A LA CARTE NON-OFFENSIVE MAIN COURSE CHILDREN & FISH & CHIPS YOUNG ADULTS Chunky chips BEVERAGES PENNE POMODORO GRILLED CHEESE SANDWICH

DESSERT

Sweet potato fries

SALMON TERIYAKI
Mash potato and broccoli

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

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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)

£50

FIRST COURSE

CRUDITÉS & DIP (v)

MAC 'N' CHEESE (v)

SUSHI SELECTION

Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce

 $\mathsf{MARGARITA}\ \mathsf{PIZZA}\ (v)$

(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

Mash potato and broccoli

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

WELCOME BRUNCH AFTERNOON TEA CANAPÉS FOOD STATIONS LUNCH OR DINNER A LA CARTE NON-OFFENSIVE CHILDREN & YOUNG ADULTS BEVERAGES

YOUNG ADULTS' MENU

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

£60

FIRST COURSE

MARGARITA PIZZA (v)

(sharing or individual portions)

SUSHI SELECTION

Salmon, tuna and California 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, mashed potatoes

GRILLED CHICKEN

Broccoli, mashed potatoes

CLARIDGE'S FRIED CHICKEN

French fries

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY





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
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











	WINE & BEVERAGE LIST	
DDUNCU		
— BRUNCH —	RED WINE	
— AFTERNOON TEA	BORDEAUX	
— CANAPÉS —	Esprit de Pavie, Chateau Pavie, 2017	£85
	Pauillac de Lynch-Bages, 2018	£105
— FOOD STATIONS		
— LUNCH OR DINNER —	BURGUNDY	
	Beaujolais, Fleurie Tradition, Domaine de la Madone, 2021	£65
A LA CARTE	Bourgogne Rouge, Oka, Cyprien Arlaud, 2019	£80
NON-OFFENSIVE	RHÔNE VALLEY	
CHILDREN & YOUNG ADULTS	Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2022	£60
BEVERAGES	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	
BRUNCH	COCKTAILS (Continued)	
— AFTERNOON TEA	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
NON-OFFENSIVE		
CHILDREN & YOUNG ADULTS BEVERAGES	FRESH FRUIT JUICE Orange Pineapple Apple Mixed	330ml £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	
— BRUNCH —	WHISKIES	
— AFTERNOON TEA	BLENDED SCOTCH	
ALTERNOON TEA	Johnnie Walker, Black Label 50ml	£16
	Chivas Regal 18yo 50ml	£19
— CANAPÉS —	Royal Salute 2 Iyo 50ml	£40
	Johnnie Walker, Blue Label 50ml	£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
NON-OFFENSIVE	TENNESSEE	
	Gentleman Jack 50ml	£16
CHILDREN &	dentienan jack som	≈10
YOUNG ADULTS	COGNAC	
	Hennessy VSOP 50ml	£17
- BEVERAGES -	Hennessy VSOP (700ml bottle)	£230
	VODKA	
	Belvedere 50ml	£16
	Grey Goose 50ml	£18
	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	
BRUNCH —	TEQUILA	
	Tapatio Blanco 50ml	£16
AFTERNOON TEA	Casamigos Reposado 50ml	£22
	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
NON OFFENCIAL	Kahlua 50ml	£16
NON-OFFENSIVE -	Cointreau 50ml	£16
	Grand Marnier 50ml	£16
CHILDREN & YOUNG ADULTS		
BEVERAGES —	BEER	330ml
	Becks, Germany	£10
	Budvar, Czech Republic	£10
	Daurai, Ozean Impublic	210
	CIDER	750ml
	Sydre Argelette, Eric Bordelet 2020	£28



WELCOME

EVENT ENQUIRIES

BRUNCH

For enquiries, further information and to book your event, please contact our Events team:

AFTERNOON TEA

Tel: +44 (0)20 7409 6500

CANAPÉS

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

NON-OFFENSIVE

Email: info@claridges.co.uk

CHILDREN & YOUNG ADULTS

www.claridges.co.uk

BEVERAGES

