



CLARIDGE'S

CHRISTMAS AT CLARIDGE'S

Nowhere celebrates Christmas quite like Claridge's.

From our legendary Christmas Tree to the stockings and mince pies, every little detail captures the magic of this special time.

Choose your surroundings for Christmas lunch, held in both the Foyer & Reading Room and our elegantly-decorated French Salon and adjoining Drawing Room.

This is Christmas just as it should be: elegant, indulgent - and totally effortless.

[CLICK FOR CHRISTMAS 2019](#)



CLARIDGE'S

FESTIVE MENU

Foyer & Reading Room
Private Dining Room

[VIEW>](#)

CHRISTMAS EVE MENU

Foyer & Reading Room
French Salon & Drawing Room

[VIEW>](#)

CHRISTMAS DAY MENU

Foyer & Reading Room
French Salon & Drawing Room

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NEW YEAR'S EVE DINNER MENU

Foyer & Reading Room

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FESTIVE MENU

Served from 2 December until 26 December,
lunch and dinner (excluding Christmas Eve dinner & Christmas Day)

FOYER & READING ROOM

STARTERS

Severn & Wye smoked salmon with Perle Imperial caviar

Cornish lobster pithivier with sauce Américaine

Gressingham goose rillettes with spiced cherries and buckler sorrel

Ballotine of foie gras with mulled pears and toasted brioche

Burrata with plums, beetroot and pink pepper

MAIN COURSES

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon parsnips,
Brussels sprouts, carrots and bread sauce

Cornish sea bass with roasted celeriac, glazed endives and pine cream

Tournedos of beef with truffle mousseline, tête de moine and charred leek

Venison Wellington with beetroot, cèpes, spinach and juniper jus

Parsnip gratin with burgundy braised vegetables, mushroom and chestnut beignet

DESSERTS

Claridge's Christmas pudding with brandy sauce

Bulle de Noël with pecan nuts and chocolate mousse

Mont Blanc with chestnut emulsion and mandarin sorbet

Coconut macaroon with confit redcurrant and raspberry

Farmhouse cheese with warm Eccles cake

£95 per person

(Children £48)

£110 per person served in the Private Dining Room

A discretionary 12.5% service charge will be added to your final account.



CHRISTMAS EVE MENU

FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut
Perle Imperial caviar and lemon blinis

STARTERS

Severn & Wye smoked salmon with quail egg and Marie Rose sauce
Cornish lobster risotto with truffle sauce
Venison tartare with smoked egg yolk and sourdough toast
Ballotine of foie gras with mulled pears and toasted brioche
Burrata with plums, beetroot and pink pepper

MAIN COURSES

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon
parsnips, Brussels sprouts, carrots and bread sauce
Cornish sea bass with roasted celeriac, endives and pine cream
Beef Wellington with glazed beetroot, cèpes, spinach and red wine jus
Roast magret of goose, parsnips, red cabbage, fondant potato and juniper jus
Parsnip gratin with burgundy braised vegetables, mushroom and chestnut beignet

DESSERTS

Claridge's Christmas pudding with brandy sauce
Bulle de Noël with pecan nuts and chocolate mousse
Mont Blanc with chestnut emulsion and mandarin sorbet
Coconut macaroon with confit redcurrant and raspberry
Farmhouse cheese with warm Eccles cake

*£165 per person
(Children's £85)*

A discretionary 12.5% service charge will be added to your final account.



CHRISTMAS DAY MENU

FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut

Canapés

Severn & Wye smoked salmon with quail egg and Marie Rose sauce

Cornish lobster pithivier with sauce Américaine

or

Ballotine of foie gras with mulled pears and toasted brioche or
Burrata with plums, beetroot and pink pepper

or

Gressingham goose rillettes with spiced cherries and buckler sorrel

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon
parsnips, Brussels sprouts, carrots and bread sauce

or

Cornish sea bass with roasted celeriac, glazed endives and pine cream

or

Tournedos of beef with truffle mousseline, tête de moine and charred leek

or

Parsnip gratin with burgundy braised vegetables, mushroom and chestnut beignet

Farmhouse cheese with Eccles cake

Claridge's Christmas pudding with brandy sauce

or

Bulle de Noël with pecan nuts and chocolate mousse

Coffee, tea, herbal infusions

Petits fours

£315 per person

(Children £160)

A discretionary 12.5% service charge will be added to your final account.



NEW YEAR'S EVE DINNER MENU

FOYER & READING ROOM

A glass of Laurent-Perrier La Cuvée Brut

Canapés

Perle Imperial caviar and lemon blinis

Rock Oysters with shallot vinegar and lemon

Seafood cocktail with rock samphire and sauce Américaine

Claridge's steak tartare with egg yolk, pickled mushrooms and sourdough toast

Ballotine of foie gras with mulled pears and toasted brioche

Burata with hazelnut, toasted grains, watercress

Champagne sorbet

Breast of guinea fowl with caramelised fig, masala jus and hot pot tourte

Beef Wellington with glazed beetroot, cèpes, spinach and red wine jus

Claridge's Cornish lobster risotto with truffle sauce

Grilled sole with langoustines and salsify

Wild mushroom and truffle fettuccine

Farmhouse cheese with warm Eccles cake

Ile flottante with mango, pineapple and lime

Milk chocolate fingers with passion fruit

Sparkling Black Forest gâteau

Chocolate soufflé with golden coffee ice cream

Coffee, tea, herbal infusions

Petits fours

£265 per person

(Children £130)

A discretionary 12.5% service charge will be added to your final account.

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CLARIDGE'S

HOW TO BOOK CHRISTMAS AND
NEW YEAR DINING AT CLARIDGE'S

To make your reservation, please contact:

FOYER & READING ROOM

+44 (0)20 7107 8886

dining@claridges.co.uk

FRENCH SALON & DRAWING ROOM

+44 (0)20 7107 8939

dining@claridges.co.uk

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