



CLARIDGE'S

CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

STARTERS

Seared scallops, kohlrabi, fennel, pak choi, saffron
Claridge's butter-poached lobster risotto, spring onion, samphire
Beef tartare, red chicory, pickled quail's egg, shallot, sorrel, Oscietra caviar
Roasted breasts of quail & confit leg, charred sweetcorn, onion, nasturtium
Pumpkin & ricotta ravioli, brown butter sauce, sage, parmesan

MAIN COURSES

Seared halibut, courgette, Jerusalem artichoke, nasturtium
Roast turkey, stuffing, glazed chestnut, pumpkin, cranberry sauce
Loin of venison, fig, turnip, bussels sprouts, sorrel, juniper
Roasted breast of goose, salsify, grape, cavolo nero, oyster mushroom
Roasted squash, apple, bulgur salad, kale, oxalis
For the table:
Brussels sprouts with lardons, roast potatoes, parsnips, carrots, sautéed garden vegetables

DESSERTS

Claridge's Christmas pudding, brandy Anlaise
Poached pear in mulled wine, gingerbread ice cream
Black forest with vanilla, dark chocolate, cherry
Yuzu & citrus Mont Blanc
Selection of British cheeses with traditional accompaniments

£200 per person

(Children's £100)

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

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