



CLARIDGE'S

# CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM  
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

## FIRST COURSES

Severn & Wye smoked salmon, crème fraîche, pickled shallot, mustard seeds, soda bread

Or

Heritage beetroot salad, goat's cheese mousse, apple, watercress, walnuts

## INTERMEDIATE COURSES

Butter-poached lobster lasagne, scallop mousse, shellfish bisque, coastal herbs

Or

Foie gras terrine, clementine jelly, sorrel, brioche

Or

Artichoke barigoule salad, wild mushrooms, chicory, lovage

## MAIN COURSES

Roasted turkey breast, stuffing, bread sauce

Or

Wessex County beef wellington, horseradish, mushroom purée, truffle jus

Or

Seared Cornish halibut, salsify, wild mushrooms, Champagne sauce

Or

Celeriac and black truffle risotto, pickled mushrooms

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

## CHEESE

Selection of British cheeses, fig chutney, clementines, grapes, apricot, Claridge's honey, artisanal bread

## DESSERTS

Milk chocolate & hazelnut Bûche de Noël

Claridge's Christmas pudding, brandy Anlaise

*£495 per person  
(Children's £225)*

*A discretionary 15% service charge will be added to your final account.*



CLARIDGE'S  
RESTAURANT

# CHRISTMAS DAY LUNCH MENU

## AMUSE BOUCHE

Truffle crumpet  
Fine de Claire oysters & caviar  
Foie gras royale, sherry, cocoa nibs

## FIRST COURSES

House smoked wild sea trout, soused cucumber  
Or  
Beetroot and lovage salad

## INTERMEDIATE COURSES

Foie gras terrine, port & quince  
Or  
Seared Orkney scallops, Jerusalem artichokes  
Or  
Ricotta gnudi, black truffle

## MAIN COURSES

Roasted Norfolk bronze leg turkey, stuffing  
Or  
Delica squash pithivier, roast onion consommé  
Or  
Roasted Herefordshire beef fillet, sauce Bordolaise  
Or  
Isle of Gigha wild halibut, smoked consommé

For the table: A selection of festive sides

## CHEESE

Selection of British cheeses with traditional accompaniments

## DESSERTS

Claridge's Christmas pudding, brandy ice cream  
Or  
Bûche de Noël

## PETIT FOURS

*£495 per person (Children's £225)*

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