



CLARIDGE'S

## FESTIVE MENUS

### THANKSGIVING MENU

The Foyer & Reading Room  
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### CHRISTMAS DAY LUNCH MENU

French Salon & Drawing Room  
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### FESTIVE MENU

The Foyer & Reading Room  
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### CHRISTMAS DAY DINNER MENU

The Foyer & Reading Room  
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### CHRISTMAS EVE DINNER MENU

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### NEW YEAR'S EVE MENU

The Foyer & Reading Room  
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CLARIDGE'S

# THANKSGIVING LUNCH & DINNER MENU

Served on the 27<sup>th</sup> November

THE FOYER & READING ROOM

FIRST COURSE

Sweet potato and pumpkin soup  
pumpkin seed pesto, sage, black truffle  
£24

MAIN COURSE

Roast Norfolk turkey, stuffed leg, pigs in blanket, turkey gravy, cranberry sauce  
served with roast potatoes, glazed carrots and parsnips, Brussel sprouts  
£54

DESSERT

Pumpkin pie, vanilla cream  
£24

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

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CLARIDGE'S

# FESTIVE MENU LUNCH & DINNER

Served from 28<sup>th</sup> November until 31<sup>st</sup> December  
(excluding Christmas Eve dinner & New Year's Eve dinner)

## THE FOYER & READING ROOM

### AMUSE BOUCHE

Chestnut & hazelnut velouté

### FIRST COURSE

Smoked salmon, crème fraîche, pickled shallot, soda bread, mustard seeds

Crab salad, radish, apple, horseradish, puffed buckwheat

Confit duck terrine, poached quince, chestnut, radicchio, sourdough

Burrata di Puglia salad, pumpkin, beetroot, pomegranate, watercress

### MAIN COURSE

Glazed Cornish halibut, cauliflower, salsify, sprout leaves, pine nut, champagne velouté

Roasted Norfolk turkey, stuffed leg, pigs in blanket, turkey gravy, cranberry sauce

Aged Herefordshire beef fillet, short rib, truffle potato terrine, spinach, caramelised onion

Celeriac & mushroom risotto, oyster mushrooms, celery, aged parmesan, tarragon

For the table:

Roast potatoes, glazed carrots and parsnips, Brussel sprouts

### DESSERT

Claridge's Christmas pudding, brandy sauce

Black forest tart, chocolate cream, cherry vanilla cream

Citrus & mint yule log, mint sorbet

British cheese selection, roasted fig, grapes, crackers, pear chutney

£125 per person (Children's £60)

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

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CLARIDGE'S

# CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM

FRENCH SALON & DRAWING ROOM

A glass of Billecart Salmon Le Réserve

## AMUSE BOUCHE

Chestnut & spelt risotto, black truffle

## FIRST COURSE

Severn & Wye smoked salmon, fennel salad, cucumber, caper berries, horseradish

Lobster ravioli, lobster bisque, coastal herbs, caviar

Pork & duck rilette, fig relish, cornichon, hazelnut, sourdough

Heritage beetroot salad, goats cheese, pear, spiced walnut, lovage

Leek & salsify ballontine, nori, apple, almond, chives

## MAIN COURSE

Seared sea bass, Jerusalem artichoke, spinach, sea herbs, caviar beurre blanc

Roasted Norfolk turkey, stuffed leg, pigs in blanket, turkey gravy, cranberry sauce

Aged Herefordshire beef fillet, saltbaked celeriac, salsify, roasted garlic, kale

Roasted goose, barley, preserved cherry, endive, sorrel

Wild mushroom pithivier, glazed & caramelised onion, Swiss chard, mushroom sauce

For the table: Roast potatoes, roasted vegetables, tenderstem broccoli, Brussels sprouts

## DESSERT

Claridge's Christmas pudding, brandy sauce

Black forest, chocolate mousse, cherry vanilla cream

Chestnut & blackberry vacherin, blackberry sorbet

Lemon yoghurt mousse, honey, confit yuzu

British cheese selection, roasted fig, grapes, crackers, pear chutney

£300 per person (Children's £150)

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

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CLARIDGE'S

# CHRISTMAS DAY LUNCH MENU

## FRENCH SALON & DRAWING ROOM

A glass of Billecart Salmon Le Réserve with canapés

### FIRST COURSE

Celeriac carpaccio, endive, apple, smoked olive oil

Smoked salmon, gravlax, fennel, horseradish

### SECOND COURSE

Butter poached lobster, braised salsify, turnip, shellfish bisque

Crab salad, cucumber, clementine, herb mayonnaise

Seared foie gras, poached pear, pain d'epice, red verjus

Wild mushroom & truffle ravioli, spinach, oyster mushroom, truffle butter sauce

### MAIN COURSE

Cornish turbot, glazed salsify, confit potato, razor clams, seaweed, caviar

Roasted Norfolk turkey, stuffed leg, pigs in blanket, turkey gravy, cranberry sauce

Beef Wellington, spinach, parsnip, hen of the wood, black truffle jus

Roasted delicata pumpkin, miso, parsley, walnut, truffle

For the table:

Roast potatoes, roasted vegetables, braised red cabbage, Brussels sprouts

### DESSERTS TO SHARE

Claridge's Christmas pudding, brandy sauce

Chocolate & hazelnut yule log

### SELECTION OF BRITISH CHEESES TO SHARE

Truffle Baron Bigod

crackers, baguette, grapes, truffle honey, fig chutney

£550 per person (Children's £275)

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

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CLARIDGE'S

# CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM

A glass of Billecart Salmon Le Réserve

## AMUSE BOUCHE

Roasted pumpkin gnocchi, onion broth, pumpkin seed, sage oil

## FIRST COURSE

Dill & citrus cured salmon, fennel salad, cucumber, caper berries, horseradish

Scallop, prawn & fennel ravioli, brown shrimp, meuniere sauce, parsley

Pork & duck rilette, fig relish, hazelnut, cornichon, sourdough

Heritage beetroot salad, goats cheese, pear, spiced walnut, lovage

Leek & salsify ballotine, nori, almond, apple, chive

## MAIN COURSE

Monkfish tail, confit swede, spinach, sea herbs, champagne velouté

Roasted Norfolk turkey, stuffed leg, pigs in blankets, turkey gravy, cranberry sauce

Venison loin, salt baked celeriac, salsify, roasted garlic, kale

Roasted goose, barley, preserved cherry, endive, sorrel

Wild mushroom pithivier, glazed & caramelised onion, Swiss chard, mushroom sauce

For the table:

Roast potatoes, roasted vegetables, tenderstem broccoli, Brussels sprouts

## DESSERT

Claridge's Christmas pudding, brandy sauce

Black forest, chocolate mousse, cherry vanilla cream

Chestnut & blackberry vacherin, blackberry sorbet

Lemon yoghurt mousse, honey, confit yuzu

British cheese selection, roasted fig, grapes, crackers, pear chutney

£325 per person (Children's £150)

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

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# CLARIDGE'S NEW YEAR'S EVE MENU

## THE FOYER & READING ROOM

A glass of Billecart Salmon Le Réserve with canapés

### FIRST COURSE

Citrus cured salmon, cucumber, crème fraîche dill

Beef tartare, parmesan, chive, black truffle

Jerusalem artichoke, pear, chicory, sunflower seeds

### SECOND COURSE

Roasted scallop, scallop chawanmushi, fennel, brown shrimp

Seared foie gras, poached pear, pain d'epice, red verjus

Celeriac risotto, black truffle, celery, aged parmesan

### MAIN COURSE

Roasted John Dory, orange braised fennel, saffron potatoes, champagne sauce, Oscietra caviar

Aged Herefordshire beef fillet, glazed short rib, heritage carrot, black garlic, black truffle

Vol au Vont, glazed swede, caramelised onion, chanterelles, porcini sauce

### DESSERT

Citrus vacherine 'Firework'

Claridge's chocolate black truffle, hot chocolate sauce

Vanilla caramel mille-feuille, caramel sauce

£425 per person (Children's £180)

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

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