

THANKSGIVING MENU

The Foyer & Reading Room VIEW>

FESTIVE MENU

The Foyer & Reading Room VIEW>

CHRISTMAS EVE DINNER MENU

The Foyer & Reading Room

VIEW>
French Salon & Drawing Room

VIEW>

CHRISTMAS DAY LUNCH MENU

French Salon & Drawing Room VIEW>

CHRISTMAS DAY DINNER MENU

The Foyer & Reading Room VIEW>

NEW YEAR'S EVE MENU

The Foyer & Reading Room VIEW>



Served on the 27th 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. $\underline{\text{Back to Main Menu}}$



Served from 28th November until 31st 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.

Back to Main 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 rillette, 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.

Back to Main Menu



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 delica 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

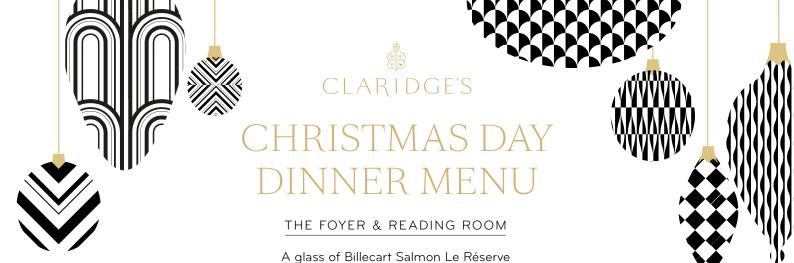
SELECTION OF BRITISH CHEESES TO SHARE

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.

Back to Main Menu



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 rillette, 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

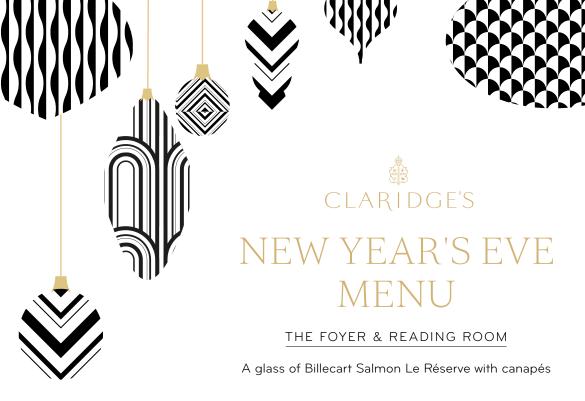
DESSERT

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.

Back to Main Menu



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.

Back to Main Menu