



CLARIDGE'S

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# 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.

There's a sparkle and buzz in our legendary Foyer & Reading Room; while the party spirit reigns at Fera at Claridge's. Choose your surroundings for Christmas lunch, held in both our elegantly-decorated French Salon and adjoining Drawing Room or Fera at Claridge's.

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

[CLICK FOR CHRISTMAS 2018](#)



# CLARIDGE'S

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## FESTIVE MENU

Foyer & Reading Room

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## PRIVATE DINING FESTIVE MENU

Foyer Private Dining Room

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## CHRISTMAS EVE MENU

French Salon & Drawing Room

[VIEW>](#)

## CHRISTMAS DAY MENU

French Salon & Drawing Room

[VIEW>](#)

## CHRISTMAS DAY MENU

Fera at Claridge's

[VIEW>](#)

## NEW YEAR'S EVE DINNER MENU

Foyer & Reading Room

[VIEW>](#)

## NEW YEAR'S EVE DINNER MENU

Fera at Claridge's

[VIEW>](#)



# FESTIVE MENU

Served from 5 December until 26 December,  
lunch and dinner (excluding Christmas Eve Dinner & Christmas Day)

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## FOYER & READING ROOM

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### STARTERS

- Severn and Wye smoked salmon with lemon blinis, quail egg and Marie Rose sauce
- Cornish lobster ravioli with truffled butternut squash
- Gressingham goose terrine with spiced cherries and buckler sorrel
- Mousseline of Golden Cross goat's cheese with heritage beetroot, cranberry and almonds

### MAIN COURSES

- Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon, parsnip, Brussel sprouts, carrots and bread sauce
- Scottish halibut with caramelised celeriac purée, Savoy cabbage and pine essence
- Aberdeen Angus fillet of beef with roasted onion and ox cheek gratin, Burgundy sauce
- Cèpe and chestnut pithivier with braised red cabbage, salsify and Nantaise sauce

### DESSERTS

- Claridge's Christmas pudding with brandy sauce
- Mulled wine poached pear with pain d'épice crumble and mandarin sorbet
- Milk chocolate yule log, winter berry confit and crème fraîche sorbet
- Farmhouse cheese with warm Vacharin Eccles cake

*£95 per person  
(Children's £48)*

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



# PRIVATE DINING FESTIVE MENU

Served from 5 December until 26 December  
lunch and dinner (excluding Christmas Eve Dinner & Christmas Day)

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FOYER PRIVATE DINING ROOM

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## STARTERS

Severn and Wye smoked salmon with lemon blinis, quail egg and Marie Rose sauce  
Cornish lobster ravioli with truffled butternut squash  
Gressingham goose terrine with spiced cherries and buckler sorrel  
Mousseline of Golden Cross goat's cheese with heritage beetroot, cranberry and almonds

## MAIN COURSES

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon, parsnip, Brussel sprouts  
carrots and bread sauce  
Scottish halibut with caramelised celeriac purée, Savoy cabbage and pine essence  
Aberdeen Angus fillet of beef with roasted onion and ox cheek gratin, Burgundy sauce  
Cèpe and chestnut pithivier with braised red cabbage, salsify and Nantaise sauce

## DESSERTS

Claridge's Christmas pudding with brandy sauce  
Mulled wine poached pear with pain d'épice crumble and mandarin sorbet  
Milk chocolate yule log, winter berry confit and crème fraîche sorbet  
Farmhouse cheese with warm Vacharin Eccles cake

*£105 per person*

*Exclusive use bookings can be made up to two months in advance and are based on a minimum of 10 guests.  
A discretionary 12.5% service charge will be added to your final account.*

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# CHRISTMAS EVE MENU

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FRENCH SALON & DRAWING ROOM

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

## STARTERS

Severn and Wye smoked salmon with lemon blinis, quail egg and Marie Rose sauce  
Cornish lobster ravioli with truffled butternut squash  
Gressingham goose terrine with spiced cherries and buckler sorrel  
Mousseline of Golden Cross goat's cheese with heritage beetroot, cranberry and almonds

## MAIN COURSES

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon, parsnip, Brussel sprouts, carrots and bread sauce  
Scottish halibut with caramelised celeriac purée, Savoy cabbage and pine essence  
Aberdeen Angus fillet of beef with roasted onion and ox cheek gratin, Burgundy sauce  
Cèpe and chestnut pithivier with braised red cabbage, salsify and Nantaise sauce

## DESSERTS

Claridge's Christmas pudding with brandy sauce  
Mulled wine poached pear with pain d'épice crumble and mandarin sorbet  
Milk chocolate yule log, winter berry confit and crème fraîche sorbet  
Farmhouse cheese with warm Vacharin Eccles cake

*£150 per person  
(Children's £75)*

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

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# CHRISTMAS DAY MENU

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FRENCH SALON & DRAWING ROOM

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A glass of Laurent-Perrier La Cuvée Brut

Canapés

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Severn and Wye smoked salmon with lemon blinis, quail egg and Marie Rose sauce

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Cornish lobster ravioli with truffled butternut squash

Or

Mousseline of Golden Cross goat's cheese with heritage beetroot, cranberry and almonds

Or

Gressingham goose terrine with spiced cherries and buckler sorrel

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Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon, parsnip, Brussel sprouts, carrots and bread sauce

Or

Scottish halibut with caramelised celeriac purée, savoy cabbage and pine essence

Or

Aberdeen Angus fillet of beef with roasted onion and ox cheek gratin, Burgundy sauce

Or

Cèpe and chestnut pithivier with braised red cabbage, salsify and Nantaise sauce

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Farmhouse cheese with warm Vacharin Eccles cake

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Claridge's Christmas pudding with brandy sauce

Or

Bûche de Noël

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Coffee, tea, herbal infusions

Petits fours

*£295 per person*

*(Children £150)*

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



# CHRISTMAS DAY MENU

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FERA AT CLARIDGE'S

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A glass of Laurent-Perrier La Cuvée Brut

Snacks

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Salmon smoked over juniper, caviar, apple and kohlrabi

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Veal sweetbreads, cauliflower and truffle

Or

Cornish lobster, golden beetroot, mustard and sea herbs

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Norfolk Bronze turkey, carrots, chestnut and sage

Or

Dexter beef, cabbage, mushroom and watercress

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Chocolate caramel, jasmine and lemon

Or

Claridge's Christmas pudding with brandy sauce

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A selection of British cheeses

Coffee, tea, herbal infusions

Treats

fera

AT CLARIDGES

*£295 per person*

*(Children £150)*

*(Menu available on request)*

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

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# NEW YEAR'S EVE DINNER MENU

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FOYER & READING ROOM

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A glass of Laurent-Perrier La Cuvée Brut

Canapés

Oscietra caviar served with lemon blinis

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Rock Oysters with shallot vinegar and lemon

Bull's hart tomatoes with goat's cheese and diced beetroot

Claridge's steak tartare with egg, capers, gherkins, shallots and tarragon emulsion

Lobster cocktail with rock samphire and sauce Américaine

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Champagne sorbet

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Claridge's Cornish lobster risotto, truffle sauce

Butternut squash Wellington with truffle, shallot, wild mushroom and roast cauliflower

Breast of Yorkshire partridge foie gras tourte, savoy cabbage and roasting sauce

Aberdeen Angus Beef Wellington with confit egg yolk and pommes pont neuf

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Grue de cacao crème brulee with salted caramel truffles, crème fraîche ice cream

Caramelised pineapple with Chantilly cream, piña colada sorbet

Almond bavaois with poached kumquats, amaretto ice cream and vanilla sauce

Oeuf á la neige with vanilla custard

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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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# NEW YEAR'S EVE DINNER

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FERA AT CLARIDGE'S

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Stewed rabbit with lovage

Native lobster, chives

Buckwheat tart, caramelised onion

Smoked eel, pork and chestnut

Cured turbot, kohlrabi and horseradish

Raw Dexter beef, turnip and anise hyssop

Smoked Jerusalem artichoke, mushroom and truffle

Roasted monkfish, salsify and whey

Roe deer, smoked beetroot and cauliflower

Apple, camomile and sea buckthorn

Chocolate caramel, malt and hazelnut

Or

A selection of British cheeses

Coffee, tea, herbal infusions

Treats

fera

AT CLARIDGES

*£265 per person*

*Wines to accompany 8 courses £150*

*Rare wine to accompany 8 courses £300*

*Additional course of British cheese £16*

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

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# CLARIDGE'S

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

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*To make your reservation, please contact:*

FOYER & READING ROOM

+44 (0)20 7107 8886

dining@claridges.co.uk

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FERA AT CLARIDGE'S

+44 (0)20 7107 8888

reservations@feraatclaridges.co.uk

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FRENCH SALON & DRAWING ROOM

+44 (0)20 7107 8939

dining@claridges.co.uk

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THE GIFT OF LUXURY

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Give a little of Claridge's luxury  
with our ranges of gift certificates this festive season.  
To buy, please visit [claridges.co.uk](http://claridges.co.uk).