



# CLARIDGE'S

## AUTUMN & WINTER MENU

2017 - 2018

Claridge's Events menus are modified each season. Cooking with a wealth of Claridge's culinary history, Martyn and his team take inspiration from ingredients that will be at their seasonal best. Dishes become more robust during the autumn and winter months as the chefs cook with nostalgic and evolving techniques that focus on capturing the best flavours from the produce.

A handwritten signature in black ink that reads "Martyn Nail".

**Martyn Nail**

Executive Chef

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items.

## PRE-MEAL CANAPÉ SELECTION

### **Menu 1 £25.00**

*Cold canapés*

*Oat crusted goat's cheese quince*

*Cushion smoked salmon, crab, nori*

*Duck liver parfait, date, Serrano ham*

*Beetroot celeriac fig truffle*

*Barquette quail egg, lobster, rock samphire*

### **Menu 2 £40.00**

*Cold canapés*

*Oat crusted goat's cheese quince*

*Cushion smoked salmon, crab, and nori*

*Duck liver parfait, date, Serrano ham*

*Beetroot celeriac fig truffle*

*Barquette quail egg, lobster rock samphire*

*Hot canapés*

*Miniature beef Wellington cep chestnut*

*Smoked paprika gougère*

*Roast scallop almond olive*

*Chicken skewer pancetta béarnaise*

*Mushroom beignet*

## STARTERS

Burrata, carrot, crisp shallot, golden rape seed oil	£	28.00
Mousseline of golden cross goats cheese, grilled pear, hazelnut (v)	£	26.00
Truffle tortelloni, butternut squash, truffle nage	£	27.00
Grilled Mediterranean prawns, wild mushrooms, avocado, Toasted brioche, Marie rose	£	32.00
Seared Scottish venison, kohlrabi, apple, horseradish, watercress	£	31.00
Portland scallops, roast cauliflower, sea beet, brown shrimp, chicken jus	£	30.00
Smoked duck carpaccio, burnt orange, beetroot, turnip, endive	£	29.00
Serrano ham, quince, duck liver parfait, golden raisins, French beans	£	30.00
Cornish lobster, Jerusalem artichoke, cep, rock samphire, sauce Américaine	£	34.00
Smoked rare beef salad, celeriac remoulade, Pickled walnuts, tarragon mayonnaise	£	29.00
Tuna tartare, parmesan crisp duck egg, ponzu mayonnaise, buckler sorrel	£	33.00

## INTERMEDIATE COURSES

Roast Portland scallop, butternut squash velouté, sage, pancetta, pecan	£	24.00
Truffle risotto, celeriac, cep & chestnut	£	19.00
Pave Scottish salmon, beetroot, lobster broth, rock samphire	£	22.00
Halibut, Cornish crab & sweetcorn crust, sauce Américaine	£	28.00
Langoustine, charred broccoli, toasted almond fleurette	£	26.00



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## MAIN COURSES

Roast Atlantic cod, Burgundy jus <i>Smoked eel, mousseline potatoes, braised root vegetables, Savoy cabbage</i>	£	39.00
Scottish halibut with red wine jus <i>Wild mushroom risotto, charred kale</i>	£	52.00
Rosette Dover sole, parsley purée <i>Mousseline potatoes, glazed salsify</i>	£	42.00
Fillet wild seabass, watercress lemon nage <i>Jerusalem artichoke purée, spelt barley, walnut, burnt onions</i>	£	56.00
Roast corn fed chicken breast, truffle jus <i>Cocotte potatoes, spinach, truffle cauliflower cheese (in an individual copper pot)</i>	£	40.00
Aberdeen Angus tournedos, Burgundy jus <i>Bone marrow croquette, horseradish scented celeriac, Cavolo Nero</i>	£	44.00
Noisette of Kent lamb, Madeira jus <i>Hotpot Jalousie, kale purée, roast turnip</i>	£	43.00
Roast 'Les Dombes' duck, green peppercorn sauce <i>Pitiver, lentils, beetroot, blackberry</i>	£	50.00
Loin of veal, rosemary, garlic jus <i>Parmesan gnocchi, spinach purée, cep, chestnuts</i>	£	52.00
Slow roast pork belly, raisin jus <i>Fondant potato, roast onion, black pudding, parsnip, celeriac purée, kale</i>	£	40.00

## VEGETARIAN MAIN COURSES

Sautéed Potato Gnocchi <i>Charred broccoli, spinach, tomato basil compote</i>	£ 32.00
Roasted mushroom <i>Potato feuillantine, burnt shallot, quinoa, pine nuts, parsley</i>	£ 33.00
Truffle custard tart <i>Salsify, French beans, onion cups &amp; cep</i>	£ 34.00
Cauliflower & watercress risotto <i>Roast beetroot, artichoke</i>	£ 33.00
Confit aubergine <i>Roast butternut squash bulgur wheat, hummus, pomegranate, walnuts, wilted spinach</i>	£ 32.00

## DESSERTS

Alphonso mango mousse	£	18.00
<i>Ginger and lime compressed pineapple, coconut and macadamia rocher</i>		
Caramelised peanut bar	£	18.00
<i>Sour cherry compote, caramel ganache, peanut Chantilly</i>		
Warm dark chocolate Fondant	£	18.00
<i>Muscovado ganache, passion fruit crumble, passion fruit ice cream</i>		
Roasted gradi rose apple compote	£	18.00
<i>Salted caramel cream, butter cracker crumble</i>		
Vanilla and blackcurrant parfait	£	18.00
<i>Chocolate pain de gene, candied chestnuts, mandarin coulis</i>		
Whipped lemon curd	£	18.00
<i>Toasted meringue, shortbread, vanilla ice cream</i>		

## CHEESE

Selection of British & Continental Cheeses, Traditional Accompaniments	£	22.00
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## TEA, COFFEE & PETIT FOURS

Included

*Selection of Jing Teas including English breakfast, Jade Sword Green Tea, Jasmine Silver Needle, Peppermint Leaf, & Camomile Flowers*