



CLARIDGE'S

PRIVATE EVENTS MENU

SPRING & SUMMER / 2024



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster Wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.

Menu prices include VAT.

A 15% discretionary service charge will be added to all food and beverage items.





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BRUNCH

Menu is priced per person

£120

Mimosa or Bloody Mary on arrival

Assortment of freshly baked pastries from Claridge's bakery

FIRST COURSE

Severn & Wye smoked salmon & cream cheese bagel

Bloody Mary shrimp cocktail

Harissa-roasted courgette & feta quiche

Wild mushrooms scrambled eggs, brioche

Truffle caesar salad

Croissant pucks and Nutella dip

À LA CARTE MAIN COURSE *(Please select three options)*

Confit salmon, crushed new potatoes, tenderstem, sauce Bois-Boudran

Eggs Benedict, Royale or Florentine on English muffin

Claridge's chicken pie, mousseline potatoes & French beans

Sirloin steak, hand cut chips, fried duck egg & Béarnaise

Bubble and squeak cake, fried duck egg, grain mustard sauce

Wild mushrooms on sourdough toast, poached egg, Hollandaise

BUFFET DESSERT

Exotic fruit salad, mint & vanilla syrup

'Make your own' Eton Mess

Chocolate & caramel tart

Vanilla rice pudding with caramel sauce

Pancake station, cream & exotic fruit

Claridge's Blend tea, coffee & herbal infusions

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AFTERNOON TEA

Menu is priced per person

£90

For a century or more, our Executive Chefs have remained faithful to the classic Afternoon Tea combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea.

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our team, they have carefully selected teas that will complement your food perfectly. All that remains is for us to wish you a wonderful afternoon.

A SELECTION OF TRADITIONAL FINGER SANDWICHES

Using the best of British & organic seasonal produce

RAISIN SCONES & PLAIN SCONES

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted cream and Claridge's afternoon tea jam

A SELECTION OF HANDMADE PÂTISSERIES

Crafted under the guidance of Thibault Hauchard made daily by our team of Pastry Chefs

WITH A GLASS OF LAURENT-PERRIER BRUT, NV

£100

WITH A GLASS OF LAURENT-PERRIER ROSÉ, NV

£115

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CANAPÉS

Prices shown are per person

FIVE CANAPÉS <i>(Pre-dinner only)</i>	£36
TEN CANAPÉS <i>(Pre-dinner only)</i>	£50
TWELVE CANAPÉS	£63
FIFTEEN CANAPÉS	£70

FISH & SHELLFISH

COLD CANAPÉS

Seared tuna, citrus, sesame DF

Cornish crab, seaweed, green apple, cucumber GF

Sea bass ceviche, "tiger's milk" coriander, crispy corn

Smoked salmon scone, horseradish & Oscietra caviar

Lobster barquette, Marie Rose sauce & tarragon

Smoked salmon moscovite, Oscietra caviar

Tuna maki roll, ponzu, truffle jelly DF

Gin cured salmon, horseradish, apple GF/DF

Scallop ceviche, pistachio and yuzu GF/DF

HOT CANAPÉS

Toasted Cornish crab sandwich, crab mayonnaise

Prawn toast, sweet chilli sauce

Sole goujons, sauce Gribiche GF

Lobster bun, chive cream

Seabass, lemon gel, puffed rice GF/DF

Crisp tuna nori roll, miso, coriander

Tempura prawn, truffle-citrus mayonnaise DF

Salmon & crab fishcake, preserved lemon gel

Lobster thermidor tartlet

Claridge's Lobster Wellington (allows 10 servings)

£90 each

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MEAT

COLD CANAPÉS

- Potato rösti, fried egg & pastrami*
- Soft chorizo, toasted almonds, saffron toast*
- Ham hock terrine, pickled baby onions, mustard*
- Claridge's scone, foie gras & fruit*
- Slow roasted beef, horseradish, parmesan*
- Duck cornet, hoisin, spring onion DF*
- Beef tartare, lovage emulsion DF*
- Coronation chicken poppadum, mango chutney GF/DF*
- Chicken liver parfait, tea smoked apricot*

HOT CANAPÉS

- "CFC" Claridge's fried chicken, spiced yogurt*
- Lamb kofta, pine nuts, harissa yogurt GF/DF*
- Mini Yorkshire pudding, roast beef, watercress*
- Char-Siu pork, pickles DF*
- Steak & chips, rosemary salt, bearnaise GF*
- Confit duck spring roll, cherry sauce*
- Chicken tikka hariyali, raita*
- Venison croustade, black pepper, juniper*
- Lamb, crispy potato, Bois-Boudran sauce DF*

Claridge's waffle, beef tartare, egg yolk, lovage (allows 5 servings)

£50 each

VEGETARIAN & VEGAN

COLD CANAPÉS

- Vietnamese summer roll, ponzu dressing VG*
- Aubergine & dukka cannelloni VG*
- Beetroot tartare, pumpkin vinaigrette VG, GF*
- Edamame, pea, mint courgette roll VG, GF*
- Goat's cheese mousse, cheese sable, sun dried tomato*
- Caponata & pepper croûtes, basil & caper*
- Asparagus & truffle tartlet*
- Cucumber maki, ponzu jelly VG*
- Cauliflower, beetroot, seaweed cracker VG*

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VEGETARIAN & VEGAN

HOT CANAPÉS

Onion bhaji

Comté cheese madeleine

Crisp potato terrine, romesco sauce VG

Sweetcorn fritter, quail's egg yolk DF

Truffle & three cheese gougère

Wild mushroom arancini, truffle mayonnaise

Charred red pepper, almond gougère

XO Mushroom tart, chives, horseradish VG

Cheese & leek croquette

DESSERT

Chocolate & cherry macaroon

Strawberry butter crumble tartlet

Chocolate & caramel choux

Citrus marshmallow

Lemon meringue tart

Mini cornetto ice cream & sorbet

Raspberry tartlet

Dark chocolate sablé



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BOWL FOOD

Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

THREE ITEMS

£39

FIVE ITEMS

£62

COLD SELECTION

Chicken miso-Caesar salad, soft egg, sesame wonton crackers

Superfood salad: ancient grains, pomegranate, citrus & soft herbs VG

Jerusalem artichoke salad, black truffle, rocket V

Chicken teriyaki, pineapple & wild rice

Kale & apple salad, toasted walnuts, honey, apple cider vinegar V

Tuna tartare, avocado, radish, soy

Squash poke bowl, sriracha, pomegranate & quinoa VG

Claridge's prawn cocktail

Burrata salad, dressed tomatoes, mint & basil V

HOT SELECTION

Seared cod, potato purée & zhoug

Claridge's lobster risotto, sauce Américaine, sea herbs

Wild mushrooms tortellini, summer squash, yuzu, Parmesan

Chicken biriyani

Chicken Chasseur, crisp potatoes, baby leeks

Miso-glazed jackfruit, rice & edamame VG

Fish 'n' Chips, tartare sauce

Truffled mac 'n' cheese V

Beef Bourguignon, potato purée

Black truffle croque monsieur

Mini burgers, cheddar, pickled red onion, burger sauce

Pulled pork, apple sauce, brioche bun

Falafel pitta, hummus, tzatziki, pomegranate V

Waffle fries, Claridge's seasoning V

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FOOD STATIONS

To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

Chef Attendant Supplement of £150.00; per station

SHELLFISH & OYSTERS	£60
<i>Crab salad with apples & radish</i>	
<i>Shrimp with lemon & tartare sauce</i>	
<i>Prawn cocktail with lettuce</i>	
<i>Langoustines with lime & cocktail</i>	
<i>Scallop ceviche with pistachio & yuzu</i>	
<i>Oysters with mignonette sauce</i>	
<i>Sourdough bread, lemon wedges, capers, roasted garlic aioli</i>	
PASTA ALLA RUOTA	£35
<i>Parmesan wheel, penne pasta, black truffle, grated parmesan</i>	
SEVERN & WYE SMOKED SALMON GRAVLAX	£35
<i>Potato salad, traditional accompaniments</i>	
ROAST WHOLE CHICKEN	£38
<i>Chicken sauce, dauphinois potatoes & roasted vegetables</i>	
BAKED BRIE DE MEAUX	£25
<i>Shaved truffle, baguette, rocket salad, honey</i>	
DAVIES SUSHI AND SASHIMI SELECTION	£35
<i>Assortment of sushi & sashimi, tuna & salmon rolls,</i>	
<i>Nigiri, sushi ginger, seaweed salad, edamame soy dressing</i>	
BROOK SUSHI AND SASHIMI SELECTION	£44
<i>Assortment of sushi & sashimi, yellow tail hosomaki, tuna Hosomaki & seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing</i>	

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To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

Chef Attendant Supplement of £150.00; per station

PARMESAN STRAWS £75
Giant Parmesan & truffle cheese straws, (allows 15 pieces)

BEETROOT TARTARE £30
Heritage beetroots, toasted pumpkin seed salad, toasted croûtons

STEAK TARTARE £35
Aged fillet steak, traditional garnish, sourdough croûtons

CLARIDGE'S 'DIRTY BURGER' TROLLEY £30
Claridge's burger sauce, American cheese, white onion, gherkins served with 'self-seasoned' fries

CLARIDGE'S LOBSTER WELLINGTON (allows 10 servings) £90
Sauce Americaine

CHEESE TROLLEY £30
*A selection of British & Continental cheeses, grapes, quince jelly, celery
Selection of breads & crackers*

OYSTER BAR (allowing 3 per person) £20
*Carlingford oysters shucked live
Mignonette sauce, tabasco, lemon and fresh black pepper*

CAVIAR 'BUMP' TROLLEY (500grams) £1500
Oscietra caviar, displayed on ice, served from our roaming trolley

CLARIDGE'S CAVIAR TROLLEY (500grams) £1800
*Oscietra caviar, displayed on ice, served from our roaming trolley
chopped eggs, chives, shallots, crème fraîche and Claridge's blinis*

BELUGA CAVIAR
Quote upon request

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DESSERT STATIONS

PROFITEROLES <i>Choux, whipped cream, chocolate sauce, praliné</i>	£24
CRÊPES SUZETTE (<i>allows two per serving</i>) <i>Flambéed crêpes with Grand Marnier, orange & lemon butter</i>	£25
CHOCOLATE MOUSSE <i>Praline, caramel, pearls and nuts</i>	£24
CLARIDGE'S PÂTISSERIE <i>A selection of mini desserts from Claridge's pâtisserie</i>	£25
CLARIDGE'S DOUGHNUT TROLLEY (<i>Allowing 100 donuts</i>)	£1500
CLARIDGE'S MESS STATION <i>Vanilla ice cream, chocolate mousse, vanilla Chantilly</i> <i>Toppings: Caramelised nuts, chocolate sauce, praliné, chocolate shard, caramel sauce</i>	£32

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LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

FIRST COURSE

DUCK, CHICKEN & PISTACHIO TERRINE	£42
<i>Tea smoked apricot, toasted sourdough</i>	
TUNA TARTARE	£44
<i>Pickled pineapple, coriander, ginger, ponzu</i>	
SEVERN & WYE SMOKED SALMON	£42
<i>Crème fraîche, mustard seeds, soda bread</i>	
SEARED SCOTTISH SCALLOPS	£45
<i>Crushed peas, yuzu salsa</i>	
ASPARAGUS SALAD	£40
<i>Potato, hazelnut & truffle dressing</i>	
SALMON ROYALE	£46
<i>Crab mayonnaise, cucumber, quail's egg, orange, dill, buckwheat</i>	
HERITAGE TOMATO & BURRATA SALAD	£39
<i>Isle of Wight tomatoes, aged-balsamic, mint & basil</i>	
ROASTED BEETROOT	£39
<i>Whipped goat's cheese, smoked almonds, dill, honey vinaigrette</i>	
CLARIDGE'S SEAFOOD COCKTAIL	£45
<i>Lobster, crab & Marie Rose sauce</i>	
SMOKED HADDOCK, COD & CHIVE FISHCAKE	£40
<i>Spring salad, sauce Gribiche</i>	

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INTERMEDIATE COURSE

CLARIDGE'S LOBSTER RISOTTO <i>Lobster bisque, sea herbs</i>	£33
TOMATO & PINEAPPLE GAZPACHO <i>Cucumber, watermelon, basil & lime</i>	£26
RICOTTA RAVIOLI <i>Spinach-butter sauce, hazelnuts & Parmesan</i>	£26
PEA & MINT RISOTTO <i>Aged Parmesan, soft herbs, truffle oil</i>	£26
SCALLOP CEVICHE <i>Cucumber, dill, coriander & buttermilk</i>	£30
OSCIETRA CAVIAR CRUMPET <i>Chopped eggs, chives & crème fraiche</i>	£30
RASPBERRY SORBET <i>Laurent-Perrier Rosé</i>	£25





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MAIN COURSE - MEAT & FISH

ROASTED SCOTTISH SALMON £49
Saffron potato, fennel, samphire

WILD SEA BASS, SAUCE VIERGE £60
New potatoes, green beans, cherry tomatoes

ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE £58
Mousseline potatoes, young vegetables, coastal herbs, seaweed

HEREFORDSHIRE BEEF FILLET, BURGUNDY JUS £65
Potato terrine, glazed maitake mushroom, baby spinach

ROAST CORN-FED CHICKEN, CHICKEN JUS £55
Fondant potato, young leeks, wild mushrooms

LOIN OF CORNISH LAMB, MINTED LAMB JUS £63
Fondant potato, braised baby gem, baby onions, peas

DUCK A L'ORANGE, ORANGE REDUCTION £58
Gratin Dauphinois, confit duck, spring cabbage

HAMPSHIRE VENISON, CHOCOLATE SAUCE £64
Pressed potato, venison saddle, crispy bonbon

BEEF WELLINGTON, TRUFFLE JUS £69
Gratin Dauphinois, heritage carrot, spinach

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MAIN COURSE - VEGETARIAN & VEGAN

ROASTED CAULIFLOWER STEAK, CHIMICHURRI VG	£43
<i>Cauliflower purée, golden raisins</i>	
CROWN PRINCE SQUASH RAVIOLI	£45
<i>Swiss chard, Roscoff onions, squash carpaccio</i>	
TENDERSTEM BROCCOLI VG	£43
<i>Broccoli salad, wild rice, almonds, endive, nasturtium</i>	
CELERIAC LASAGNE	£45
<i>Wild mushrooms, smoked celeriac sauce, tarragon & hazelnut salsa</i>	
BUTTERNUT SQUASH & GOATS CHEESE WELLINGTON	£45
<i>Wild mushrooms, charred pickled onions, watercress</i>	
PEA AND BROAD BEAN RISOTTO	£45
<i>Parmesan crisps, pea shoots & fresh truffle</i>	
SPINACH AND RICOTTA TORTELLINI	£44
<i>Spinach butter sauce, shaved asparagus salad, lemon oil</i>	

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DESSERT

COCONUT & MANGO MILLE-FEUILLE	£22
<i>Mango, coconut tuile</i>	
AFTER EIGHT CHOCOLATE DOME	£24
<i>Chocolate cream, mint ice cream</i>	
JASMIN & RASPBERRY VACHERIN	£22
<i>Jasmine cream, raspberry sorbet</i>	
STRAWBERRY & PISTACHIO TART	£22
<i>Pistachio praliné, strawberry sorbet</i>	
HAZELNUT & MILK CHOCOLATE MYSTÈRE	£22
LEMON MERINGUE TART	£22
<i>Raspberry sorbet</i>	
COCONUT & CHOCOLATE LOG VG	£22
<i>Coconut sorbet</i>	
CHEESE	£30
<i>Selection of British & Continental cheeses with traditional accompaniments</i>	

TEA, COFFEE & PETIT FOURS

Included

Our tea selection has been carefully curated by world -renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

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À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£185

FIRST COURSE

DUCK, CHICKEN & PISTACHIO TERRINE

Tea smoked apricot, toasted sourdough

SMOKED HADDOCK, COD & CHIVE FISHCAKE

Spring salad, sauce Gribiche

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

HERITAGE TOMATO & BURRATA SALAD

Isle of Wight tomatoes, aged-balsamic, mint & basil

ROASTED BEETROOT

Whipped goat's cheese, smoked almonds, dill, honey, vinaigrette

MAIN COURSE

ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE

Mousseline potatoes, young vegetables, coastal herbs, seaweed

ROASTED SCOTTISH SALMON

Saffron potato, fennel, samphire

HEREFORDSHIRE BEEF FILLET, BURGUNDY JUS

Potato terrine, glazed maitake mushroom, baby spinach

ROAST CORN-FED CHICKEN, CHICKEN JUS

Fondant potato, young leeks, wild mushrooms

ROASTED CAULIFLOWER STEAK, CHIMICHURRI VG

Cauliflower purée, golden raisins

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CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

À LA CARTE LUNCH OR DINNER

DESSERT

COCONUT & MANGO MILLE-FEUILLE

Mango, coconut tuile

AFTER EIGHT CHOCOLATE DOME

Chocolate cream, mint ice cream

JASMIN & RASPBERRY VACHERIN

Jasmine cream, raspberry sorbet

COCONUT & CHOCOLATE LOG VG

Coconut sorbet

CHEESE

Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS *(included)*

Our tea selection has been carefully curated by world -renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

Select one dish from each course in order to create your set menu

FIRST COURSE

TUNA TARTARE

Pickled pineapple, coriander, ginger, ponzu

£44

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

£42

HERITAGE TOMATO & BURRATA SALAD

Marinated Heritage tomato, baby basil

£39

ROASTED BEETROOT

Whipped goat's cheese, smoked almonds, dill, honey vinaigrette

£39

PEA & MINT RISOTTO

Aged Parmesan, soft herbs, truffle oil

£41





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NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

ROASTED SCOTTISH SALMON <i>Saffron potato, fennel, samphire</i>	£48
SEA BASS, SAUCE VIERGE <i>New potatoes, green beans, cherry tomato</i>	£54
ROASTED HALIBUT, CHAMPAGNE SAUCE <i>Mousseline potatoes, young vegetables, coastal herbs</i>	£54
TEMPURA COD, TARTARE SAUCE <i>Pont Neuf potatoes, English peas</i>	£54
CROWN PRINCE SQUASH RAVIOLI <i>Swiss chard, Roscoff onions, squash carpaccio</i>	£45

DESSERT

COCONUT & MANGO MILLE-FEUILLE <i>Mango, coconut tuile</i>	£22
COCONUT & CHOCOLATE LOG VG <i>Coconut sorbet</i>	£22
STRAWBERRY & PISTACHIO TART <i>Pistachio praliné, strawberry sorbet</i>	£22
HAZELNUT & MILK CHOCOLATE MYSTÈRE	£22
AFTER EIGHT CHOCOLATE DOME <i>Chocolate cream, mint ice cream</i>	£24

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CLARIDGE'S

NON-OFFENSIVE YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£65

FIRST COURSE

MARGARITA PIZZA V
(sharing or individual portions)

SUSHI SELECTION
Salmon, tuna & cucumber sushi rolls, ginger, wasabi, soy sauce

DIM SUM V
Vegetable gyoza, crisp vegetable rolls

PENNETTE V
Wild mushrooms and cream sauce

MAIN COURSE

FISH & CHIPS
Battered cod, chunky chips, mushy peas

SALMON TERIYAKI
Broccoli, mousseline potatoes

PEA RISOTTO V

PENNE POMODORO V

DESSERT

STRAWBERRY CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

STRAWBERRY ETON MESS
Vanilla Chantilly, meringue

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A LA CARTE

NON-OFFENSIVE

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YOUNG ADULTS

BEVERAGES

CHILDREN'S MENU

Select one dish per course to create your set menu
Menu is priced per person (*Children up to 10 years old*)

£55

FIRST COURSE

CRUDITÉS & DIP *V*

MAC 'N' CHEESE *V*

SUSHI SELECTION

Salmon, tuna & cucumber sushi rolls, ginger, wasabi, soy sauce

MARGARITA PIZZA *V*

(sharing or individual portions)

MAIN COURSE

FISH & CHIPS

Chunky chips

CLARIDGE'S FRIED CHICKEN*

French fries

PENNE POMODORO

GRILLED CHEESE SANDWICH

Sweet potato fries

SALMON TERIYAKI

Mousseline potatoes, broccoli

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

STRAWBERRY ETON MESS

Vanilla Chantilly, meringue

* *Not suitable for non-offensive*

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CLARIDGE'S

YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£65

FIRST COURSE

MARGARITA PIZZA *V*
(sharing or individual portions)

SUSHI SELECTION
Salmon, tuna and cucumber sushi rolls, ginger, wasabi, soy sauce

CHICKEN GYOZA
Soy sauce

PENNETTE, WILD MUSHROOM & CREAM SAUCE *V*

MAIN COURSE

CLARIDGE'S BEEF BURGER
Pickled onions, cheddar, French fries

FISH & CHIPS
Chunky chips, mushy peas, tartare sauce

SALMON TERIYAKI
Broccoli, mousseline potatoes

GRILLED CHICKEN
Broccoli, mousseline potatoes

CLARIDGE'S FRIED CHICKEN
French fries

DESSERT

STRAWBERRY CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

STRAWBERRY ETON MESS
Vanilla Chantilly, meringue

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WELCOME

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NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

Claridge's is delighted to present this wine list created using outstanding wine growers and vintages.

Within our list, you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.

If you have a specific preference for your event, we would be pleased to assist in offering different alternatives.

Please note wines and vintages are subject to availability.

CHAMPAGNE & SPARKLING

WHITE

<i>Laurent-Perrier "La Cuvée" NV</i>	£110
<i>Billecart-Salmon Brut Reserve</i>	£120
<i>Pol Roger, Brut Reserve, NV</i>	£130
<i>Bollinger "Spécial Cuvée" NV</i>	£140
<i>Charles Heidsieck Blanc de Blancs</i>	£150
<i>Ruinart Blanc de Blancs NV</i>	£200

ROSÉ

<i>Laurent-Perrier "Cuvée Rosé" NV</i>	£140
<i>Billecart-Salmon "Brut Rosé" NV</i>	£160

MAGNUM

<i>Laurent-Perrier "La Cuvée" NV</i>	£220
<i>Laurent-Perrier "Brut Rosé" NV</i>	£280
<i>Bollinger "Spécial Cuvée" NV</i>	£300



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WINE & BEVERAGE LIST

WHITE WINE

FRANCE

LOIRE VALLEY

Sancerre, La Guiberte, Alain Gueneau, 2022 £75

BURGUNDY

Chablis, Vieilles Vignes, Cyril Testut, 2022 £80

Bourgogne Chardonnay, Vincent Girardin, 2021 £95

ALSACE

Pinot Blanc, Maison Trimbach, 2021 £85

RHÔNE VALLEY

Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2022 £60

Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022 £75



CLARIDGE'S

WINE & BEVERAGE LIST

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BEVERAGES

SPAIN

Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2022 £60

Rioja Blanco, Finca Allende, 2019 £65

ITALY & SPAIN

"Trebiano/Garganega" Ponte Pietra, Veneto 2022 £50

Gavi Di Gavi, Terra Bruna, Fontanassa, Piedmont, 2022 £65

Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2022 £75

AUSTRALIA & NEW ZEALAND

Sauvignon Blanc, Pure, Staete Landt, 2022 £55

Chardonnay, Penfold's, Adelaide Hills, 2019 £65

SOUTH AFRICA

Chardonnay, Meerlust, Stellenbosch, 2022 £90

ROSÉ

Chateau Miraval, Côtes de Provence, 2022 £80



CLARIDGE'S

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WINE & BEVERAGE LIST

RED WINE

BORDEAUX

Esprit de Pavie, Chateau Pavie, 2017 £85

Pauillac de Lynch-Bages, 2018 £105

BURGUNDY

Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022 £65

Bourgogne Rouge, Oka, Cyprien Arlaud, 2020 £80

RHÔNE VALLEY

Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2021 £60

Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2022 £70

ITALY

Il Barroccio, Sicily 2021 £50

Chianti Classico, Castello di Albola, Tuscany 2021 £70

Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2020 £85

Brunello di Montalcino, Argiano, Tuscany, 2017 £100

Barolo, Paolo Scavino, Piedmont, 2015 £120

SPAIN

Rioja Tinto Reserva, Marques de Murrieta, 2018 £75



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ARGENTINA

Malbec, Durigutti, Patagonia, 2020 £65

CHILE

Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019 £75

AUSTRALIA

Shiraz, Penfold's, Adelaide Hills, 2019 £70

SWEET WINE

FRANCE

Sauternes, Les Cyprès de Climens, Chateau Climens, 2016 (37.5cl) £80

HUNGARY

Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2017 (50cl) £70

FORTIFIED WINE

Tawny Port 10yo, Graham's £55



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WINE & BEVERAGE LIST

COCKTAILS

CHAMPAGNE

FLAPPER

Strawberry, Cassis, Laurent-Perrier La Cuvée

£25

ELDERFLOWER SPRITZ

Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée

£25

GREAT MAIDEN'S BLUSH

Tanqueray, elderflower, rhubarb, citrus, Laurent-Perrier Cuvée Rosé

£25

MARTINI

ESPRESSO MARTINI

Belvedere vodka, Kahlua, espresso

£25

CHERRY DAIQUIRI

Eminente Claro, Cherry Hearing, lime juice, pineapple juice

£25

MANHATTAN

Maker's Mark, Antica Formula, Angostura Bitters

£25

SHORT/TALL

NEGRONI

Tanqueray, Campari, Martini Rosso

£25

GINGER SLING

Belvedere, ginger, citrus, ginger ale

£25

PALOMA

Casamigos Blanco, Italicus Liqueur, sugar syrup, 3cent grapefruit soda

£25

SPICY SIDE CAR

Hennessy VSOP, Cointreau, Ancho Reyes, honey, lemon

£25

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WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

PEAR PASSION	£12
<i>Pear, apple, passionfruit, citrus</i>	
AMARICO SPRITZ	£12
<i>Amarico, orange, vanilla, tonic water</i>	
WILD 75	£12
<i>Everleaf mountain, lemon juice, bristol coconut, Wild Idol sparkling wine</i>	
SPICE MULE	£12
<i>Seedlip Spice 94, pineapple juice, elderflower cordial, ginger beer</i>	

FRESH FRUIT JUICE	330ml
<i>Orange</i>	£8.50
<i>Pineapple</i>	£8.50
<i>Apple</i>	£8.50
<i>Mixed</i>	£8.50

SOFT DRINKS	200ml
<i>Coca Cola</i>	£8
<i>Diet Coke</i>	£8
<i>Tonic water</i>	£8
<i>Lemonade</i>	£8
<i>Ginger ale</i>	£8
<i>Bitter lemon</i>	£8
<i>Soda water</i>	£8

WATER	
<i>Whitehole Still & Sparkling Mineral Water 375ml</i>	£6
<i>Whitehole Still & Sparkling Mineral Water 750ml</i>	£9

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WHISKIES

BLENDDED SCOTCH

<i>Johnnie Walker, Black Label 50ml</i>	£18
<i>Chivas Regal 18yo 50ml</i>	£21
<i>Royal Salute 21yo 50ml</i>	£40
<i>Johnnie Walker, Blue Label 50ml</i>	£50

MALT SCOTCH

<i>Talisker 10yo 50ml</i>	£19
<i>Dalmore 15yo 50ml</i>	£21

IRISH

<i>Red Breast 12yo 50ml</i>	£21
<i>Green Spot 50ml</i>	£20

TENNESSEE

<i>Gentleman Jack 50ml</i>	£18
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COGNAC

<i>Hennessy VSOP 50ml</i>	£19
<i>Hennessy VSOP (700ml bottle)</i>	£230

VODKA

<i>Belvedere 50ml</i>	£18
<i>Grey Goose 50ml</i>	£20
<i>Beluga Gold Line 50ml</i>	£45

GIN

<i>Tanqueray 50ml</i>	£18
<i>Hendrick's 50ml</i>	£20
<i>Tanqueray No.10 50ml</i>	£22
<i>Star Of Bombay 50ml</i>	£25

RUM

<i>Eminente Claro 50ml</i>	£18
<i>Bacardi 8yo 50ml</i>	£20
<i>Havana Club 7yo 50ml</i>	£19
<i>Diplomatico Reserva Exclusiva 50ml</i>	£22



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TEQUILA

<i>Tapatio Blanco 50ml</i>	£18
<i>Casamigos Reposado 50ml</i>	£22
<i>Casamigos Añejo 50ml</i>	£24

CALVADOS

<i>Dupont 17 years 50ml</i>	£25
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APERITIF

<i>Martini Dry 50ml</i>	£18
<i>Campari 50ml</i>	£18

LIQUEUR

<i>Amaretto, Disaronno 50ml</i>	£18
<i>Bailey's, Irish Cream 50ml</i>	£18
<i>Kahlua 50ml</i>	£18
<i>Cointreau 50ml</i>	£18
<i>Grand Marnier 50ml</i>	£18

BEER

<i>Becks, Germany</i>	330ml £10
<i>Budvar, Czech Republic</i>	£10

CIDER

<i>Sydre Argelette, Eric Bordelet 2020</i>	750ml £28
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EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7409 6500

Email : banqueting@claridges.co.uk

GENERAL ENQUIRIES

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