



CLARIDGE'S

# CHARITY PROGRAMME

AUTUMN & WINTER  
2025/2026



# CLARIDGE'S

WELCOME

CHARITY  
PROGRAMME

CHARITY MENU

## WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing events 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.





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Claridge's has developed an inclusive price per person for charitable events priced at £185 per person for lunch and £195 for dinner.

A minimum guarantee of 150 guests is required for Claridge's Ballroom and 75 guests in the French Salon and Drawing Room.

These rates are available on Monday and Friday only and are subject to availability. The Charity Programme is not available in December.

The Charity Programme includes:

- *Exclusive use of the chosen event room with access times as follows:*

*Lunch – 11am until 4pm*

*Dinner – 6pm until midnight*

- *Billecart Salmon Le Réserve Champagne reception or soft beverage;*

*1 flute per person prior to lunch*

*2 flutes per person prior to dinner*

- *A three-course plated lunch or dinner menu*
- *Lunch or dinner is served with a bottle of mineral water and a half bottle of house wine*
- *Service Charge*
- *VAT*

Supplementary charges will be added for the following enhancements as desired:

- *Audio visual equipment – microphones, lights etc. (quote upon request)*
- *Floral arrangements (quote upon request)*
- *Stationery – place cards, menu cards etc. (quote upon request)*
- *Canapés from £37 for 5 pieces per person*
- *Licence extension from midnight until 1.00am at £1500*
- *Pin spotting at £700 (Ballroom) & £350 (French Salon & Drawing Room)*
- *Rigging points usage, quote upon request (Ballroom only)*



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The following selection of menus have been created by our Culinary Director and are offered for both lunch and dinner guests.

Please note that Claridge's does not offer menu tastings with this programme.

Select one option from each course to create your set menu

### FIRST COURSE

#### SEVERN & WYE SMOKED SALMON

*Crème fraîche, mustard seeds, soda bread*

#### DUCK TERRINE

*Pear, celery, fig & walnut, toasted brioche*

#### SMOKED HADDOCK & COD FISHCAKE

*Sauce gribiche, citrus, fennel & dill remoulade*

#### HERITAGE BEETROOT

*Truffled cream cheese, blackberry, walnut & rocket pesto*

#### WILD MUSHROOM & TRUFFLE VOL-AU-VENT

*Cep cream, truffle, nasturtium*

### MAIN COURSE

#### ROASTED SALMON

*Charlotte potatoes, braised baby fennel, pink grapefruit & caper beurre blanc*

#### ROASTED HALIBUT

*Crushed potato, spinach, baby leek, Champagne sauce*

#### ROAST CORN-FED CHICKEN

*Pomme Anna, crispy kale, confit leek, Madeira & truffle jus*

#### CORNISH LAMB LOIN

*Fondant potato, lamb shoulder, smoked aubergine, red pepper purée, lamb jus*

#### ROASTED CAULIFLOWER STEAK

*Tahini, toasted almond, radicchio*

#### RAINBOW CHARD PUTTANESCA RAVIOLI

*Slow roasted tomato, Kalamata olive, capers, parsley*

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



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### DESSERT

#### CITRUS TART

*Lemon thyme sorbet*

#### VANILLA AND APPLE MILLE FEUILLE

*Caramel sauce*

#### CLARIDGE'S BLEND CHOCOLATE AND HAZELNUT MYSTERE

*Milk chocolate parfait, meringue, hazelnut*

#### CHOCOLATE & MANGO LOG

*Chocolate brownie, mango mousse, passionfruit sorbet*

### TEA, COFFEE & PETIT FOURS

*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.*

### BEVERAGES

#### CHAMPAGNE

*Billecart Salmon, Le Réserve, NV*

#### WHITE WINE

*Trebbiano/Garganega, Ponte Pietra, Veneto, 2024*

#### RED WINE

*Il Barroccio, Sicily, 2023*

#### MINERAL WATER

*Acqua Panna Still Water*

*S.Pellegrino Sparkling Water*

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## EVENT ENQUIRIES

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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](mailto:banqueting@claridges.co.uk)

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## GENERAL ENQUIRIES

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Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: [info@claridges.co.uk](mailto:info@claridges.co.uk)

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[www.claridges.co.uk](http://www.claridges.co.uk)

