

# PRIVATE EVENTS MENU

AUTUMN & WINTER 2025/2026



WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

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







# 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 Classic caesar salad Croissant pucks and Nutella dip

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

Confit salmon, crushed new potatoes, tenderstem broccoli, Beurre blanc 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
Cranberries and white chocolate tart
Vanilla and apple mille feuille
Lemon meringue tart
Coffee and chocolate choux
Chocolate and caramel dome

Claridge's Blend tea, coffee & herbal infusions

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 a sure great reasons that may occur.





£95

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

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

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted

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

WITH A GLASS OF BILLECART-SALMON LE RESERVE

£110

WITH A GLASS OF BILLECART-SALMON LE ROSÉ NV

£125





Grilled gambas, shellfish bisque, carrot
Sole goujons, sauce gribiche
Lobster roll, chive cream
Seared scallop, vanilla, chilli
Crisp tuna nori roll, spicy mayonnaise

Tempura prawn, truffle-citrus mayonnaise Salmon fishcake, dill emulsion

Lobster Thermidor tartlet

Claridge's Lobster Wellington (allows 10 servings)

£90 each

£37

£52

£64

£72





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

£50 each





# CANAPÉS

# **VEGETARIAN & VEGAN**

# COLD CANAPÉS

Vietnamese roll, soy dressing
Mushroom parfait, sourdough toast, port & caramelised onion
Whipped feta, black olive tapenade
Beetroot tartare, walnut, nasturtium
Goat's cheese mousse, parmesan sable, balsamic
Roasted cauliflower, seeded cracker
Baron Bigod cheese, fig & truffle honey
Cucumber maki, ponzu jelly
Avocado, lime & sesame cornet

# HOT CANAPÉS

Beer onion & Tunworth cheese tart

Harissa spiced squash, pomegranate, tzatziki

XO Mushroom tart, chives, horseradish

Potato & thyme hash, jalapeno ketchup

Crispy quail's egg, hollandaise

Truffle & cheese gougère

Jerusalem artichoke, black garlic, lemon croustade

Wild mushroom arancini, truffle mayonnaise

Sweet pepper and chilli Nduja croquette

# DESSERT

Vanilla and berry macaron
Mini cornetto ice cream & sorbet
Peanut and chocolate tart
Coffee and chocolate choux
Passionfruit marshmallow
Lemon meringue tart
Mini chocolate and caramel dome



£40

£63



Truffled mac 'n' cheese

Mushroom stroganoff, braised rice Beef Bourguignon, potato purée Black truffle croque monsieur

Teriyaki salmon, wholegrain rice, pok choi, sesame, chilli Waffle fries, Claridge's seasoning

Mini burgers, cheddar, pickled red onion, burger sauce









BELUGA CAVIAR

Quote upon request









Sauce gribiche, citrus, fennel & dill remoulade













	WELCOME	LUNCH OR DINNER MENU	
	BRUNCH	MAIN COURSE - VEGETARIAN & VEGAN	
	AFTERNOON TEA	ROASTED CAULIFLOWER STEAK Tahini, toasted almond, radicchio	£44
	- CANAPÉS	RAS EL HANOUT SQUASH Apricot & chickpea tagine, pearl couscous, minted yoghurt	£44
	FOOD STATIONS	WILD MUSHROOM & BLACK TRUFFLE RISOTTO Parmesan, parsley, cep mascarpone	£46
	LUNCH OR DINNER	CUMIN SPICED CARROT	£44
	A LA CARTE —	Puy lentil, spiced wild rice, kale, masala sauce	
	CHEF'S SET MENU	CELERIAC AND MUSHROOM WELLINGTON Truffled mash potato, wild mushrooms, shallot	£46
	NON-OFFENSIVE	RAINBOW CHARD PUTTANESCA RAVIOLI Slow roasted tomato, Kalamata olive, capers, parsley	£45
_	CHILDREN & YOUNG ADULTS	CHARRED HISPI CABBAGE	£44
	BEVERAGES —	Miso butter, sesame, crispy rice cake, chilli	





# 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.





# 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

£190

# FIRST COURSE

# **DUCK TERRINE**

Pear, celery, fig & walnut, toasted brioche

# SMOKED HADDOCK & COD FISHCAKE

Sauce gribiche, citrus, fennel & dill remoulade

# SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

# HERITAGE BEETROOT

Truffled cream cheese, blackberry, walnut & rocket pesto

# MAIN COURSE

# ROASTED HALIBUT

Crushed potato, spinach, baby leek, Champagne sauce

# WILD SEA BASS

Baby spinach, winter mushrooms, gnocchi, Vin Jaune sauce

# HEREFORDSHIRE BEEF FILLET

Mash potato, seasonal greens, glazed carrot, red wine jus

# ROAST CORN-FED CHICKEN

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

# RAS EL HANOUT SQUASH

Apricot & chickpea tagine, pearl couscous, minted yoghurt





# À LA CARTE LUNCH OR DINNER

# **DESSERT**

# VANILLA AND APPLE MILLE FEUILLE

Caramel sauce

# CITRUS TART

Lemon thyme sorbet

# CLARIDGE'S BLEND CHOCOLATE AND HAZELNUT MYSTERE

Milk chocolate parfait, meringue, hazelnut

# CHOCOLATE & MANGO LOG

Chocolate brownie, mango mousse, passionfruit sorbet

# CHEESE

Selection of British & Continental cheeses with traditional accompaniments

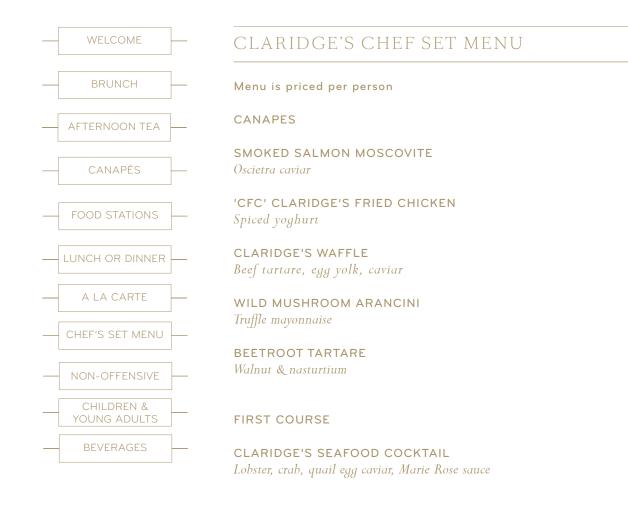
# TEA, COFFEE & PETIT FOURS (included)

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.





£185



# MAIN COURSE

# **BEEF WELLINGTON**

Truffle mash, spinach, braised shallot, green beans, Bordelaise sauce

# DESSERT

# VANILLA AND APPLE MILLE FEUILLE

Caramel sauce

# 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.

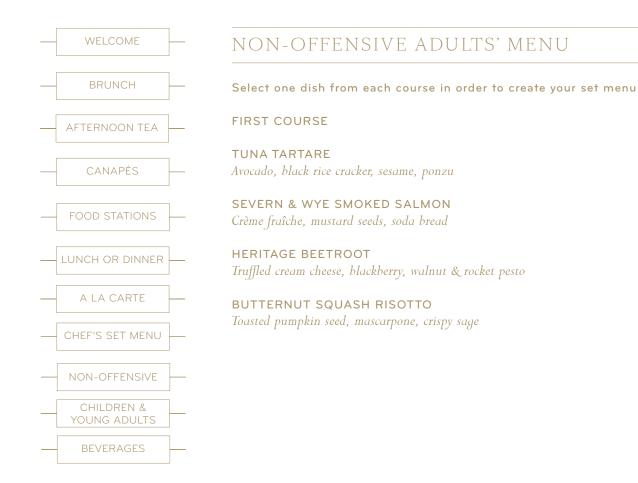


£45

£43

£40

£41











# WELCOME BRUNCH AFTERNOON TEA CANAPÉS FOOD STATIONS LUNCH OR DINNER A LA CARTE CHEF'S SET MENU NON-OFFENSIVE CHILDREN & YOUNG ADULTS BEVERAGES

# NON-OFFENSIVE YOUNG ADULTS' MENU

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

WILD MUSHROOM RISOTTO

Parmesan, chives, crème fraîche

PENNE POMODORO (v)

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART

Vanilla ice cream



£55



# GRILLED CHEESE SANDWICH

Sweet potato fries

# SALMON TERIYAKI

Mousseline potatoes, broccoli

# DESSERT

# MANGO AND PASSIONFRUIT CHEESECAKE

# CHOCOLATE FONDANT

Vanilla ice cream

# CLARIDGE'S KNICKERBOCKER GLORY

# CHOCOLATE TART

Vanilla ice cream

# \* Not suitable for non-offensive



# YOUNG ADULTS' MENU WELCOME Select one dish from each course to create your set menu BRUNCH Menu is priced per person (11 to 15 years old) FIRST COURSE AFTERNOON TEA MARGARITA PIZZA (v) CANAPÉS (sharing or individual portions) SUSHI SELECTION FOOD STATIONS Salmon, tuna and cucumber sushi rolls, ginger, wasabi, soy sauce CHICKEN GYOZA LUNCH OR DINNER Soy sauce A LA CARTE PENNETTE, WILD MUSHROOM & CREAM SAUCE (v) CHEF'S SET MENU MAIN COURSE CLARIDGE'S BEEF BURGER NON-OFFENSIVE Pickled onions, cheddar, French fries CHILDREN & YOUNG ADULTS FISH & CHIPS Chunky chips, mushy peas, tartare sauce BEVERAGES SALMON TERIYAKI

£65

Broccoli, mousseline potatoes

# GRILLED CHICKEN

Broccoli, mousseline potatoes

# CLARIDGE'S FRIED CHICKEN

French fries

# DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

# CHOCOLATE FONDANT

Vanilla ice cream

# CLARIDGE'S KNICKERBOCKER GLORY

# CHOCOLATE TART

Vanilla ice cream





# 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

Billecart-Salmon, Le Réserve, NV	£125
Nyetimber, Classic Cuvée, NV	£130
Bollinger, Spécial Cuvée, NV	£140
Pol Roger, Brut Reserve, NV	£150
Charles Heidsieck, Blanc de Blancs, NV	£150
Ruinart, Blanc de Blancs, NV	£230
ROSÉ	
Billecart-Salmon, Le Rosé, NV	£160
MAGNUM	
Billecart-Salmon, Le Réserve, NV	£250
Bollinger, Spécial Cuvée, NV	£300
Billecart-Salmon, Le Rosé, NV	£325

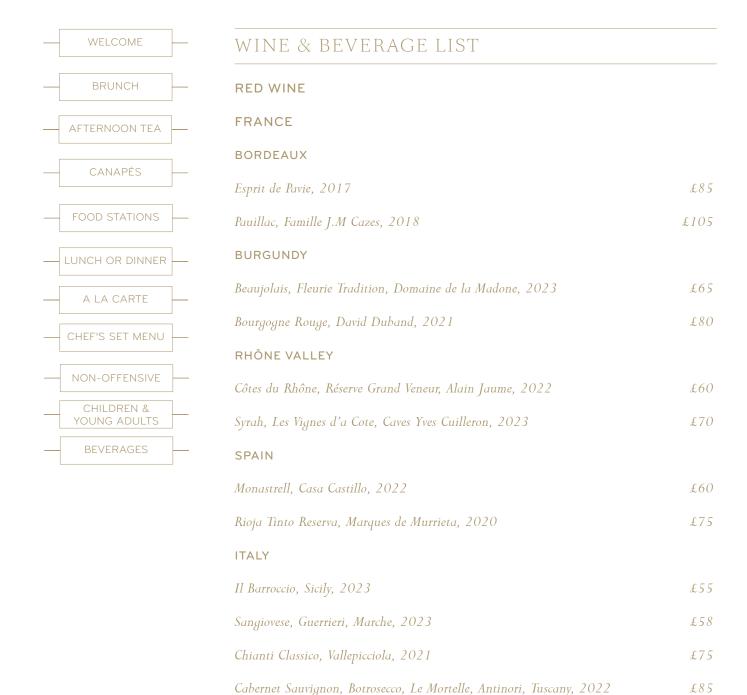


	WINE & BEVERAGE LIST	
BRUNCH	WHITE WINE	
— AFTERNOON TEA	FRANCE	
2	LOIRE VALLEY	
— CANAPÉS —	Sancerre, La Guiberte, Alain Gueneau, 2023	£75
FOOD STATIONS	BURGUNDY	
LUNCH OR DINNER	Chablis, Domaine Nathalie et Gilles Fèvre, 2022	£80
A LA CARTE	Bourgogne Chardonnay, Domaine Vincent Girardin, 2021	£95
— CHEF'S SET MENU	Meursault Vielles Vignes, Domaine Vincent Girardin 2021	£120
	ALSACE	
- NON-OFFENSIVE -	Pinot Blanc, Maison Trimbach, 2021	£85
CHILDREN & YOUNG ADULTS	RHÔNE VALLEY	
— BEVERAGES —	Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2023	£60
	Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2023	£75



WELCOME	WINE & BEVERAGE LIST	
BRUNCH	SPAIN	
— AFTERNOON TEA	Albarino, Diluvio, Bodegas Abanico, Rias Baixas, 2024	£60
— CANAPÉS —	Rioja Blanco, Finca Allende, 2020	£65
— FOOD STATIONS —	Trebbiano/Garganega, Ponte Pietra, Veneto, 2024	£55
LUNCH OR DINNER	Gavi di Gavi, Terrabruna, Fontanassa, 2024	£65
— A LA CARTE —	Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2024	£75
— CHEF'S SET MENU	NEW ZEALAND	
NON-OFFENSIVE	Sauvignon Blanc, Steve Bird, 2023	£58
CHILDREN & YOUNG ADULTS	SOUTH AFRICA	
— BEVERAGES —	Chardonnay, Meerlust, Stellenbosch, 2023	£90
	GERMANY	
	Riesling, Scharzhof, Egon Müller, 2023	£100
	ROSÉ	
	Ponte du Diable, Chateau Malherbe, 2024	£70
	Côtes de Provence, Chateau Miraval, 2024	£80





Brunello di Montalcino, Argiano, Tuscany, 2017

Barolo, Cascina Nuova, Elvio Cogno, 2018

£100

£130



WELCOME	WINE & BEVERAGE LIST	
- BRUNCH	ARGENTINA	
— AFTERNOON TEA —	Malbec, Durigutti, Patagonia, 2023	£65
- CANAPÉS -	CHILE	
	Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2020	£75
FOOD STATIONS	SWEET WINE	
LUNCH OR DINNER	FRANCE	
— A LA CARTE —	Sauternes, Les Cyprès de Climens, Chateau Climens, 2013 (37.5cl)	£80
— CHEF'S SET MENU —	HUNGARY	
NON-OFFENSIVE	Tokaji Szamorodni, Disznókö Dorgó Vineyard, 2018 (50cl)	£70
CHILDREN & YOUNG ADULTS	FORTIFIED WINE	
- BEVERAGES -	Tawny Port 10yo, Graham's	£60





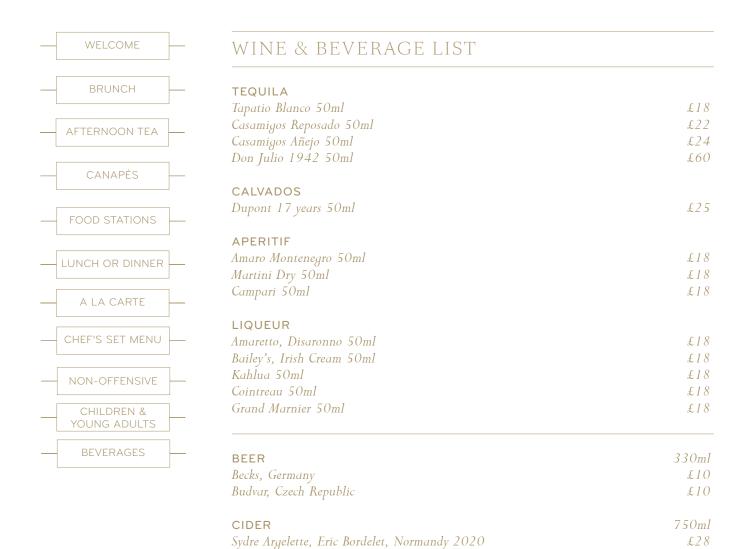


	- WELCOME	WINE & BEVERAGE LIST	
	BRUNCH —	COCKTAILS (Continued)	
	AFTERNOON TEA	SOFT	
_	CANAPÉS —	PEAR PASSION Pear, apple, passionfruit, citrus	£15
_	FOOD STATIONS —	CLEAN CUTTER Clean Co Rhum, orange, pineapple, citrus, coconut	£15
_	LUNCH OR DINNER —	WILD 75  Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine	£15
_	A LA CARTE	SPICE MULE	£15
	CHEF'S SET MENU	Seedlip spice 94, falernum, lime, ginger ale	
_	NON-OFFENSIVE	FRESH FRUIT JUICE	330ml
	CHILDREN &	Orange	£8.50
	YOUNG ADULTS	Pineapple Apple	£8.50 £8.50
_	BEVERAGES	пррие	20.30
		SOFT DRINKS	200ml
		Coca Cola	£8.50
		Diet Coke	£8.50
		Tonic water	£8.50
		Lemonade	£8.50
		Ginger ale Bitter lemon	£8.50 £8.50
		Soda water	£8.50
		WATER	
		Acqua Panna Still & S. Pellegrino Sparkling Mineral Water 250ml	£6
		Acqua Panna Still & S. Pellegrino Sparkling Mineral Water 750ml	£10



	WINE & BEVERAGE LIST	
BRUNCH	WHISKIES	
— AFTERNOON TEA	BLENDED SCOTCH	610
	Johnnie Walker, Black Label 50ml	£18 £21
— CANAPÉS —	Chivas Regal 18yo 50ml Royal Salute 21yo 50ml	£40
CANAFLS	Johnnie Walker, Blue Label 50ml	£50
FOOD STATIONS	MALT SCOTCH	
	Dalmore 15yo 50ml	£21
LUNCH OR DINNER	Macallan 12yr 50ml	£22
	IRISH	
A LA CARTE —	Jameson Black Barrel 50ml	£18
	Green Spot 50ml	£20
— CHEF'S SET MENU —	ı	
	TENNESSEE	
NON-OFFENSIVE —	Gentleman Jack 50ml	£18
CHILDREN &	COGNAC	
YOUNG ADULTS	Hennessy VSOP 50ml	£19
BEVERAGES —	Hennessy VSOP (700ml bottle)	£230
	VODKA	2.1.0
	Belvedere 50ml	£18
	Konik's Tail 50ml	£18 £20
	Grey Goose 50ml Grey Goose Altius 50ml	£40
	Grey Goose Mitas Folin	270
	GIN	
	Tanqueray 50ml	£18
	Hendrick's 50ml	£20
	Tanqueray No.10 50ml	£22
	Star Of Bombay 50ml	£25
	RUM	
	Eminente Claro 50ml	£18
	Havana Club 7yo 50ml	£19
	Bacardi 8yo 50ml	£20
	Diplomatico Reserva Exclusiva 50ml	£22







WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN & YOUNG ADULTS

BEVERAGES

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

Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: info@claridges.co.uk

www.claridges.co.uk

