



CLARIDGE'S

PRIVATE EVENTS MENU

AUTUMN & WINTER
2025/2026



CLARIDGE'S

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.





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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

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

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AFTERNOON TEA

Menu is priced per person

£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 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 BILLECART-SALMON LE RESERVE

£110

WITH A GLASS OF BILLECART-SALMON LE ROSÉ NV

£125

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CANAPÉS

Prices shown are per person

FIVE CANAPÉS <i>(Pre-dinner only)</i>	£37
TEN CANAPÉS <i>(Pre-dinner only)</i>	£52
TWELVE CANAPÉS	£64
FIFTEEN CANAPÉS	£72

FISH & SHELLFISH

COLD CANAPÉS

Seared tuna, citrus, sesame

Cornish crab, cucumber, apple, marigold

Lobster, crème fraîche & caviar tart

Hot smoked trout, horseradish, soda bread

Beetroot cured salmon blinis, lemon

Smoked salmon moscovite, Oscietra caviar

Tuna, ponzu, truffle tart

Salmon Royale, Claridge's gin, samphire

Marinated scallop, pink grapefruit, tarragon

HOT CANAPÉS

Toasted Cornish crab sandwich, brown crab mayonnaise

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

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CANAPÉS

MEAT

COLD CANAPÉS

Smoked duck, orange, hazelnut

Lamb caesar, anchovy, croustade

Herefordshire beef, parmesan & mustard

Chicken liver parfait, almond choux, plum

Peppered pastrami, rye bread, mustard mayonnaise

Duck rillettes, plum jam, cornichons

Beef tartare, tarragon emulsion

Coronation chicken naan, mango chutney

Hampshire venison tart, beetroot, juniper

HOT CANAPÉS

"CFC" Claridge's fried chicken, spiced yogurt

Lamb kofta, garlic harissa yogurt

Glazed short rib, marrow crumb, chives

Pork belly, caramelised apple

Steak & chips, rosemary salt, béarnaise

Duck spring roll, plum & hoisin sauce

Beef & ale 'casserole'

Venison pastilla, smoked almond

Lamb shoulder croquette, mint chimichurri

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

£50 each

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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

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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

£40

FIVE ITEMS

£63

COLD SELECTION

Chicken Caesar salad, egg, parmesan, sourdough crouton

Superfood salad: Mixed grains, citrus & soft herbs

Fennel & quinoa tabbouleh, pomegranate, smoked almonds

Confit duck & barley, winter greens, pickled carrot

Kale & cranberry salad, honey, toasted pumpkin seeds

Smoked salmon, fennel & mustard

Tuna poke bowl, sushi rice, pok choi, carrot, cucumber, toasted sesame & ginger

Claridge's prawn cocktail

Boccocini & chicory salad, pink grapefruit and pistachio

Heritage beetroot, pickled shallot, hazelnut, & orange

HOT SELECTION

Harissa lamb shoulder, couscous, pomegranate, minted yoghurt

Claridge's lobster risotto, sauce Américaine, sea herbs

Wild mushroom & caramelised onion ravioli, sage

Chicken biriyani

Fish 'n' Chips, tartare sauce

Claridge's chicken pie, mushrooms, lardons & soft herbs

Thai pumpkin curry, Jasmine rice, Thai basil

Truffled mac 'n' cheese

Mushroom stroganoff, braised rice

Beef Bourguignon, potato purée

Black truffle croque monsieur

Mini burgers, cheddar, pickled red onion, burger sauce

Teriyaki salmon, wholegrain rice, pok choi, sesame, chilli

Waffle fries, Claridge's seasoning

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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

Crab salad with apples & radish

Shrimp with lemon & tartare sauce

Prawn cocktail with lettuce

Scallop ceviche, ginger & citrus kosho

Oysters with mignonette sauce

PASTA ALLA RUOTA

£35

Parmesan wheel, penne pasta, black truffle, grated parmesan

SEVERN & WYE SMOKED SALMON GRAVLAX

£35

Potato salad, traditional accompaniments

PAN ROASTED TOMAHAWK

£38

Pomme puree, wild mushroom, crispy onion, béarnaise sauce

BAKED BRIE DE MEAUX

£25

Shaved truffle, baguette, rocket salad, honey

DAVIES SUSHI AND SASHIMI SELECTION

£36

Assortment of sushi & sashimi, tuna & salmon rolls,

Nigiri, sushi ginger, seaweed salad, edamame soy dressing

BROOK SUSHI AND SASHIMI SELECTION

£45

*Assortment of sushi & sashimi, yellow tail hosomaki, tuna Hosomaki &
seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing*

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(minimum 50 guests)

Chef Attendant Supplement of £150.00; per station

BEETROOT TARTARE

£30

Heritage beetroots, toasted pumpkin seed salad, toasted croutons

STEAK TARTARE

£35

Aged fillet steak, traditional garnish, sourdough croutons

CLARIDGE'S 'DIRTY BURGER' TROLLEY

£32

Claridge's burger sauce, American cheese, white onion, gherkins served with 'self-seasoned' fries

CLARIDGE'S LOBSTER WELLINGTON *(allows 10 servings)*

£90

Sauce Américaine

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

CRÈME BRÛLÉE

Vanilla crème, caramelized sugar

£24

CRÊPES SUZETTE *(allows two per serving)*

Flambéed crêpes with Grand Marnier, orange & lemon butter

£25

CHOCOLATE MOUSSE

Milk jam, chocolate shavings, sea salt

£24

CLARIDGE'S PÂTISSERIE

A selection of mini desserts from Claridge's pâtisserie

£25

CLARIDGE'S ETON MESS STATION

*Vanilla ice cream, chocolate mousse, vanilla Chantilly
Toppings: Caramelised nut, chocolate sauce, praliné,
chocolate shard, caramel sauce*

£32

CLARIDGE'S DOUGHNUT TROLLEY *(allows 100 donuts)*

£1500

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BEVERAGES

LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

FIRST COURSE

DUCK TERRINE

Pear, celery, fig & walnut, toasted brioche

£43

TUNA TARTARE

Avocado, black rice cracker, sesame, ponzu

£45

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

£43

BUTTERNUT SQUASH RISOTTO

Toasted pumpkin seed, mascarpone, crispy sage

£41

SMOKED SALMON ROYALE & CRAB

Quail egg, toasted buckwheat, orange

£47

FIG & BURRATA SALAD

White balsamic, pickled shallot, orange

£41

WILD MUSHROOM & TRUFFLE VOL-AU-VENT

Cep cream, truffle, nasturtium

£42

HERITAGE BEETROOT

Truffled cream cheese, blackberry, walnut & rocket pesto

£40

CLARIDGE'S SEAFOOD COCKTAIL

Lobster, crab, quail egg, caviar, Marie Rose sauce

£48

SMOKED HADDOCK & COD FISHCAKE

Sauce gribiche, citrus, fennel & dill remoulade

£42

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LUNCH OR DINNER MENU

INTERMEDIATE COURSE

CLARIDGE'S LOBSTER RISOTTO

Lobster bisque sauce, sea herbs

£33

ROASTED CAULIFLOWER VELOUTÉ

Baby cauliflower, vanilla butter

£25

JERUSALEM ARTICHOKE & TRUFFLE RAVIOLI

Artichoke crisps, parmesan

£26

ROASTED SCALLOP

Butternut squash, pancetta, sage beurre noisette

£30

WILD MUSHROOM RISOTTO

Parmesan, chives, crème fraîche

£27

OSCIETRA CAVIAR CRUMPET

Chopped eggs, chives, crème fraîche

£30

APPLE & CALVADOS SORBET

Calvados

£22





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LUNCH OR DINNER MENU

MAIN COURSE - MEAT & FISH

ROASTED SALMON £52
Charlotte potatoes, braised baby fennel, pink grapefruit & caper beurre blanc

WILD SEA BASS £61
Baby spinach, winter mushrooms, gnocchi, Vin Jaune sauce

ROASTED HALIBUT £59
Crushed potato, spinach, baby leek, Champagne sauce

HEREFORDSHIRE BEEF FILLET £66
Mash potato, seasonal greens, glazed carrot, red wine jus

ROAST CORN-FED CHICKEN £56
Pomme Anna, crispy kale, confit leek, Madeira & truffle jus

CORNISH LAMB LOIN £64
Fondant potato, lamb shoulder, smoked aubergine, red pepper purée, lamb jus

GRESSINGHAM DUCK £60
Braised pearl barley & spelt, onion purée, charred baby onions, celeriac, duck jus

HAMPSHIRE VENISON £65
Venison stuffed onion, dauphinoise potato, red cabbage, winter greens, juniper jus

BEEF WELLINGTON £70
Truffle mash, spinach, braised shallot, green beans, Bordelaise sauce

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LUNCH OR DINNER MENU

MAIN COURSE - VEGETARIAN & VEGAN

ROASTED CAULIFLOWER STEAK £44
Tahini, toasted almond, radicchio

RAS EL HANOUT SQUASH £44
Apricot & chickpea tagine, pearl couscous, minted yoghurt

WILD MUSHROOM & BLACK TRUFFLE RISOTTO £46
Parmesan, parsley, cep mascarpone

CUMIN SPICED CARROT £44
Puy lentil, spiced wild rice, kale, masala sauce

CELERIAC AND MUSHROOM WELLINGTON £46
Truffled mash potato, wild mushrooms, shallot

RAINBOW CHARD PUTTANESCA RAVIOLI £45
Slow roasted tomato, Kalamata olive, capers, parsley

CHARRED HISPI CABBAGE £44
Miso butter, sesame, crispy rice cake, chilli

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DESSERT

CITRUS TART £23
Lemon thyme sorbet

CLARIDGE'S BLEND CHOCOLATE AND HAZELNUT MYSTERE £23
Milk chocolate parfait, meringue, hazelnut

CHESTNUT AND BLACKCURRANT VACHERIN £23
Blackcurrant sorbet

VANILLA AND APPLE MILLE FEUILLE £23
Caramel sauce

STICKY TOFFEE CHOCOLATE DOME £25
Vanilla ice cream, butterscotch sauce

CHOCOLATE & MANGO LOG £23
Chocolate brownie, mango mousse, passionfruit sorbet

CHEESE £30
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.

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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

£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

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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

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CLARIDGE'S CHEF SET MENU

Menu is priced per person

£185

CANAPES

SMOKED SALMON MOSCOVITE

Oscietra caviar

'CFC' CLARIDGE'S FRIED CHICKEN

Spiced yoghurt

CLARIDGE'S WAFFLE

Beef tartare, egg yolk, caviar

WILD MUSHROOM ARANCINI

Truffle mayonnaise

BEETROOT TARTARE

Walnut & nasturtium

FIRST COURSE

CLARIDGE'S SEAFOOD COCKTAIL

Lobster, crab, quail egg caviar, Marie Rose sauce

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.

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CLARIDGE'S

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 ADULTS' MENU

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

FIRST COURSE

TUNA TARTARE

Avocado, black rice cracker, sesame, ponzu

£45

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

£43

HERITAGE BEETROOT

Truffled cream cheese, blackberry, walnut & rocket pesto

£40

BUTTERNUT SQUASH RISOTTO

Toasted pumpkin seed, mascarpone, crispy sage

£41





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BEVERAGES

NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

ROASTED SALMON £52
Charlotte potatoes, braised baby fennel, pink grapefruit & caper beurre blanc

WILD SEA BASS £61
Gnocchi, baby spinach, winter mushrooms, Vin Jaune

ROASTED HALIBUT £59
Crushed potato, baby spinach, baby leek, Champagne sauce

ROASTED CAULIFLOWER STEAK £44
Tahini, toasted almond, radicchio

RAINBOW CHARD PUTTANESCA RAVIOLI £45
Slow roasted tomato, Kalamata olive, capers, parsley

DESSERT

VANILLA AND APPLE MILLE-FEUILLE £23
Caramel sauce

CHOCOLATE AND MANGO LOG £23
Chocolate brownie, mango mousse, passion fruit sorbet

CITRUS TART £23
Lemon thyme sorbet

CLARIDGE'S BLEND CHOCOLATE AND HAZELNUT MYSTERE £23
Milk chocolate parfait, meringue, hazelnut

CHESTNUT AND BLACKCURRANT VACHERIN £23
Blackcurrant sorbet

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BRUNCH

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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

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BRUNCH

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FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
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 AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART

Vanilla ice cream

* *Not suitable for non-offensive*

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WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

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 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

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART
Vanilla ice cream

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BRUNCH

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CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

CHEF'S SET MENU

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

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



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FOOD STATIONS

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CHEF'S SET MENU

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

WHITE WINE

FRANCE

LOIRE VALLEY

Sancerre, La Guiberte, Alain Gueneau, 2023 £75

BURGUNDY

Chablis, Domaine Nathalie et Gilles Fèvre, 2022 £80

Bourgogne Chardonnay, Domaine Vincent Girardin, 2021 £95

Meursault Vieilles Vignes, Domaine Vincent Girardin 2021 £120

ALSACE

Pinot Blanc, Maison Trimbach, 2021 £85

RHÔNE VALLEY

Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2023 £60

Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2023 £75



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BEVERAGES

WINE & BEVERAGE LIST

SPAIN

Albarino, Diluvio, Bodegas Abanico, Rias Baixas, 2024 £60

Rioja Blanco, Finca Allende, 2020 £65

ITALY

Trebbiano/Garganega, Ponte Pietra, Veneto, 2024 £55

Gavi di Gavi, Terrabruna, Fontanassa, 2024 £65

Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2024 £75

NEW ZEALAND

Sauvignon Blanc, Steve Bird, 2023 £58

SOUTH AFRICA

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



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FOOD STATIONS

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BEVERAGES

WINE & BEVERAGE LIST

RED WINE

FRANCE

BORDEAUX

Esprit de Pavie, 2017 £85

Pauillac, Famille J.M Cazes, 2018 £105

BURGUNDY

Beaujolais, Fleurie Tradition, Domaine de la Madone, 2023 £65

Bourgogne Rouge, David Duband, 2021 £80

RHÔNE VALLEY

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

Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2023 £70

SPAIN

Monastrell, Casa Castillo, 2022 £60

Rioja Tinto Reserva, Marques de Murrieta, 2020 £75

ITALY

Il Barroccio, Sicily, 2023 £55

Sangiovese, Guerrieri, Marche, 2023 £58

Chianti Classico, Vallepiciola, 2021 £75

Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2022 £85

Brunello di Montalcino, Argiano, Tuscany, 2017 £100

Barolo, Cascina Nuova, Elvio Cogno, 2018 £130



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WINE & BEVERAGE LIST

ARGENTINA

Malbec, Durigutti, Patagonia, 2023 £65

CHILE

Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2020 £75

SWEET WINE

FRANCE

Sauternes, Les Cypres de Climens, Chateau Climens, 2013 (37.5cl) £80

HUNGARY

Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2018 (50cl) £70

FORTIFIED WINE

Tawny Port 10yo, Graham's £60



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BEVERAGES

WINE & BEVERAGE LIST

COCKTAILS

CHAMPAGNE

FLAPPER

Strawberry, Cassis, Billecart-Salmon Le Réserve

£25

ELDERFLOWER SPRITZ

Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Billecart-Salmon Le Réserve

£25

ALL YEAR ROUND

Monkey 47, cucumber, citrus, bitters, Billecart-Salmon Le Réserve

£25

MARTINI

ESPRESSO MARTINI

Ramsbury Vodka, Mr Black coffee, fresh Espresso

£25

PINEAPPLE DAIQUIRI

Eminente Riserva, pineapple & coconut syrup, pineapple juice, lime

£25

MANHATTAN

Maker's Mark, Antica Formula, Angostura bitters

£25

SHORT/TALL

NEGRONI

Tanqueray, Campari, Martini rosso

£25

CLARIDGE'S GARIBALDI

Campari, orange, passionfruit, citrus

£25

PALOMA

Patron Silver, Italicus Liqueur, sugar syrup, 3cent grapefruit soda

£25

PAPER PLANE

Michter's Bourbon, Amaro Nonino, Aperol, lemon

£25

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BEVERAGES

WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

PEAR PASSION

Pear, apple, passionfruit, citrus

£15

CLEAN CUTTER

Clean Co Rhum, orange, pineapple, citrus, coconut

£15

WILD 75

Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine

£15

SPICE MULE

Seedlip spice 94, falernum, lime, ginger ale

£15

FRESH FRUIT JUICE

Orange

330ml

£8.50

Pineapple

£8.50

Apple

£8.50

SOFT DRINKS

Coca Cola

200ml

£8.50

Diet Coke

£8.50

Tonic water

£8.50

Lemonade

£8.50

Ginger ale

£8.50

Bitter lemon

£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

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BEVERAGES

WINE & BEVERAGE LIST

WHISKIES

BLENDED SCOTCH

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

MALT SCOTCH

<i>Dalmore 15yo</i> 50ml	£21
<i>Macallan 12yr</i> 50ml	£22

IRISH

<i>Jameson Black Barrel</i> 50ml	£18
<i>Green Spot</i> 50ml	£20

TENNESSEE

<i>Gentleman Jack</i> 50ml	£18
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COGNAC

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

VODKA

<i>Belvedere</i> 50ml	£18
<i>Konik's Tail</i> 50ml	£18
<i>Grey Goose</i> 50ml	£20
<i>Grey Goose Altius</i> 50ml	£40

GIN

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

RUM

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



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WINE & BEVERAGE LIST

TEQUILA

<i>Tapatio Blanco 50ml</i>	£18
<i>Casamigos Reposado 50ml</i>	£22
<i>Casamigos Añejo 50ml</i>	£24
<i>Don Julio 1942 50ml</i>	£60

CALVADOS

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

<i>Amaro Montenegro 50ml</i>	£18
<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

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

CIDER

	750ml
<i>Sydre Argelette, Eric Bordelet, Normandy 2020</i>	£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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