



CLARIDGE'S

AUTUMN & WINTER MENU

2018/2019

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

Cold canapés

Oat crusted goat's cheese quince
Smoked Salmon Moscovite, oscietra caviar
Duck liver parfait, date, Serrano ham
Beetroot wonton, peppered goats cheese, mustard seed
Barquette quail egg, lobster, rock samphire

Menu 2 £40

Cold canapés

Oat crusted goat's cheese quince
Smoked Salmon Moscovite, oscietra caviar
Duck liver parfait, date, Serrano ham
Beetroot wonton, peppered goats cheese, mustard seed
Barquette quail egg, lobster, rock samphire

Hot canapés

Ox cheek pie, crisp shallot
Smoked paprika gougère
Brioche tart of roast scallop, miso celeriac, and truffle
Guinea fowl goujon, pickled walnut ketchup
Butternut and pine polenta

STARTERS

Portland scallops, Champagne cream <i>Roast cauliflower, sea beet, Oscietra Caviar</i>	£32
Cornish lobster risotto, Périgord truffle sauce <i>Butter poached lobster, Parmesan</i>	£34
Scottish halibut, pine essence <i>Caramelised celeriac purée,</i>	£29
Severn & Wye smoked salmon <i>Lemon and buckwheat blinis, golden beetroot</i>	£32
Seared venison <i>Grilled pear, turnip, lovage</i>	£30
Smoked duck <i>Poached Burford brown egg, Lyonnaise brioche tart, watercress</i>	£30
Roast breast of Norfolk quail <i>Spiced butternut squash, pomegranate, almonds, red quinoa</i>	£34
Burrata <i>French beans, crisp shallot, red endive, watercress</i>	£29
Truffle tortellini, chestnut foam <i>Mushroom purée, ceps</i>	£30

INTERMEDIATE COURSES

Fillet of seabass <i>Roast cauliflower, brown shrimp, sea beet, parsley oil</i>	£24
Truffle chicken and wild mushroom elixir	£18
Roast magret of duck <i>Beetroot, turnip and orange</i>	£22
Butternut velouté <i>Chestnut gnocchi, ricotta and sage</i>	£16
Champagne sorbet	£12

MAIN COURSES

Tempura cod, truffle Hollandaise sauce <i>Mousseline potatoes, wild mushrooms, spinach</i>	£39
Sole rosettes, Bordelaise sauce <i>Mousseline potatoes, Brixham squid, Savoy cabbage</i>	£42
Roast corn fed chicken breast, Burgundy jus <i>Roast carrot, fine French beans, Jerusalem artichokes</i>	£40
Roast loin of Kentish lamb <i>Spelt barley, parsnips, kale</i>	£45
Aberdeen Angus tournedos, Burgundy jus <i>Brioche crusted ox cheek gratin, spinach, watercress</i>	£45
Fillet of veal, Madeira jus <i>Dauphinois potatoes, chestnut, ceps, spinach</i>	£45
'Les Dombes' roast duck <i>Parmesan gnocchi, red cabbage, grilled pears, spinach</i>	£50
Venison Wellington, juniper jus <i>Celeriac purée, bacon lardons, Brussels sprouts</i>	£52

VEGETARIAN MAIN COURSES

Sautéed potato gnocchi, thyme nage <i>Red cabbage, roast celeriac, grilled pear,</i>	£32
Butternut Wellington, sage cream <i>Roast beetroot, Brussels sprouts, chestnuts</i>	£33
Cheddar quiche <i>Salsify, French beans, onion cups & cep</i>	£34
Parsnip & watercress risotto <i>Lyonnais onions, kale</i>	£33
Confit aubergine <i>Roast butternut squash bulgur wheat, hummus, pomegranate, walnuts, wilted spinach</i>	£32

DESSERTS

Almond bavarois <i>Poached pears, blackberry sorbet, amaretti biscuit</i>	£18
Nougat parfait <i>Chestnut crémeux, poached kumquats</i>	£18
Coffee and caramel bar <i>Passionfruit ice cream</i>	£18
Warm dark chocolate fondant <i>Earl grey cream, Opalys sorbet</i>	£18
Crème fraîche cheesecake <i>Yuzu curd, pistachio ice cream, blackcurrant</i>	£18
Hazelnut financier <i>Vanilla diplomat cream, orange, Armagnac prunes</i>	£18
Lemon meringue <i>Almond pâte sucrée, vanilla ice cream, brown butter</i>	£18

CHEESE

Selection of British & continental cheeses, traditional accompaniments	£22
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TEA, COFFEE & PETIT FOURS

Included

Rare teas, Earl Grey tea, green tea, black tea, jasmine silver tip, peppermint leaf, camomile flowers, etc.