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.

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 gougeré
Brioche tart of roast scallop, miso celeriac, and truffle
Guinea fowl goujon, pickled walnut ketchup
Butternut and pine polenta
STARTERS

Portland scallops, Champagne cream
Roast cauliflower, sea beet, Oscietra Caviar
£32

Cornish lobster risotto, Périgord truffle sauce
Butter poached lobster, Parmesan
£34

Scottish halibut, pine essence
Caramelised celeriac purée,
£29

Severn & Wye smoked salmon
Lemon and buckwheat blinis, golden beetroot
£32

Seared venison
Grilled pear, turnip, lovage
£30

Smoked duck
Poached Burford brown egg, Lyonnaise brioche tart, watercress
£30

Roast breast of Norfolk quail
Spiced butternut squash, pomegranate, almonds, red quinoa
£34

Burrata
French beans, crisp shallot, red endive, watercress
£29

Truffle tortellini, chestnut foam
Mushroom purée, ceps
£30
INTERMEDIATE COURSES

Fillet of seabass
Roast cauliflower, brown shrimp, sea beet, parsley oil

Truffle chicken and wild mushroom elixir

Roast magret of duck
Beetroot, turnip and orange

Butternut velouté
Chestnut gnocchi, ricotta and sage

Champagne sorbet
MAIN COURSES

Tempura cod, truffle Hollandaise sauce
*Mousseline potatoes, wild mushrooms, spinach* £39

Sole rosettes, Bordelaise sauce
*Mousseline potatoes, Brixham squid, Savoy cabbage* £42

Roast corn fed chicken breast, Burgundy jus
*Roast carrot, fine French beans, Jerusalem artichokes* £40

Roast loin of Kentish lamb
*Spelt barley, parsnips, kale* £45

Aberdeen Angus tournedos, Burgundy jus
*Brioche crusted ox cheek gratin, spinach, watercress* £45

Fillet of veal, Madeira jus
*Dauphinois potatoes, chestnut, ceps, spinach* £45

‘Les Dombes’ roast duck
*Parmesan gnocchi, red cabbage, grilled pears, spinach* £50

Venison Wellington, juniper jus
*Celeriac purée, bacon lardons, Brussels sprouts* £52
VEGETARIAN MAIN COURSES

Sautéed potato gnocchi, thyme nage  £32
Red cabbage, roast celeriac, grilled pear,

Butternut Wellington, sage cream  £33
Roast beetroot, Brussels sprouts, chestnuts

Cheddar quiche  £34
Salsify, French beans, onion cups & cep

Parsnip & watercress risotto  £33
Lyonnaise onions, kale

Confit aubergine  £32
Roast butternut squash bulgur wheat, hummus, pomegranate, walnuts, wilted spinach
DESSERTS

Almond bavarois  £18
Poached pears, blackberry sorbet, amaretti biscuit

Nougat parfait  £18
Chestnut crémeux, poached kumquats

Coffee and caramel bar  £18
Passionfruit ice cream

Warm dark chocolate fondant  £18
Earl grey cream, Opalys sorbet

Crème fraîche cheesecake  £18
Yuzu curd, pistachio ice cream, blackcurrant

Hazelnut financier  £18
Vanilla diplomat cream, orange, Armagnac prunes

Lemon meringue  £18
Almond pâte sucrée, vanilla ice cream, brown butter

CHEESE

Selection of British & continental cheeses, traditional accompaniments  £22

TEA, COFFEE & PETIT FOURS  Included

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