



CLARIDGE'S

CHILDREN'S MENUS

(Up to 10 years old)

2017

£45.00

Claridge's Events menus are written 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 are light and vibrant during the spring and summer months as the chefs enjoy the abundance of fresh ingredients, cooking with evolving techniques that focus on capturing the best flavours from the produce.

A handwritten signature in black ink, reading '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.

STARTERS

Tomato, mozzarella & basil salad

Sushi selection

Salmon, tuna & California sushi rolls, ginger, wasabi & soy

Dim sum

Vegetable gyoza, crisp vegetable rolls

Margarita pizza (sharing or individual portions)

Macaroni & cheese

MAIN COURSES

Buttermilk crisp chicken, parmesan dressing
Cucumber, gem leaves

Steak & mash
Green beans

Grilled chicken & parmesan risotto

Fish n chips
Battered cod, chunky chips

Roast beef, Yorkshire pudding
Roast potatoes, cabbage, peas & carrots

Meatballs, tomato & spaghetti

Halibut, roast tomato sauce
Crushed new potatoes, broccoli

Claridge's creamy chicken pie
Mousseline potatoes

Hoisin salmon
Egg fried rice

DESSERTS

Knickerbocker glory
Vanilla & chocolate

Sticky toffee pudding

Chocolate brownie, salted caramel ice cream

Vanilla cheesecake with berries

Chocolate fondant, vanilla ice cream