



CLARIDGE'S

BREAKFAST MENU

2018-2019

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 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, 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.



Your breakfast can be served individually plated, from a buffet, or family style on the meeting table.

CONTINENTAL

£32

Freshly squeezed orange juice

Fruit plate

Assorted yoghurt & granola shots

Selection of pastries from Claridge's bakery, toast

Tea or coffee

Tailor your breakfast selection with any of the following items:

Jugs of juice (allowing five servings)

£38

Strawberry & banana smoothie

Super green juice

Beetroot & raspberry juice

Carrot, orange, apple & ginger juice

Assorted yogurt, fruit compôtes & granola pots (serves 8)

£28

Bircher muesli pots (serves 8)

£28

Charcuterie & cheese board (serves 8)

£65

Polenta, parmesan & spinach muffins (serves 8)

£24

Severn & Wye smoked salmon & avocado, toasted rye (serves 6)

£30

Scrambled Burford brown eggs, wild mushrooms & truffle petit pot (serves 6)

£27

Hepburn's bacon brioche roll (allows 2 per person)

£20

Savoury danish pastry selection (allows 4 per person)

£14

French toast, clotted cream & fruit compôte (allows 2 per person)

£8.50

Pancakes, clotted cream, maple syrup, berries (allows 2 per person)

£8.50

ENGLISH

£40

May be served plated or buffet style.

*Freshly squeezed orange juice
Scrambled eggs
Hepburn's bacon & sausage
Grilled tomato & field mushroom
pastries from Claridge's bakery, toast
Tea or coffee*

SIGNATURE PLATED BREAKFASTS

*Freshly squeezed orange or pink grapefruit juice
Pastries from Claridge's bakery, toast
Tea or coffee*

Scrambled eggs 'en brioche' with caviar	£85
Wild mushroom on toasted brioche, poached egg	£32
Severn & Wye smoked salmon, scrambled egg	£35
Crisp parmesan duck egg, asparagus, truffled Hollandaise	£40

FULL BREAKFAST BUFFET

£55.00

*Freshly squeezed juices:
Orange, super green juice, beetroot & blackberry, carrot & ginger
Claridge's pastry selection, Claridge's jams, butter
Mini yogurt jars
Bircher muesli shots
Organic porridge – dates, banana, honey
Seasonal fruit platter
Charcuterie, meats & cheese selection
Smoked salmon & cream cheese bagel
Sliced tomato & avocado selection of toasts
Pancakes, clotted cream, berries
Tea or coffee*

Omelette station supplement	£	15.00
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BREAKFAST CANAPÉS

You are invited to create your own breakfast canapé reception based on below selection of cold and hot canapés.

Select 5 canapés for £24.00
Select 10 canapés for £35.00

Cold canapés

Smoked salmon cornets, Oscietra caviar
Severn & Wye smoked salmon, lemon blinis
Fruit kebabs
Smoked salmon blinis, crème fraîche
Fig & serrano ham

Hot canapés

Croque-monsieur
Warm goat's cheese & red onion quiche
Quail's egg royale
Bacon wrapped chipolatas, mustard hollandaise
Smoked haddock bouchée