



CLARIDGE'S

BUFFET 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 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' in a cursive style.

Martyn Nail
Executive Chef

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items.

BUFFET MENU 1

£ 72.00

Starters

Heritage tomato Niçoise salad, artichoke, olives
Smoked salmon, potato terrine
Piri piri chicken, radish, kale, avocado & crisp shallots
Selection of three salads

Main courses

Cod, peas à la Française, clams
Slow roast pork belly, cauliflower cheese & pine nuts
Moroccan style lamb, couscous
Winterdale cheddar & walnut quiche

Mousseline potatoes
Market vegetables

Dessert

Jivara milk chocolate feuillentine
Raspberry ripple Pavlova
Coconut crème fraîche mousse

BUFFET MENU 2

£ 82.00

Starters

Mozzarella & pea pine, basil
Tuna, white beans, balsamic vinegar
Serrano ham, quince, caperberries & celeriac
Selection of three salads

Main courses

Salmon, butternut squash & sage risotto
Aberdeen Angus cottage pie with cep, Burgundy jus, bone marrow crumb
Guinea fowl, Champagne, tomato, tarragon & wild mushrooms
Truffled ricotta tortellini

Rosemary fondant potatoes
Market vegetables

Dessert

Chocolate & hazelnut dacquoise
Coconut crème fraîche mousse
Exotic fruit platter

BUFFET MENU 3

£ 72.00

Starters

Butternut squash, roast beetroot, celeriac
Crayfish, sweetcorn, avocado & watercress
Duck, watercress, orange, pomegranate & spelt barley
Selection of three salads

Main courses

Smoked haddock, spinach, beetroot, Breckland brown egg, brioche gratin
Grilled chicken breast, gremolata
Brisket, beetroot & horseradish
Pithivier, red onion, goat's cheese, pine nuts

Buttered parsley new potatoes
Market vegetables

Dessert

Exotic fruit platter
Dark chocolate truffle cake
Selection of farmhouse cheeses