



CLARIDGE'S

WORKING LUNCH MENUS

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.



LIGHT BUSINESS LUNCH

£ 35.00

May be served individually or from a buffet

Sandwiches

Severn & Wye Smoked Salmon, Prawn Mayonnaise, Watercress

Beef, Burgundy Butter, Horseradish, French Sorrel

Roast Chicken Caesar

Ham, Gruyère, Celeriac & Smoked Tomato Chutney

Hand Cut Chips

Soupe Du Jour

Desserts

A Selection of Mini Desserts from Claridge's Pâtisserie

Coffee, Tea & Herbal Infusions

Petit Fours



WORKING LUNCH BUFFET MENU 1

£ 49.00

Cold

Grilled Prawns, Superfood Salad, Kale, Pea, Beetroot

Buffalo Mozzarella, Beetroot

Selection of Sushi

Caesar Chicken Sandwich

Hot

Dover Sole, Brioche Crumb, Tomato, Chilli, Lime

Winterdale Cheddar & Walnut Quiche

Grilled Chateaubriand, Potato Terrine, Brown Butter Béarnaise

Desserts

A Selection of Mini Desserts from Claridge's Pâtisserie

Coffee, Tea & Herbal Infusions

Petit Fours



WORKING LUNCH BUFFET MENU 2

£ 47.00

Cold

Smoked Mackerel Pie, Rock Samphire, Toasted Sourdough
Cardamom & Coriander Chicken, French Beans Salad, Crisp Shallots
Waterloo Cheese, Chilli Jam, Roast Butternut
Asparagus Caesar Salad

Hot

Cod Tempura, Warm Tartare Sauce
Cep & Artichoke Risotto
Scottish Venison Ragout, Orecchiette, Parmesan

Desserts

A Selection of Mini Desserts from Claridge's Pâtisserie
Coffee, Tea & Herbal Infusions
Petit Fours



WORKING BUFFET MENU 3

£ 47.00

Cold

Smoked Salmon, Potato Terrine, Crème Fraîche, Herbs
Kale, Hummus, Beetroot & Peas
Beef, Celeriac Remoulade, Mushroom Purée & Watercress

Hot

Truffled Croque Monsieur
Butternut Squash & Sage Macaroni Gratin
Crisp Squid, Aubergine, White Beans & Chorizo
Duck Parmentier, Madeira Jus

Desserts

A Selection of Mini Desserts from Claridge's Pâtisserie
Coffee, Tea & Herbal Infusions
Petit Fours

WORKING BUFFET MENU 4

£ 49.00

Cold

Claridge's Terrine de Maison
Potted Shrimp, Toasted Sourdough
Grilled Pear, Goat's Cheese & Sorrel
Duck's Egg, Watercress & Crisp Shallot

Hot

Claridge's Chicken Pie
Truffled Ricotta Tortellini
Plank Salmon, Seaweed Salad

Desserts

A Selection of Mini Desserts from Claridge's Pâtisserie
Coffee, Tea & Herbal Infusions
Petit Fours