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APERITIF

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LAURENT-PERRIER,  
ULTRA BRUT, FRANCE, NV £25

BLOODY MARY £22  
Vodka, tomato juice, lemon, black pepper

LAURENT-PERRIER,  
CUVÉE ROSÉ, FRANCE, NV £28

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SUNDAY LUNCH

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PARKER HOUSE LOAF  
Claridge's butter

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FIRST COURSE

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HAM HOCK TERRINE  
Pickles, brioche

CELERIAC VELOUTÉ  
Pickled walnut, Granny Smith (v)

SMOKED SALMON  
Sour cream, cucumber, soda bread

BABY BEETROOT SALAD  
Tempura, lovage (vg)

SEABASS AND CRAB FISHCAKE  
Tartare sauce, Wakame seaweed, lemon

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MAIN COURSE

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NORFOLK BLACK LEG CHICKEN FOR TWO  
Truffle stuffing

ROASTED HEREFORDSHIRE RIB OF BEEF  
Horseradish purée, Yorkshire pudding, gravy

RARE BREED PORCHETTA  
Caramelised apple purée

GRILLED HALIBUT  
Sauce Nantais, smoked caviar

CELERIAC & MUSHROOM PITHIVIER  
Celeriac purée

For the table :

Roast potatoes, glazed carrots,  
seasonal greens, creamed cabbage & bacon,  
cauliflower & cheese, gravy

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DESSERT  
FOR THE TABLE

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BAKED MERINGUE TART  
Lemon

COLSTON BASSETT STILTON  
Chutney, crackers

CLARIDGE'S CHOCOLATE  
Chocolate mousse, brownie, cocoa nib,  
caramel, hot chocolate sauce

VANILLA PANACOTTA  
Pineapple

APPLE CRUMBLE  
Vanilla ice cream, custard

Two Courses £85  
Three Courses £100

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

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## SUNDAY LUNCH

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### PARKER HOUSE LOAF

Olive oil

### BLOODY MARY £22

Vodka, tomato juice, lemon, black pepper

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## FIRST COURSE

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### BITTER LEAF SALAD

Radish, pickled baby carrots

### BABY BEETROOT SALAD

Tempura, lovage

### CELERIAC VELOUTÉ

Pickled walnut, Granny Smith

### BABY CUCUMBER SALAD

Fennel, kafir lime

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## MAIN COURSE

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### TOMATO & ARTICHOKE TAGLIATELLE

Olive, basil

### CONFIT AUBERGINE

Garlic yoghurt, aubergine caramel

### TRUFFLE RISOTTO

Olive oil

### CELERIAC & MUSHROOM PITHIVIER

Mushroom sauce

For the table : Roast potatoes, glazed carrots,  
seasonal greens, cabbage, cauliflower, gravy

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## DESSERTS FOR THE TABLE

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### CLARIDGE'S CHOCOLATE

Chocolate mousse, brownie, cocoa nib,  
caramel, hot chocolate sauce

### CITRUS PAVLOVA

### APPLE CRUMBLE

Two Course £85  
Three Courses £100

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## SUNDAY LUNCH

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### PARKER HOUSE LOAF

*Claridge's butter*

### CRUDITES

*Seasonal hummus*

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## FIRST COURSE

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### CELERIC VELOUTÉ

*Croutons*

### SMOKED SALMON

*Lemon, soda bread*

### CHEESE & ONION CRUMPET

*Coppa, frisée*

### MELON & BERRIES

*Lemon dressing*

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## MAIN COURSE

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### ROAST BEEF RIB

*Yorkshire pudding, gravy*

### ROAST CHICKEN

*Green beans, chicken jus*

### STEAMED WILD SEABASS

*Baby potatoes, butter sauce*

### PENNE PASTA

*Tomato, basil*

*For the table : Roast potatoes, glazed carrots, seasonal greens, creamed cabbage & bacon, cauliflower & cheese, gravy*

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## DESSERTS FOR THE TABLE

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### BAKED MERINGUE TART

*Lemon*

### COLSTON BASSETT STILTON

*Chutney & crackers*

### CLARIDGE'S CHOCOLATE

*Chocolate mousse, brownie, cocoa nib  
caramel, hot chocolate sauce*

### VANILLA PANACOTTA

*Pineapple*

### APPLE CRUMBLE

*Vanilla ice cream, custard*

*Two Course £40  
Three Courses £50*

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