

NEW YEAR'S EVE DINNER

£250 per person

TO BEGIN

CANAPÉS

With a glass of Laurent-Perrier Héritage NV

FIRST COURSE

To share for the table

CORNISH CRAB

Mango and tarragon

HERITAGE BEETROOT

Blood orange, dill

BURRATA

Pumpkin, pear, balsamic vinegar

SECOND COURSE

To share for the table

LOBSTER AGNOLOTTI

Winter chanterelles, lobster bisque

SEARED SCALLOPS

Caviar beurre blanc

FOIE GRAS TERRINE

Toasted brioche, Sauternes jelly

MAIN COURSE

Please select one per person

HALIBUT

Crushed potato, baby spinach,  
langoustine, sauce vin jaune

BEEF WELLINGTON

Mashed potato, glazed heritage  
carrot, red wine jus, truffle

ONION TARTE FINE

Wild mushroom ragout

DESSERTS

To share for the table

CHOCOLATE CLOCK

Caramelised popcorn ice cream

ARTISAN CHEESE BOARD

Traditional accompaniments

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.