
APERITIF

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

BLOODY MARY £20
Vodka, tomato juice, lemon, black pepper

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

SUNDAY LUNCH

PARKER HOUSE LOAF

Claridge's butter

FIRST COURSE

HAM HOCK TERRINE

Pickles, brioche

GRATINATED FRENCH ONION SOUP

Gruyère

SMOKED SALMON

Sour cream, cucumber, soda bread

GRILLED ROOT VEGETABLES

Bitter leaf salad

SEABASS AND CRAB FISHCAKE

Tartare sauce, Wakame seaweed, lemon

MAIN COURSE

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 MONKFISH TAIL

Roasted cauliflower, pickled turnip

CELERIAC & MUSHROOM PITHIVIER

Celeriac purée

For the table :

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

DESSERT FOR THE TABLE

BAKED MERINGUE TART

Lemon

CLARIDGE'S CHOCOLATE

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

COLSTON BASSETT STILTON

Chutney, crackers

VANILLA PANACOTTA

Pineapple

APPLE CRUMBLE

Vanilla ice cream, custard

Two Courses £75
Three Courses £90

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.

VEGAN SUNDAY LUNCH

PARKER HOUSE LOAF
Olive oil

BLOODY MARY £20
Vodka, tomato juice, lemon, black pepper

FIRST COURSE

GRATINATED FRENCH
ONION SOUP
Sourdough

GRILLED ROOT VEGETABLES
Smoked dressing, sunflower seeds

BITTER LEAF SALAD
Radish, pickled baby carrots

BABY BEETROOT SALAD
Tempura, lovage

MAIN COURSE

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*

DESSERTS FOR THE TABLE

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

CITRUS PAVLOVA

APPLE CRUMBLE

Two Course £75
Three Courses £90

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CHILDREN'S SUNDAY LUNCH

PARKER HOUSE LOAF
Claridge's butter

CRUDITES
Seasonal hummus

FIRST COURSE

LEEK & POTATO SOUP
Croûtons, chive cress

SMOKED SALMON
Lemon, soda bread

CHEESE & ONION CRUMPET
Coppa, frisée

MELON & BERRIES
Lemon dressing

MAIN COURSE

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*

DESSERTS FOR THE TABLE

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 £35
Three Courses £45

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