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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

PEA VELOUTÉ  
Jersey royal, peas, quail egg (v)

SMOKED SALMON  
Sour cream, cucumber, soda bread

MARMANADE TOMATO  
Ricotta, pine nuts, basil (v)

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 SIRLOIN OF BEEF  
Horseradish purée, Yorkshire pudding, gravy

NEW SEASON LAMB RUMP  
English asparagus, morels

GRILLED HALIBUT  
Sauce Nantais, smoked caviar

WHITE ONION TART  
Baby artichoke, broad beans, Belper Knolle cheese

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

BRIE DE MEAUX  
Chutney, crackers

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

PASSION FRUIT CRÈME BRULEE

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.