

APERITIF

LAURENT-PERRIER,
ULTRA BRUT, FRANCE, NV
125ML £25

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

LAURENT-PERRIER,
CUVÉE ROSÉ, FRANCE, NV
125ML £28

KRUG,
GRANDE CUVÉE 172ÈME, 125ML £65

KRUG,
ROSÉ 28ÈME, 125ML £95

SUNDAY LUNCH

PARKER HOUSE LOAF
Claridge's butter

FIRST COURSE

CONFIT CHICKEN TERRINE
Pear chutney, brioche

CELERIAC SOUP
Winter truffle (v)

SEVERN & WYE SMOKED SALMON
Cauliflower, pickled cucumber, soda bread

BURRATA
Heritage tomato, pine nuts, basil (v)

CLARIDGE'S FISH CAKE
Tartare sauce, Wakame salad, lemon

MAIN COURSE

NORFOLK BLACK LEG CHICKEN
Truffle Stuffing

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

CORNISH LAMB
Lamb belly kebab, red pepper, aubergine

SHETLAND HALIBUT
White asparagus, Lardo di Colonnata, walnut

CELERIAC WELLINGTON
Mushroom sauce, truffle

For the table :
Roast potatoes, carrots,
broccoli, green beans
cauliflower cheese, gravy

DESSERT FOR THE TABLE

BAKED MERINGUE TART
Lemon

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

STICKY TOFFEE PUDDING
Vanilla ice cream

BRIE DE MEAUX
Chutney, crackers

SWEET WINE

ISTVÁN SZEPSY
TOKAJI SZAMORODNI 2017,
100ML £32

CHÂTEAU D'YQUEM,
SAUTERNES 2005,
100ML £185

FONTODI VIN SANTO
DEL CHIANTI CLASSICO 2014,
100ML £30

Two Courses £85
Three Courses £100

 @claridgesrestaurantmayfair

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.

CHILDREN'S SUNDAY LUNCH

PARKER HOUSE LOAF

Claridge's butter

CRUDITES

Seasonal hummus

FIRST COURSE

TOMATO SOUP

Croutons

SMOKED SALMON

Lemon, soda bread

CHEESE & ONION CRUMPET

Coppa, frisée

MELON & BERRIES

Lemon dressing

MAIN COURSE

ROASTED HEREFORDSHIRE SIRLOIN OF BEEF

Yorkshire pudding, gravy

ROAST CHICKEN OR SEABASS

Tenderstem broccoli

SOLE GOUJONS

Chips, tartare sauce

PENNE PASTA

Tomato, basil

*For the table : Roast potatoes, carrots, broccoli, green
beans, cauliflower cheese, gravy*

DESSERTS

CLARIDGE'S CHOCOLATE

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

STICKY TOFFEE PUDDING

Vanilla ice cream

BAKED MERINGUE TART

Lemon

*Two Course £40
Three Courses £50*

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VEGAN SUNDAY LUNCH

SOURDOUGH

Olive oil

BLOODY MARY £22

Vodka, tomato juice, lemon, black pepper

FIRST COURSE

HERITAGE TOMATO SALAD

Pine nuts, basil

CELERIAC SOUP

Winter truffle

SALT BAKED BEETROOT

Fig, pecan, aged balsamic

MAIN COURSE

WARM PUMPKIN SALAD

Butternut squash, pear

TRUFFLE RISOTTO

Shaved fresh truffle

CELERIAC WELLINGTON

Mushroom sauce, truffle

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

DESSERTS FOR THE TABLE

CLARIDGE'S CHOCOLATE

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

BLUEBERRY PAVLOVA

APPLE CRUMBLE

Two Course £85
Three Courses £100

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