



CLARIDGE'S
RESTAURANT

CHRISTMAS DAY LUNCH MENU

A glass of Billecart Salmon Le Réserve and canapés

FIRST COURSE

Severn & Wye smoked salmon, Cornish crab, pickled cucumber, crumpets
Salt baked beetroot, seasoned ricotta, aged balsamic, pecans, port

SECOND COURSE

Fois Gras & confit duck terrine, Sauternes, quince, grape & hazelnut relish, toasted brioche
Jerusalem artichoke soup, brillat savarin 'on toast', truffle
Claridge's winter salad, pumpkin, baby onion, comice pear, bitter leaves
Truffle risotto, white onion cream

MAIN COURSE

Wild seabass, lentils, butternut squash, red wine sauce
Shetland Halibut, roast celeriac, cavolo nero, Oscietra caviar
Norfolk bronze turkey breast, chestnut stuffed leg, pigs in blankets, roast parsnip
Venison Wellington, heritage carrot, trompette mushroom
Mushroom & black truffle pithivier, girolles, Maderia cream

For the table: Roast potatoes, braised red cabbage, glazed carrot & parsnip,
sautéed Brussels sprouts, chestnuts, lardons, pigs in blankets, winter greens

DESSERTS FOR THE TABLE

Claridge's Christmas pudding, brandy sauce
Apple crumble, vanilla ice cream
Claridge's crest with chocolate & gingerbread

A SELECTION OF BRITISH CHEESE TO SHARE

With traditional accompaniments.

£550 per person (Children's £275)

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

[Back to Main Menu](#)



CLARIDGE'S
RESTAURANT

CHRISTMAS DAY DINNER MENU

A glass of Billecart Salmon Le Réserve

AMUSE BOUCHE

FIRST COURSE

Smoked salmon royal with crème fraîche, fennel salad & Oscietra caviar

Fois Gras & confit duck terrine, sweet wine, apple & pear chutney, sourdough

Beef tartare, Burford brown egg, cornichons

Jerusalem artichoke soup, pickled trompette, truffle

Burrata, clementine, chicory, almond & rocket

MAIN COURSE

Wild seabass, salsify, butternut squash, red wine sauce

Cornish brill, potato, creamed spinach, Champagne sauce, Oscietra caviar

Norfolk bronze turkey breast, chestnut stuffed leg, pigs in blankets, roast parsnip, cranberry sauce

Fillet of Herefordshire beef, braised beef rib onion, pepper sauce

Celeriac & mushroom Wellington, savoy cabbage, pickled celeriac & truffle

For the table: Roast potatoes, braised red cabbage, glazed carrot & parsnips,

sautéed Brussels sprouts, chestnuts & lardons, pigs in blankets

DESSERT

Claridge's Christmas pudding, brandy sauce

Yuzu Mont Blanc, chestnut ice cream

Gingerbread cake, Claridge's blend chocolate, orange sorbet

Mince pie soft serve, spiced crumble

Selection of British cheese, chutney & crackers

£325 per person (Children's £150)

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

[Back to Main Menu](#)