



CLARIDGE'S
RESTAURANT

CHRISTMAS EVE DINNER MENU

A glass of Billecart Salmon Le Réserve

AMUSE BOUCHE

FIRST COURSE

Lobster ravioli, shellfish bisque, winter chanterelles

Smoked salmon royal, Cornish crab, quail egg, crème fraîche & fennel salad

Chestnut soup, confit duck, Madeira

Beef tartare, Burford brown egg, Oscietra caviar

Burrata, clementine, chicory, almond & sourdough

MAIN COURSE

Roast sea bass, pearl barley risotto, leek, jus gras

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, roast onion, red wine & shallot 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 and pigs in blankets

DESSERT

Claridge's Christmas pudding, brandy sauce

Apple tatin yule log, caramel ice cream

Gingerbread cake, Claridge's blend chocolate & orange sorbet

Mince pie soft serve, spiced crumble

Selection of British cheese, chutney & crackers

£300 per person (Children's £150)

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

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