

NEW YEAR'S EVE 2025

CANAPÉS

CLARIDGE'S FRIED CHICKEN
oscietra caviar

MUSHROOM ARANCINI
truffle

LOBSTER LETTUCE CUPS
avocado & lime

BATTUTA DI MANZO
bone marrow

DINNER

STARTERS (TO SHARE)

SAN DANIELE PROSCIUTTO

BABY SPINACH & TRUFFLE SALAD

BURRATA
persimmon, Ravida EVO

ROAST SCALLOP
fregola minestrone, Romanesco, pinenut

SHRIMP COCKTAIL
XO brandy cocktail sauce

MAIN COURSE (TO CHOOSE)

PRIME RIB OF BEEF

ROASTED FILLET OF SEABASS

Sauces: Béarnaise, Green Goddess, Astice Pepper Sauce

SIDES

TRIPLE COOKED CHIPS

ROAST BUTTERNUT SQUASH

RADICCHIO & HONEYCRISP APPLE
aged cheddar, maple vinaigrette

PRE-DESSERT

ROSE CHAMPAGNE
pink grapefruit, buckwheat crunchy

DESSERT (TO SHARE)

RASPBERRY PAVLOVA
yuzu mousse, shiso

CLARIDGE'S CHOCOLATE CLOCK
Peanut and caramel

£300PP

