

Foyer Private Dining Menu

STARTERS

Severn and Wye smoked salmon with crème fraiche, pickled mustard seeds and soda bread

Searred Portland scallops, charred pear with celeriac and chamomile pureé

Claridge's steak tartare with egg, capers, gherkins, shallots and tarragon emulsion

Terrine of foie gras and pistachio spiced apricot, Sauternes jelly on toasted brioche

Burrata with red endive, French beans walnuts and shallots

MAIN COURSES

Tournedos of beef with parsnip purée, baby carrots and truffle

Claridge's chicken pie with French beans and mashed potatoes

Claridge's Cornish lobster risotto truffle sauce

Roast halibut with crushed Jerusalem artichokes, toasted hazelnuts and onion broth

Truffle ricotta ravioli with savoy cabbage and truffle butter

DESSERTS

Chocolate tart with Araguani crémeux and Jivara mousse

Île flotante with exotic fruits and star anise custard

Mille-feuille with caramelised peanuts and mascarpone

Upside-down apple tart with milk emulsion and granny smith sorbet

Hazelnut mystère with vanilla ice cream and caramel crémeux