

FOYER & READING ROOM

FESTIVE AND ALL DAY DINING MENU

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. As Claridge's prepares all its food in centralised kitchens, 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 12.5% service charge will be added to your final account.



FESTIVE MENU

Served from 30 November until 26 December,
lunch and dinner (excluding Christmas Eve dinner & Christmas Day)



STARTERS

Severn & Wye smoked salmon with pine cream, potato feuilletine and caviar

Gressingham goose terrine with marinated turnip, port and blackberry

Cornish Lobster with cinnamon brown butter, orange, almond and watercress

Foie gras with pistachio, Tokaji jelly, pain d'epices

Cep and chestnut ravioli with Savoy cabbage and truffle mushroom cream

MAIN COURSES

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon parsnips, carrots and bread sauce

Beef tournedos with chestnut and foie gras pithivier, truffle purée, spinach and parsnip gratin

Venison loin with roast celeriac, fondant potato, glazed fig, beetroot and juniper jus

Roast fillet of halibut with celeriac purée, brown shrimp, cep and lemon nage

Truffle roast cauliflower, pine nut and nutmeg streusel, red cabbage, potato terrine and spinach purée

DESSERTS

Black forest, Kirsh bavaois, sour cherry sorbet

Nougat parfait, orange financier, poached pear

Boule de Noel, chestnut, kumquat and Tahitian vanilla ice cream

Claridge's Christmas pudding with brandy sauce

Farmhouse cheese with warm Eccles cake

£83 per person

Children £42

SEAFOOD

Caviar with buckwheat blinis	30g
Beluga	£192.50
Osciètra	£87.50
Rock oysters with shallot vinegar and lemon	
half dozen/dozen	£17.50/£35.00
Sushi and sashimi	
crab and coriander maki (2pc)	
salmon and avocado ura maki (2pc)	
crisp shallot maki (2pc)	
vegetable maki (2pc)	
salmon and tuna sashimi (6pc)	£30.00

CANAPÉS

Smoked salmon Moscovite cornets horseradish cream, Osciètra caviar (9pc)	£28.00
Prawn tempura with carrot, chilli and soy dip (9pc)	£22.75
Truffle gougères with Gruyère (6pc)	£14.00
Duck rolls with peppered blackberry sauce (9pc)	£21.00
Chef's dozen kolhrabi wonton, smoked salmon and horseradish (3pc) quail egg and truffle tart (3pc) prawn tempura (3pc), duck rolls (4pc)	£22.75

SANDWICHES

Claridge's club with egg, tomato, lettuce, mayonnaise, grilled chicken and bacon on toasted pain de mie	£21.88
Smoked salmon with avocado on toasted rye bread	£22.75
Aberdeen Angus beef burger Swiss cheese, tomato and hand cut chips	£26.25
Roast sirloin of beef with rocket, horseradish cream on toasted pain de mie	£21.88
Avocado, lettuce, tomato with egg and mayonnaise on toasted pain de mie	£19.25

SALADS

Claridge's Caesar salad with anchovies, crisp pancetta and parmesan croutons	£22.75
Chopped Cobb salad with gem lettuce, watercress, avocado, bacon, tomato, egg and Roquefort	£22.75
Superfood salad with avocado, grilled tenderstem broccoli, red haricot bean, tahini, cavolo nero, lovage and apple cider dressing	£22.75
All salads can be served with the following:	
crisp tofu or grilled chicken breast	£5.25
grilled salmon or prawns	£5.25
Cornish lobster	£8.75

FIRST COURSES

Claridge's steak tartare with egg yolk, Horseradish, tarragon emulsion and rye toast	£22.75
Severn and Wye smoked salmon with crème fraiche, pickled mustard seeds and soda bread	£24.50
Cornish crab with cucumber and lemon	£24.50
Portland scallops with sea beet, blood orange, pancetta, celeriac, cinnamon and bergamot jus	£26.25
Claridge's seafood cocktail with lobster, langoustine, crab and Marie Rose sauce	£26.25
Burrata with truffle, French beans, shallot, pinenut and red endive	£21.00
Heritage beetroot grilled pears, almond and artichokes	£17.50

SOUPS

Chicken elixir with toasted barley and root vegetables	£13.13
Roast tomato soup, olive and parmesan palmiers	£13.13
Cornish lobster bisque, tortellini and rock samphire	£13.13

MAIN COURSES

MEAT AND POULTRY

Claridge's chicken pie with French beans and mashed potatoes	£29.75
Veal schnitzel, truffle and aged parmesan linguine	£34.13
Wood roast Norfolk chicken, wild mushrooms, lardons, shallots, Burgundy jus, spinach & mousseline potato	£34.15
Rack of Kentish lamb, fondant potato, Savoy cabbage, spelt lyonnaise, garlic and rosemary jus	£35.00
Côte de beauf, (serves 2) pomme Anna potatoes, wilted leaf spinach	£84.00

FISH AND CRUSTACEA

Roast salmon with girolles, sea beet, mousseline potatoes, Champagne and caviar	£33.25
Fillet of John Dory, confit fennel, girolles, Jerusalem artichoke and lemon nage sauce	£35.00
Claridge's Cornish lobster risotto, truffle sauce	£41.13
Dover Sole "Grilled or Meunière" Dauphinoise potatoes and French beans	£42.00
Lobster Wellington with sauce Américaine green salad with avocado and truffle French fries	(serves 2) £75.25

GRAINS

Wild mushroom pithivier, charred cabbage, celeriac puree, cep broth	£26.25
Confit aubergine with hummus, moutabel, bulgur wheat and pomegranate	£26.25

PASTA

Spaghettini in lemon cream sauce, red prawns	£22.00	£32.00
Spaghetti Pomodoro basilico	£18.00	£26.00
Home Made Ravioli stuffed with caciotta cheese cherry tomato sauce and basil	£25.00	£32.00
Durum Wheat Semolina Rice porcini mushrooms and truffles	£25.00	£35.00
Candele spezzate Onion, veal and Parmesan sabayon	£22.00	£33.00

PIZZA

Regina Margherita, San Marzano tomatoes, mozzarella and basil	£ 18.50
Vesuvio, cherry tomatoes, white onions and ricotta	£19.50
Fresca, burrata, raw red shrimps, escarole pepper and grated lemon	£ 28.00
White truffle, mozzarella and provolone	£32.00

GRILL

Scottish salmon	£28.88
Cornish halibut	£33.25
Aberdeen Angus sirloin steak (280g)	£33.25
Aberdeen Angus fillet steak (200g)	£36.75
Kentish lamb cutlets (3)	£35.00
Rose veal loin (190g)	£35.00
Breast of Norfolk chicken	£26.25

SIDE DISHES

Watercress, radicchio, apple walnut	
Green salad with avocado	
Artichoke, rocket and shallot salad	£7.00
French beans with crisp shallots	
Broccoli with toasted almonds	
Wilted leaf spinach	
Braised red cabbage	
Roast heritage carrots, pumpkin seed	
Honey roast parsnips with chestnuts	
Charred Brussel sprouts, pancetta, crème fraiche	£7.00
Mashed potatoes	
Dauphinoise potatoes	
Hand-cut chips or French fries	£7.00
Truffle French fries	£10.50

DESSERTS

Chococolate soufflé	
Coffee ice cream	£14.00
Mille-feuille, mascarpone cream and peanuts	£14.00
Caramelised apple, almond cream and vanilla Sablé Breton	£14.00
Ice cream and sorbets: strawberry, vanilla, chocolate raspberry, mango, lemon	£14.00
British cheeses, fig, grapes, artisanal bread	£19.25

