



CLARIDGE'S

FOYER PRIVATE DINING MENU

AMUSE

Melon gazpacho, cucumber, pepper, basil

STARTERS

Severn & Wye smoked salmon, crème fraiche, mustard seeds,
pickled shallots, soda bread

Beef tartare, red chicory, pickled quail egg, sorrel, Oscietra caviar

Seared scallop, sweetcorn, leek, chorizo, scallop roe

Burrata di Puglia salad, heritage tomatoes, strawberry, basil

MAIN COURSES

Sea bass, artichoke, pickled onion, nasturtium, champagne sauce

Herefordshire beef fillet, charred onion, potato terrine,
king oyster mushroom, peppercorn sauce

Roast chicken breast, wild mushrooms, English peas, baby gem, chicken sauce

English pea risotto, girolles, broad beans, parmesan

DESSERTS

Melted chocolate dome, black sesame praline, vanilla ice cream

Vanilla and caramel mille-feuille

Fromage blanc mousse, yellow and white peach, honey, pistachio

Exotic rum baba, vanilla Chantilly

Selection of British cheeses, celery, grapes, baguette



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