



CLARIDGE'S

CHRISTMAS DAY LUNCH MENU

FRENCH SALON & DRAWING ROOM

A glass of Billecart Salmon Le Réserve with canapés

FIRST COURSE

Celeriac carpaccio, endive, apple, smoked olive oil

Smoked salmon, gravlax, fennel, horseradish

SECOND COURSE

Butter poached lobster, braised salsify, turnip, shellfish bisque

Crab salad, cucumber, clementine, herb mayonnaise

Seared foie gras, poached pear, pain d'epice, red verjus

Wild mushroom & truffle ravioli, spinach, oyster mushroom, truffle butter sauce

MAIN COURSE

Cornish turbot, glazed salsify, confit potato, razor clams, seaweed, caviar

Roasted Norfolk turkey, stuffed leg, pigs in blankets, turkey gravy, cranberry sauce

Beef Wellington, spinach, parsnip, hen of the wood, black truffle jus

Roasted delicata pumpkin, miso, parsley, walnut, truffle

For the table:

Roast potatoes, roasted vegetables, braised red cabbage, Brussels sprouts

DESSERTS TO SHARE

Claridge's Christmas pudding, brandy sauce

Chocolate & hazelnut yule log

BRITISH CHEESE TO SHARE

Truffle Baron Bigod

crackers, baguette, grapes, truffle honey, fig chutney

£550 per person (Children's £275)

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

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CLARIDGE'S

CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM

A glass of Billecart Salmon Le Réserve

AMUSE BOUCHE

Roasted pumpkin gnocchi, onion broth, pumpkin seed, sage oil

FIRST COURSE

Dill & citrus cured salmon, fennel salad, cucumber, caper berries, horseradish

Scallop, prawn & fennel ravioli, brown shrimp, meunière sauce, parsley

Pork & duck rilette, fig relish, hazelnut, cornichon, sourdough

Heritage beetroot salad, goats cheese, pear, spiced walnut, lovage

Leek & salsify ballotine, nori, almond, apple, chive

MAIN COURSE

Monkfish tail, confit swede, spinach, sea herbs, Champagne velouté

Roasted Norfolk turkey, stuffed leg, pigs in blankets, turkey gravy, cranberry sauce

Venison loin, salt baked celeriac, salsify, roasted garlic, kale

Roasted goose, barley, preserved cherry, endive, sorrel

Wild mushroom pithivier, glazed & caramelised onion, Swiss chard, mushroom sauce

For the table:

Roast potatoes, roasted vegetables, tenderstem broccoli, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy sauce

Black forest, chocolate mousse, cherry vanilla cream

Chestnut & blackberry vacherin, blackberry sorbet

Lemon yoghurt mousse, honey, confit yuzu

British cheese selection, roasted fig, grapes, crackers, pear chutney

£325 per person (Children's £150)

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

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