



CLARIDGE'S

CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM

FRENCH SALON & DRAWING ROOM

A glass of Billecart Salmon Le Réserve

AMUSE BOUCHE

Chestnut & spelt risotto, black truffle

FIRST COURSE

Severn & Wye smoked salmon, fennel salad, cucumber, caper berries, horseradish

Lobster ravioli, lobster bisque, coastal herbs, caviar

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

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

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

MAIN COURSE

Seared sea bass, Jerusalem artichoke, spinach, sea herbs, caviar beurre blanc

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

Aged Herefordshire beef fillet, 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

£300 per person (Children's £150)

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

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