



CLARIDGE'S

FESTIVE MENU LUNCH & DINNER

Served from 28th November until 31st December
(excluding Christmas Eve dinner & New Year's Eve dinner)

THE FOYER & READING ROOM

AMUSE BOUCHE

Chestnut & hazelnut velouté

FIRST COURSE

Smoked salmon, crème fraîche, pickled shallot, soda bread, mustard seeds

Crab salad, radish, apple, horseradish, puffed buckwheat

Confit duck terrine, poached quince, chestnut, radicchio, sourdough

Burrata di Puglia salad, pumpkin, beetroot, pomegranate, watercress

MAIN COURSE

Glazed Cornish halibut, cauliflower, salsify, sprout leaves, pine nut, Champagne velouté

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

Aged Herefordshire beef fillet, short rib, truffle potato terrine, spinach, caramelised onion

Celeriac & mushroom risotto, oyster mushrooms, celery, aged parmesan, tarragon

For the table:

Roast potatoes, glazed carrots and parsnips, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy sauce

Black forest tart, chocolate cream, cherry vanilla cream

Citrus & mint yule log, mint sorbet

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

£125 per person (Children's £60)

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

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