



CLARIDGE'S NEW YEAR'S EVE MENU

THE FOYER & READING ROOM

A glass of Billecart Salmon Le Réserve with canapés

FIRST COURSE

Citrus cured salmon, cucumber, crème fraîche dill

Beef tartare, parmesan, chive, black truffle

Jerusalem artichoke, pear, chicory, sunflower seeds

SECOND COURSE

Roasted scallop, scallop chawanmushi, fennel, brown shrimp

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

Celeriac risotto, black truffle, celery, aged parmesan

MAIN COURSE

Roasted John Dory, orange braised fennel, saffron potatoes, Champagne sauce, Oscietra caviar

Aged Herefordshire beef fillet, glazed short rib, heritage carrot, black garlic, black truffle

Vol au Vont, glazed swede, caramelised onion, chanterelles, porcini sauce

DESSERT

Citrus vacherin 'Firework'

Claridge's chocolate black truffle, hot chocolate sauce

Vanilla caramel mille-feuille, caramel sauce

£425 per person (Children's £180)

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

[Back to Main Menu](#)