

MOTHERING SUNDAY

Including a glass of Billecart-Salmon, Le Réserve

STARTERS

Severn & Wye smoked salmon, crab salad, bergamot, radish and apple

Wild mushroom crostini, wild garlic, morels, chicken oyster

White asparagus, grapefruit sabayon, chervil and hazelnut

MAIN COURSES

Wild seabass, crushed pink fir potatoes, spring greens, sauce Vierge

Roasted halibut, coco beans, piquillo peppers and Swiss chard

Claridge's Sunday roast, sirloin of beef or leg of lamb with
cauliflower cheese, roasted carrots, buttered cabbage, roasted potatoes

Shallot tatin, goat's cheese, frisée salad, pickled shallot

DESSERTS

A selection from Claridge's dessert trolley

£125

A discretionary 15% service charge will be added to your final account. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

