



CLARIDGE'S

PRIVATE EVENTS MENU

AUTUMN & WINTER / 2022



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster Wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.

Menu prices include VAT.

A 12.5% discretionary service charge will be added to all food and beverage items.





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

BRUNCH

Menu is priced per person

£99

Mimosa or Bloody Mary on arrival
Assortment of freshly baked pastries from Claridge's bakery

BUFFET FIRST COURSE

Severn & Wye smoked salmon, bagel, Perle Imperial caviar cream
Bloody Mary shrimp cocktail
Broccoli, sundried tomato & feta quiche
Wild mushroom scrambled eggs, brioche
Truffle Caesar salad

À LA CARTE MAIN COURSE

Roast salmon with broccoli & lemon
Eggs Benedict, Royale or Florentine
Claridge's chicken pie, mousseline potatoes & French beans
Claridge's beef burger, pickled red onion, Cheddar & French fries
Fillet steak, handcut chips & fried duck egg

BUFFET DESSERT

Exotic fruit salad, mint & vanilla syrup
'Make your own' Eton Mess
Dark chocolate warm tart, Maldon salt
Vanilla rice pudding with caramel sauce
Pancake station, cream & exotic fruit

Claridge's Blend tea, coffee & herbal infusions

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

AFTERNOON TEA

Menu is priced per person

£82

For a century or more, our Executive Chefs have remained faithful to the classic Afternoon Tea combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea.

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our team, they have carefully selected teas that will complement your food perfectly. All that remains is for us to wish you a wonderful afternoon.

A SELECTION OF TRADITIONAL FINGER SANDWICHES

Using the best of British & organic seasonal produce on artisanal breads

RAISIN SCONES & PLAIN SCONES

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted cream and Mariage Frères Marco Polo gelée

A SELECTION OF HANDMADE PÂTISSERIE

Crafted under the guidance of Thilbault Hauchard made daily by our team of Pastry Chefs

WITH A GLASS OF LAURENT-PERRIER BRUT, NV

£94

WITH A GLASS OF LAURENT-PERRIER ROSÉ, NV

£105

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CANAPÉS

Prices shown are per person

FIVE CANAPÉS (<i>Pre-dinner only</i>)	£33
TEN CANAPÉS (<i>Pre-dinner only</i>)	£50
TWELVE CANAPÉS	£55
FIFTEEN CANAPÉS	£63

FISH & SHELLFISH

COLD CANAPÉS

Smoked salmon scone, Oscietra caviar

Devon crab salad

Citrus cured salmon ceviche

Scallop ceviche with pistachio & yuzu

Prawn cocktail, lettuce

Oyster with mignonette

HOT CANAPÉS

Fish cake

Sole tempura, tartare sauce

Deep fried oysters, chilli, ginger

Squid ink arancini

Toasted lobster & prawn, sesame

Tempura prawn, sweet chilli sauce

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CANAPÉS

MEAT

COLD CANAPÉS

Chicken liver parfait, rhubarb, sourdough

Beef tartare, sour onions, egg yolk, lovage

Smoked duck, pistachio, orange

Soft chorizo, toasted almond, saffron toast

HOT CANAPÉS

Jalousie

Iberico ham & cheese croquette

Barbecue chicken lollipop

Ox cheek beignet

Sesame chicken goujon

Lamb fillet, parmesan crumb, capers

Lamb belly fritters, sauce paloise

Beef fillet, béarnaise





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CANAPÉS

VEGETARIAN

COLD CANAPÉS

Broccoli & sun dried tomato quiche

Caramelised onion & goat's cheese tart

Goat's cheese mousse, apple & celery

Herb rolled goat's cheese

Beetroot gravlax blini

HOT CANAPÉS

Mushroom arancini

Leek & cheddar tartelette

Wild mushrooms & black truffle tartelette

Onion bhaji

Blue cheese beignet

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CANAPÉS

GLUTEN FREE

COLD CANAPÉS

Devon crab salad

Citrus cured salmon ceviche

Scallop ceviche, pistachio, yuzu

Prawn cocktail, lettuce

Oysters with mignonette

Herb rolled goat's cheese

HOT CANAPÉS

Wild mushroom & black truffle tartelette

Barbecue chicken lollipop

Leek & cheddar tart

Beef fillet, béarnaise

Squid ink arancini

Lamb belly fritters, sauce paloise

DAIRY FREE

COLD CANAPÉS

Citrus cured salmon ceviche

Scallop ceviche with pistachio & yuzu

Prawn cocktail, lettuce

Oysters with mignonette

Beetroot gravlax blini

Baby beetroot salad

HOT CANAPÉS

Barbecue chicken lollipop

Wild mushroom & black truffle tartelette

Roast pumpkin tartlet

Roasted vegetable tartelette

Sesame chicken goujons

Lentil stuffed peppers

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CANAPÉS

VEGAN

COLD CANAPÉS

Baby beetroot salad

Pani puri

Balsamic sun dried tomato bruschetta

Ricotta-stuffed heritage tomatoes

Carrot tartare, caraway cracker

Potato terrine, lovage mayonnaise

HOT CANAPÉS

Roast pumpkin tart

Balsamic tomato & pesto crostini

Tartelette of wild mushroom & black truffle

Lentil stuffed peppers

Courgette friters, roast garlic aioli

Falafel, lemon tahini

DESSERT CANAPÉS

Pistachio tartlet

Mango vanilla cake

Milk chocolate & passion fruit macaron

Caramel & vanilla choux

Mini cornetto of ice creams & sorbets

Lemon meringue tartlet

Citrus marshmallow

Dark chocolate sable

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

BOWL FOOD

Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

THREE ITEMS

£33

FIVE ITEMS

£54

COLD SELECTION

Black truffle Caesar salad

Superfood salad: grains, pomegranate, pumpkin

Autumn salad of Jerusalem artichoke, black truffle & ricotta, glazed figs

Soy-cured salmon poke bowl

Roasted vegetables & quinoa salad, lemon tahini

HOT SELECTION

Seared sea bass, mousseline potato, tomato, basil

Butter poached lobster risotto, sauce Américaine, sea herbs

Garlic chilli prawns, tomato, red onion & mango salsa

Chicken biriyani

Roast chicken, mousseline potato, mushroom sauce

Mini burgers, cheddar, pickled red onion, burger sauce

Confit ox cheek, braised lentils, squash

Barbeque tofu, courgette, broccoli, lime

Mushroom & black truffle tortellini, spinach, parmesan

Fish 'n' chips

Truffle croque monsieur

Grilled chateaubriand, parmesan truffle fries, béarnaise sauce

Mac 'n' cheese

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

- WELCOME
- BRUNCH
- AFTERNOON TEA
- CANAPÉS
- FOOD STATIONS
- LUNCH OR DINNER
- A LA CARTE
- NON-OFFENSIVE
- CHILDREN & YOUNG ADULTS
- BEVERAGES

FOOD STATIONS

To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

SHELLFISH & OYSTERS £57

- Crab salad with apples & radishes*
- Shrimp with lemon & tartare sauce*
- Prawn cocktail with lettuce*
- Oysters with mignonette*
- Scallop ceviche with pistachio & yuzu*
- Langoustines with lime & cocktail sauce*

- Lemon wedges*
- Sourdough bread*
- Capers*
- Roasted garlic aioli*

SEVERN & WYE SMOKED SALMON GRAVLAX £32

- Potato salad*
- Classic condiments*

ROAST WHOLE CHICKEN £34

- Chicken sauce*
- Dauphinoise*
- Roasted vegetables*

BAKED BRIE DE MEAUX £20

- Shaved truffle*
- Honey*
- Rocket salad*
- Warm sourdough*

SUSHI AND SASHIMI SELECTION £33

- Sushi*
- Sashimi*

Seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing, wasabi

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

DESSERT STATIONS

AFFOGATO £15.5
Homemade vanilla ice cream, espresso coffee

ETON MESS £22
Mountains of meringues, berries & strawberry sorbet

CRÊPES SUZETTE (*allows two per serving*) £20
Flambéed crêpes with Grand Marnier, orange & lemon butter

CHOCOLATE MOUSSE *from* £22
Praline, caramel, pearls and nuts

CLARIDGE'S PÂTISSERIE £22
A selection of mini desserts from Claridge's pâtisserie

CLARIDGE'S DOUGHNUT TROLLEY *Quote upon request*

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

- WELCOME
- BRUNCH
- AFTERNOON TEA
- CANAPÉS
- FOOD STATIONS
- LUNCH OR DINNER
- A LA CARTE
- NON-OFFENSIVE
- CHILDREN & YOUNG ADULTS
- BEVERAGES

TROLLEYS

Prices shown are per serving
To be selected in conjunction with a canapé menu, lunch or dinner
(minimum 50 guests)

ROASTED SCALLOP <i>Truffle & celeriac</i> <i>Pea & pancetta</i> <i>Shellfish bisque</i>	£33
BEEF WELLINGTON <i>Classic Beef Wellington carved in front of guests</i> <i>Creamed spinach</i> <i>Red wine jus</i>	£55
SALMON EN CROÛTE <i>Classic salmon en croûte carved on trolley</i> <i>Watercress salad</i> <i>Champagne sauce</i>	£42
LAMB RACK <i>Whole lamb rack cooked & carved</i> <i>Herb crumb</i> <i>Lamb sauce</i> <i>Lettuce pea fricassée</i> <i>Roasted new potatoes</i>	£46
PASTA ALLA RUOTA <i>Parmesan wheel</i> <i>Penne pasta</i> <i>Black truffle</i> <i>Grated parmesan</i>	£31
CHEESE TROLLEY <i>Tunworth, Wigmore, Cerney Ash, Quickes cheddar</i> <i>Cropwell Bishop Stilton, Stinking Bishop</i> <i>Baked fig & red onion jalousie</i> <i>Grapes, quince jelly, celery</i> <i>Selection of breads & crackers</i>	£26

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

FIRST COURSE

CRAB SALAD £40
Cucumber, radish, crème fraîche, coriander

TUNA TARTARE £39
Tomato, lime, wasabi mayonnaise, sorrel

SEVERN & WYE SMOKED SALMON £39
Crème fraîche, mustard seeds, soda bread

SEARED SEA SCALLOPS £40
Cauliflower, samphire, hen of the woods

CHICKEN AND BLACK TRUFFLE TERRINE £40
Shiitake, blackberry, walnut, toasted brioche

BEEF CARPACCIO £42
Pickled vegetables, quail egg, gremolata

AUTUMN SALAD £37
Jerusalem artichoke, black truffle, ricotta, glazed figs

BAKED HERITAGE BEETROOT £37
Goat's cheese, walnut dressing, watercress

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

- WELCOME
- BRUNCH
- AFTERNOON TEA
- CANAPÉS
- FOOD STATIONS
- LUNCH OR DINNER
- A LA CARTE
- NON-OFFENSIVE
- CHILDREN & YOUNG ADULTS
- BEVERAGES

LUNCH OR DINNER MENU

INTERMEDIATE COURSE

WILD MUSHROOM RISOTTO <i>Chestnuts, watercress</i>	£25
SEARED COD <i>Mussel cassoulet, saffron, chorizo, lemongrass sauce</i>	£28
BUTTER POACHED LOBSTER RISOTTO <i>Sauce Américaine, sea herbs</i>	£32
SEARED PIGEON BREAST <i>Butternut squash, pear, shallot crumble</i>	£31
AUBERGINE PARMIGIANA TORTELLONI <i>Pickled aubergine, basil</i>	£25
GREEN APPLE SORBET AND SYDRE ARGELETTE CIDER	£20





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

LUNCH OR DINNER MENU

MAIN COURSE - MEAT & FISH

ROASTED SALMON, CHAMPAGNE SAUCE £48
Boulangère potatoes, fennel, wild mushrooms

PAN FRIED SEA BASS, PUMPKIN SAUCE £53
Fondant potato, pumpkin, spinach, baby onion, hazelnut

SEARED SCOTTISH HALIBUT, SAUCE NANTAISE £53
Courgette, nettle purée, broad beans

LEMON SOLE, CHAMPAGNE SAUCE £52
Lyonnaise potatoes, smoked leeks, tarragon, sea vegetables

TOURNEDOS OF BEEF, BURGUNDY JUS £60
Braised ox cheek, red onion, spinach, baby carrots

TRUFFLE ROASTED CHICKEN, TRUFFLE JUS £48
Mousseline potato, roasted artichokes, baby leek

ROASTED RACK OF LAMB, MINTED LAMB JUS £59
Seared lamb belly, Dauphinoise gratin, pumpkin, hispi cabbage, charred onion

FILLET OF VEAL, MADEIRA JUS £58
Barley, garlic and pine nuts purée, apricot, broccoli

BEEF WELLINGTON, TRUFFLE JUS £64
Dauphinoise potatoes, green beans, parsnips, baby carrots

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

LUNCH OR DINNER MENU

MAIN COURSE - VEGETARIAN & VEGAN

ROASTED CAULIFLOWER <i>Parsley tahini, pistachio, lettuce</i>	£40
BUTTERNUT SQUASH & GOAT'S CHEESE WELLINGTON <i>Wild mushrooms, courgettes, onion</i>	£44
BAKED AUBERGINE & COURGETTE <i>Apricot, marinated aubergine, coriander</i>	£40
PUMPKIN & SAGE TORTELLINI <i>Roasted squash, apple, Cavolo Nero</i>	£42

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

LUNCH OR DINNER MENU

DESSERT

BOURBON VANILLA MILLE-FEUILLE £20
Hazelnut praline

MANGO & COCONUT VACHERIN £20

CHOCOLATE & PASSION FRUIT FINGER £20
Passion fruit sorbet

VANILLA SAINT-HONORÉ £20
Caramel sauce

LEMON & LIME MERINGUE TART £20
Lemon & mint sorbet

CHEESE £26
Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS

Included

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu

Menu is priced per person

£175

FIRST COURSE

CRAB SALAD

Cucumber, radish, crème fraîche & coriander

SEVERN & WYE SMOKED SALMON

Crème fraîche, soda bread

AUTUMN SALAD

Jerusalem artichoke, black truffle, ricotta, glazed figs

CHICKEN AND BLACK TRUFFLE TERRINE

Shiitake, blackberry, toasted brioche

BAKED HERITAGE BEETROOT

Goat's cheese, walnut dressing, watercress

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE

Boulangère potatoes, fennel, wild mushrooms

PAN FRIED SEA BASS, PUMPKIN SAUCE

Fondant potato, pumpkin, spinach, baby onion

TOURNEDOS OF BEEF, BURGUNDY JUS

Braised ox cheek, red onion, spinach, baby carrots

TRUFFLE ROASTED CHICKEN, TRUFFLE JUS

Mousseline potato, roasted artichokes, baby leek

BAKED AUBERGINE AND COURGETTE

Apricot, marinated aubergine, coriander

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

À LA CARTE LUNCH OR DINNER

DESSERT

BOURBON VANILLA MILLE FEUILLE
Hazelnut praline

MANGO & COCONUT VACHERIN

CHOCOLATE & PASSION FRUIT FINGER
Passion fruit sorbet

VANILLA SAINT-HONORÉ
Caramel sauce

CHEESE

Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS *(included)*

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

Select one dish from each course in order to create your set menu

FIRST COURSE

SEVERN & WYE SMOKED SALMON

Crème fraîche, soda bread

£39

TUNA TARTARE

Tomato, lime, wasabi mayonnaise, sorrel

£39

AUTUMN SALAD

Jerusalem artichoke, black truffle, ricotta, glazed figs

£37

BAKED HERITAGE BEETROOT

Goat's cheese, walnut dressing, watercress

£37





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

ROASTED SALMON £48
Maltaise sauce, Boulangère potatoes, fennel, wild mushrooms

PAN FRIED SEA BASS, PUMPKIN SAUCE £53
Fondant potato, pumpkin, spinach, baby onion, hazelnut

SEARED SCOTTISH HALIBUT £53
Sauce Nantaise, courgette, nettle purée, broad beans

LEMON SOLE £52
Sauce vierge, Lyonnaise potatoes, smoked leeks, tarragon, sea vegetables woods

DESSERT

BOURBON VANILLA MILLE-FEUILLE £20
Hazelnut praline

MANGO & COCONUT VACHERIN £20

CHOCOLATE & PASSION FRUIT FINGER £20
Passion fruit sorbet

VANILLA SAINT-HONORÉ £20
Caramel sauce

LEMON & LIME MERINGUE TART £20
Lemon & mint sorbet

CHEESE £26
Selection of British & Continental cheeses with traditional accompaniments

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

NON-OFFENSIVE YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£60

FIRST COURSE

MARGARITA PIZZA (v)

(sharing or individual portions)

SUSHI SELECTION

Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce

SOLE GOUJONS

Poached egg, tomato, hollandaise

FUSILLI, TOMATO, BASIL AND BURRATA (v)

ALOO TIKKI, SPROUTED BEAN SALAD

MAIN COURSE

FISH & CHIPS

Battered cod, chunky chips, mushy peas

CLARIDGE'S FRIED CHICKEN

French fries

TERIYAKI ROASTED SALMON

Rice, edamame

MAC 'N' CHEESE (v)

DESSERT

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE BROWNIES

Vanilla ice cream

VANILLA CHEESECAKE

Passion fruit sorbet

VANILLA MILLE-FEUILLE

Caramel

ICE CREAM & SORBET

Seasonal fresh berries

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CHILDREN'S MENU

Select one dish per course to create your set menu

Menu is priced per person (*Children up to 10 years old*)

£50

FIRST COURSE

AVOCADO, MOZZARELLA & TOMATO SALAD (*v*)

MELON WITH BERRIES (*v*)

MAC 'N' CHEESE (*v*)

SUSHI SELECTION

Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce

MARGARITA PIZZA (*v*)

(sharing or individual portions)

MAIN COURSE

FISH & CHIPS

Chunky chips, mushy peas

ROASTED SALMON

Broccoli

CLARIDGE'S FRIED CHICKEN

French fries

MEATBALLS, TOMATO SPAGHETTI & PARMESAN

ROASTED CAULIFLOWER

Parsley, pistachio

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CHILDREN'S MENU

DESSERT

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE FONDANT

Vanilla ice cream

EXOTIC VACHERIN

VANILLA CHEESECAKE

Mango sorbet

ICE CREAM & SORBET





CLARIDGE'S

YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£60

FIRST COURSE

MARGARITA PIZZA (v)
(sharing or individual portions)

SUSHI SELECTION
Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce

SOLE GOUJONS
Poached egg, hollandaise

FUSILLI, TOMATO, BASIL AND BURRATA (v)

ALOO TIKKI, SPROUTED BEAN SALAD

MAIN COURSE

CLARIDGE'S BEEF BURGER
Pickled onions, Cheddar, French fries

FISH & CHIPS
Chunky chips, mushy peas

CLARIDGE'S FRIED CHICKEN
French fries

TERIYAKI ROASTED SALMON
Broccoli, French fries

CLARIDGE'S CREAMY CHICKEN PIE
Mousseline potatoes, French beans

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

YOUNG ADULTS' MENU

DESSERT

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE BROWNIES

Vanilla ice cream

VANILLA CHEESECAKE

Passion fruit sorbet

VANILLA MILLE-FEUILLE

Caramel

ICE CREAM & SORBET

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

Claridge's is delighted to present this wine list created using outstanding wine growers and vintages.

Within our list, you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.

If you have a specific preference for your event, we would be pleased to assist in offering different alternatives.

Please note wines and vintages are subject to availability.

CHAMPAGNE & SPARKLING

WHITE

Laurent-Perrier "La Cuvée" NV £98

Gusbourne, Blanc de Blancs 2018 £110

Louis Roederer "Collection 243" NV £120

Bollinger "Spécial Cuvée" NV £130

Billecart-Salmon "Grand Cru" Blanc de Blancs NV £140

Veuve Clicquot "Extra Brut-Extra Old" NV £150

Ruinart Blanc de Blancs NV £170

ROSÉ

Laurent-Perrier "Cuvée Rosé" NV £140

Billecart-Salmon "Brut Rosé" NV £140



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

CHAMPAGNE

MAGNUM

Laurent-Perrier "La Cuvée" NV £200

Bollinger "Spécial Cuvée" NV £260

Laurent-Perrier "Brut Rosé" NV £280

WHITE WINE

LOIRE VALLEY

Sancerre, Enclos des Pivotins 2021 £70

Montlouis "Touche-Militaine" Le Rocher Des Violettes 2019 £60

BURGUNDY

Chablis, Domaine George 2021 £70

Pouilly-Fuisse "Les Crays" Eric Forest 2020 £110



CLARIDGE'S

WINE & BEVERAGE LIST

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

REGIONAL SOUTH OF FRANCE

Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, Southern Rhône Valley 2020 £50

ITALY & SPAIN

"Trebiano/Garganega" Ponte Pietra, Veneto 2020 £40

Gavi Di Gavi, Villa Sparina, Piedmont 2021 £60

Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2021 £50

Rioja, Allende 2018 £65

USA

Chardonnay "Shale & Stone" Frog's Leap, Napa Valley 2019 £80

ROSÉ

Mirval Rosé, Provence 2021 £70



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

RED WINE

BORDEAUX

Esprit De Chevalier, Pessac-Léognan 2015 £90

Margaux du Château Margaux, Margaux 2015 £135

BURGUNDY

Bourgogne "Oka" Domaine Arlaud 2019 £65

Santenay 1er Cru Beauregard, Domaine Chanson 2017 £90

REGIONAL SOUTH OF FRANCE

Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, Southern Rhone Valley 2020 £50

Gigondas "Aux Lieux-Dits" Domaine Santa Duc, Southern Rhone Valley 2018 £80

ITALY

Il Barroccio, Sicily 2019 £40

Chianti Classico, Rocca di Montegrossi, Tuscany 2020 £70

Barolo, Paolo Scavino, Piedmont 2015 £100

SPAIN

Rioja, Finca Allende, Rioja 2014 £70



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

USA & ARGENTINA

Cabernet Sauvignon "Foxglove" Varner Wines, Paso Robles, California 2019 £70

Pinot Noir "Upper Picnic" Varner Wines, Santa Cruz Mountains, California 2014 £130

Amancayas, Bodegas Caro, Mendoza, Argentina 2019 £70

SWEET WINE

Sauternes "Cuvée Émilie" Clos Le Comte, Bordeaux 2018 £80

FORTIFIED WINE

Tawny Port 10yo, Graham's £55



CLARIDGE'S

- WELCOME —
- BRUNCH —
- AFTERNOON TEA —
- CANAPÉS —
- FOOD STATIONS —
- LUNCH OR DINNER —
- A LA CARTE —
- NON-OFFENSIVE —
- CHILDREN & YOUNG ADULTS —
- BEVERAGES —

WINE & BEVERAGE LIST

COCKTAILS

CHAMPAGNE

FLAPPER £22

Strawberry, Cassis, Laurent-Perrier La Cuvée

ELDERFLOWER SPRITZ £22

Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée

GREAT MAIDEN'S BLUSH £25

Tanqueray, elderflower, rhubarb, citrus, Laurent-Perrier Cuvée Rosé

MARTINI

ESPRESSO MARTINI £20

Belvedere vodka, Kahlua, espresso

CHERRY DAIQUIRI £20

Eminente Claro, Cherry Hearing, lime juice, pineapple juice

MANHATTAN £20

Maker's Mark, Antica Formula, Angostura Bitters

SHORT/TALL

NEGRONI £20

Tanqueray, Campari, Martini Rosso

GINGER SLING £20

Belvedere, ginger, citrus, ginger ale

PALOMA £20

Casamigos Blanco, Italicus Liqueur, sugar syrup, 3cent grapefruit soda

TOP HAT £20

Rémy Martin 1738, lime juice, Kummel, Maraschino liqueur, orange bitters

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

- WELCOME —
- BRUNCH —
- AFTERNOON TEA —
- CANAPÉS —
- FOOD STATIONS —
- LUNCH OR DINNER —
- A LA CARTE —
- NON-OFFENSIVE —
- CHILDREN & YOUNG ADULTS —
- BEVERAGES —

WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

PEAR PASSION	£10
<i>Pear, apple, passionfruit, citrus</i>	
SOFT GARIBALDI	£10
<i>Æcorn bitter, honey syrup, orange juice</i>	
SPICED APPLE	£10
<i>Seedlip Garden 108, apple juice, ginger syrup, lemon juice</i>	
ENGLISH GARDEN	£10
<i>Clean G Rhubarb, lemon juice, sugar syrup, orange juice, soda water</i>	

FRESH FRUIT JUICE	330ml
<i>Orange</i>	£8.50
<i>Pineapple</i>	£8.50
<i>Apple</i>	£8.50
<i>Mixed</i>	£8.50

SOFT DRINKS	200ml
<i>Coca Cola</i>	£5.50
<i>Diet Coke</i>	£5.50
<i>Tonic water</i>	£5.50
<i>Lemonade</i>	£5.50
<i>Ginger ale</i>	£5.50
<i>Bitter lemon</i>	£5.50
<i>Soda water</i>	£5.50

WATER	
<i>Whitehole Still & Sparkling Mineral Water 375ml</i>	£4.50
<i>Whitehole Still & Sparkling Mineral Water 750ml</i>	£7.50

Claridge's makes every effort to comply with the dietary requirements of our guests. 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. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



CLARIDGE'S

- WELCOME
- BRUNCH
- AFTERNOON TEA
- CANAPÉS
- FOOD STATIONS
- LUNCH OR DINNER
- A LA CARTE
- NON-OFFENSIVE
- CHILDREN & YOUNG ADULTS
- BEVERAGES

WINE & BEVERAGE LIST

WHISKIES

BLENDDED SCOTCH

<i>Johnnie Walker, Black Label 50ml</i>	£14
<i>Chivas Regal 18yo 50ml</i>	£17
<i>Royal Salute 21yo 50ml</i>	£38
<i>Johnnie Walker, Blue Label 50ml</i>	£45

MALT SCOTCH

<i>Talisker 10yo 50ml</i>	£16
<i>Dalmore 15yo 50ml</i>	£18

IRISH

<i>Red Breast 12yo 50ml</i>	£17
<i>Green Spot 50ml</i>	£16

TENNESSEE

<i>Gentleman Jack 50ml</i>	£14
----------------------------	-----

COGNAC

<i>Hennessy VSOP 50ml</i>	£15
<i>Hennessy VSOP (700ml bottle)</i>	£210

VODKA

<i>Belvedere 50ml</i>	£14
<i>Grey Goose 50ml</i>	£16
<i>Beluga Gold Line 50ml</i>	£40

GIN

<i>Tanqueray 50ml</i>	£14
<i>Hendrick's 50ml</i>	£16
<i>Tanqueray No.10 50ml</i>	£17
<i>Star Of Bombay 50ml</i>	£20

RUM

<i>Eminente Claro 50ml</i>	£14
<i>Bacardi 8yo 50ml</i>	£16
<i>Havana Club 7yo 50ml</i>	£15
<i>Diplomatico Reserva Exclusiva 50ml</i>	£17



CLARIDGE'S

- WELCOME
- BRUNCH
- AFTERNOON TEA
- CANAPÉS
- FOOD STATIONS
- LUNCH OR DINNER
- A LA CARTE
- NON-OFFENSIVE
- CHILDREN & YOUNG ADULTS
- BEVERAGES

WINE & BEVERAGE LIST

TEQUILA

<i>Tapatio Blanco 50ml</i>	£14
<i>Casamigos Reposado 50ml</i>	£20
<i>Casamigos Añejo 50ml</i>	£22

CALVADOS

<i>Dupont 17 years 50ml</i>	£20
-----------------------------	-----

APERITIF

<i>Martini Dry 50ml</i>	£14
<i>Campari 50ml</i>	£14

LIQUEUR

<i>Amaretto, Disaronno 50ml</i>	£14
<i>Bailey's, Irish Cream 50ml</i>	£14
<i>Kahlua 50ml</i>	£14
<i>Cointreau 50ml</i>	£14
<i>Grand Marnier 50ml</i>	£14

BEER

	330ml
<i>Becks, Germany</i>	£9
<i>Budvar, Czech Republic</i>	£9

CIDER

	750ml
<i>Sydre Argelette, Eric Bordelet 2020</i>	£28



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7409 6500

Email : banqueting@claridges.co.uk

GENERAL ENQUIRIES

Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: info@claridges.co.uk

www.claridges.co.uk

