



CLARIDGE'S

CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

FIRST COURSES

Severn & Wye smoked salmon, crème fraîche, pickled shallot, mustard seeds, soda bread

Or

Heritage beetroot salad, goat's cheese mousse, apple, watercress, walnuts

INTERMEDIATE COURSES

Lobster lasagne, scallop mousse, shellfish bisque, coastal herbs

Or

Foie gras terrine, clementine jelly and chutney, sorrel, brioche

Or

Artichoke salad, wild mushrooms, artichoke barigoule, chicory, lovage.

MAIN COURSES

Roasted turkey, glazed parsnip, stuffed leg, bread sauce, pigs in blankets, Brussel sprouts

Or

Wessex County beef wellington, horseradish, glazed hen of the woods, truffle jus

Or

Seared Cornish turbot, salsify, Brussel sprouts, wild mushrooms, Champagne sauce

Or

Celeriac and black truffle risotto, celery, Parmesan, black truffle

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

CHEESE

Selection of British cheeses with baguette, fig chutney, clementines, grapes, apricot, Claridge's honey

DESSERTS

Milk chocolate & hazelnut Bûche de Noël

Claridge's Christmas pudding, brandy Anglaise

£495 per person

(Children's £225)

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



CLARIDGE'S
RESTAURANT

CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

Truffle crumpet
Fine de Claire oysters & caviar
Foie gras royale, cocoa nibs

FIRST COURSES

House smoked wild sea trout, soused cucumber, crème fraiche
Or
Smoked beetroot salad, lovage & celery

INTERMEDIATE COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread
Or
Seared Orkney scallops, Jerusalem artichokes, roe sauce
Or
Ricotta gnudi, brown butter emulsion, black truffle

MAIN COURSES

Roasted Norfolk bronze leg turkey, chestnut stuffing, braised leg
Or
Delica squash pithivier, roast onion consommé, spinach
Or
Roasted Herefordshire beef fillet, horseradish pureé, sauce Bordolaise
Or
Isle of Gigha wild halibut, turnip pureé, smoked consommé

For the table: Roast potatoes, Brussel sprouts with chestnuts & lardons,
glazed carrots and parsnips, braised red cabbage, cranberry sauce

CHEESE

Oven baked Nettlebed Creamery Bix, roasted apples, fennel seed lavosh

DESSERTS

Claridge's Christmas pudding, brandy crème anglaise
Or
Lemon & Claridge's Tea Bûche de Noël

PETIT FOURS

Homemade mince pies

£495 per person (Children's £225)

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