



CLARIDGE'S
NEW YEAR'S EVE
MENU

THE FOYER & READING ROOM

A glass of Laurent-Perrier La Cuvée Brut

AMUSE BOUCHE

Celeriac and caviar (10g)

FIRST COURSES

Foie gras terrine, pear, pain d'epice, verjus, brioche
Seared scallop, kohlrabi, vanilla, lemon verbena, Champagne sauce
Artichoke salad, pickled girolles, artichoke barigoule, chicory, lovage

INTERMEDIATE COURSE

Black truffle agnolotti, glazed baby onions, lemon, nasturtium

MAIN COURSES

Butter-poached lobster, lobster dumpling, butternut squash, shellfish sauce
Beef fillet, braised short rib, potato terrine, black truffle, oyster mushroom, Madeira sauce
Roasted Cauliflower, XO glaze, black truffle purée, cauliflower couscous

PALATE CLEANSER

Champagne sorbet

DESSERTS

Chocolate and peanut brownie clock
Pineapple, lychee and coconut vacherin
Vanilla and caramel mille-feuille

£350 per person (Children's £150)

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



CLARIDGE'S
RESTAURANT

NEW YEAR'S EVE MENU

AMUSE BOUCHE

'Daurenki' caviar cheesecake

FIRST COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread

Herefordshire beef tartare, shiso, roasted bone marrow

Ricotta gnudi, brown butter emulsion, black truffle

Smoked beetroot salad, lovage & celery

Seared Orkney scallops, Jerusalem artichokes, Roe sauce

MAIN COURSES

Seasonal wild mushroom risotto, Parmesan foam

Grilled wild turbot, sauce Grénobloise

Roasted Herefordshire beef fillet, black truffle, sauce Bordelaise

Highland venison wellington, white beetroot, sauce Grand Veneur

Whole grilled lobster, butternut squash écrasée, sauce Américaine

PALATE CLEANSER

Tangerine givree, lemon balm

DESSERTS

Festive selection of British cheeses, seasonal chutney, plum crackers

Saffron baked chantecler apple, smoked crème fraîche

Poached pear and ginger infusion

Pineapple and coriander vacherin

Valrhona dark chocolate, black truffle

PETIT FOURS

Praline bon bon

£180 per person

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