



CLARIDGE'S

PRIVATE EVENTS MENU

AUTUMN & WINTER

2023/2024



CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

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 15% service charge will be added to all food and beverage items.





CLARIDGE'S

WELCOME

BREAKFAST

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FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

BREAKFAST

Breakfast can be served individually plated or buffet style
Menus are priced per person

CONTINENTAL

£35

Freshly squeezed orange juice

Seasonal fruit plate

Granola, yoghurt & fruit compôte

Assortment of freshly baked pastries from Claridge's bakery

Selection of toast, butter & Claridge's preserves

Claridge's Blend tea, coffee & herbal infusions

ENGLISH

£45

Freshly squeezed orange juice

Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom

Assortment of freshly baked pastries from Claridge's bakery

Selection of toast, butter & Claridge's preserves

Claridge's Blend tea, coffee & herbal infusions

WELL-BEING

£46

Freshly squeezed apple, cucumber, celery or carrot, pear, ginger

Organic porridge, hazelnut butter, sliced banana, berries, toasted almonds

Seasonal fruit plate

Crushed avocado & heritage tomato on toasted sourdough, poached Burford Brown egg

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.



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BEVERAGES

BREAKFAST

Prices shown are per person

FULL BREAKFAST BUFFET

£60

Freshly squeezed juices: orange, apple, cucumber & celery, carrot, pear & ginger

Assortment of freshly baked pastries from Claridge's bakery

Selection of toast, butter & Claridge's preserves

Mini yoghurt jars

Coconut chia pudding & seasonal compote shots

Organic porridge, dates, banana, honey

Seasonal fruit platter

Charcuterie meats & cheese selection

Smoked salmon & cream cheese bagel

Sliced tomato & avocado

Buttermilk pancakes, berries & mapple syrup

Claridge's Blend tea, coffee & herbal infusions

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PLATED BREAKFAST

Prices shown are per person

SIGNATURE PLATES

Select one of the following to create your set menu.

All served with: freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions.

EGGS BENEDICT, ROYALE OR FLORENTINE £49

Bacon, smoked salmon or spinach

SEVERN & WYE SMOKED SALMON £38

Burford Brown scrambled eggs

WILD MUSHROOMS ON TOASTED SOURDOUGH £35

Poached Burford Brown egg

SEASONAL ROOTS £44

Poached eggs, swede, pumpkin & celery

À LA CARTE SIGNATURE PLATES £60

Select 3 of the following to create your à la carte menu.

All served with: Freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions. (Maximum 40 guests)

AÇAÍ BOWL

Banana, goji berries, bee pollen, cashews

SEVERN & WYE SMOKED SALMON

Burford Brown scrambled eggs

CRUSHED AVOCADO & HERITAGE TOMATO ON TOASTED SOURDOUGH

Poached Burford Brown eggs

FULL ENGLISH

Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom

FRENCH TOAST

Caramelised banana

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BREAKFAST ENHANCEMENTS

Tailor your breakfast selection with the following items:

JUGS OF JUICE (<i>allows five servings</i>)	£42
<i>Super green</i>	
<i>Beetroot, apple & ginger</i>	
<i>Carrot & orange</i>	
ORGANIC YOGHURT, FRUIT COMPÔTE (<i>serves eight</i>)	£31
<i>Granola pots</i>	
COCONUT CHIA PUDDING & SEASONAL COMPOTE SHOTS (<i>serves eight</i>)	£31
BIRCHER MUESLI POTS (<i>serves eight</i>)	£31
CHARCUTERIE & CHEESE BOARD (<i>serves ten</i>)	£77
TOASTED RYE SANDWICH (<i>serves six</i>)	£33
<i>Severn & Wye smoked salmon & avocado</i>	
TRUFFLE SCRAMBLED BURFORD BROWN EGGS PETIT POT (<i>serves six</i>)	£30
<i>Wild mushrooms</i>	
HEPBURN'S BACON BRIOCHE ROLL	£11
SAVOURY DANISH PASTRY SELECTION (<i>allows two per serving</i>)	£15
BRIOCHE FRENCH TOAST	£9.50
<i>Caramelised banana</i>	
PANCAKES (<i>allows two per serving</i>)	£9.50
<i>Blueberries, maple syrup</i>	
SLICED FRUIT PLATTER (<i>serves ten</i>)	£77

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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 & French fries
Filet 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

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COFFEE BREAKS

Menu is priced per person

£16.5

Select two of the following items to create your menu.
All served with Claridge's Blend tea, coffee & herbal infusions.

Additional items are priced at £5 per person or supplement as shown

HEALTHY

Açaï berry bowl

Selection of mixed fresh berries

Fresh fruit skewers

Cinnamon & banana overnight oats

Avocado, smoked salmon, toasted chia

Chia, coconut & mango bowl

Vegetable crudités, hummus

INDULGENT

Oscietra caviar, scones & crème fraîche

£8

Cornish lobster, bacon & avocado mini brioche rolls

£8

Warm truffle & Gruyère éclair

Smoked salmon quiche

£3.5

Claridge's afternoon tea pâtisseries

£3.5

Assorted macarons

Mini croque monsieur

Claridge's miniature dressed scones with clotted cream & Claridge's tea jam

Caraiibe hot chocolate shot, madeleine

£3.5

Selection of English cakes: lemon drizzle, golden fruit cake, chocolate cake, carrot cake
(selection of two)

ENERGIZING

Banana bread, whipped cardamom & hazelnut butter

Energy balls

Sweet potato, brown rice, hummus, zatar jar

Chocolate & coffee double shot affogato

£10

Superfood bowl: quinoa, cashew nuts, goji berries, bee pollen, mint

Claridge's trail mix: almonds, dark chocolate shards, dried fruits

Hummus, baba ghanoush, pita crisps

Sundried tomato & Gruyère muffins

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TABLE ENHANCEMENTS

TABLE BOWLS

Selection of two items

per person

£9

Individual items

£5.5

Speciality popcorn

Jellied sweet selection

Sweet & salty spiced nut mix

Chocolate-coated raisins & blueberries

Yoghurt-coated fruit

Candied chocolate selection

Pretzels

Protein balls

Selection of berries

FRUIT

per serving

Whole fruit bowl (10 servings)

£60

Sliced fruit platter (10 servings)

£77

PLATTERS

per serving

Charcuterie & cheese selection (10 servings)

£77

Sushi & sashimi

£77

per person

Claridge's Blend tea, coffee, herbal infusions & an assortment of freshly baked pastries from Claridge's bakery

£12

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CANAPÉS

Prices shown are per person

FIVE CANAPÉS (<i>Pre-dinner only</i>)	£35
EIGHT CANAPÉS (<i>Pre-dinner only</i>)	£48
TWELVE CANAPÉS	£60
FIFTEEN CANAPÉS	£68

FISH & SHELLFISH

COLD CANAPÉS

Seared tuna, ponzu gel, sesame

Cornish crab, yogurt, ginger, apple

Sea bass ceviche, "tiger's milk" coriander, crispy corn

Smoked salmon scone, horseradish & Oscietra caviar

Lobster barquette, Marie Rose sauce and tarragon

Smoked salmon moscovite, Oscietra caviar

Mackerel tartare, cucumber, lovage

Smoked trout, cream cheese & dill sandwich

Scallop ceviche, pistachio and yuzu

HOT CANAPÉS

Toasted Cornish crab sandwich, crab mayonnaise

Crispy potato, smoked trout, Oscietra caviar

Prawn and lobster bun, chive cream

Crisp salmon nori roll, lemon, soy

Tempura prawn, garlic and yuzu mayonnaise

Salted cod croquette, piquillo pepper

Sole goujons, sauce gribiche

Lobster Thermidor tartlet

Oyster Rockefeller

Claridge's Lobster Wellington (allows 10 servings)

£80 each

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BEVERAGES

CANAPÉS

MEAT

COLD CANAPÉS

Potato rösti, fried egg and pastrami

Soft chorizo, toasted almonds, saffron toast

Ham hock terrine, pickled baby onions, mustard

Foie gras "hobnobs" and fig jam

Vitello tonnato, tuna mayonnaise, fried capers

Seared beef, soy glaze, crispy onions

Smoked duck, hay cream, pomelo

Claridge's waffle, beef tartare, egg yolk, lovage (allows 5 servings)

£50 each

HOT CANAPÉS

"CFC" Claridge's fried chicken, spiced yogurt

Serrano ham and Comté cheese croquette

Mini Yorkshire pudding, roast beef

Crispy pork belly, soy glaze & plum jelly

Chicken satay tulips, peanuts, coriander

Grilled beef skewer, sauce choron

Crispy potato, warm chorizo

Chicken tikka hariyali, raita

Rose veal jalousie, truffle jus

Ox cheek croquette, kewpie mayonnaise & cornichons

Confit duck spring roll, plum sauce

VEGETARIAN

COLD CANAPÉS

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Heirloom tomato tartare, black olive crostini

Beetroot financier, cream cheese and hazelnut

Cheese biscuit, Parmesan cream

Black truffle and Tunworth cheese barquette

Asparagus and truffle tartlet

Cucumber roll maki, ponzu dressing

Quail's egg croustade, mushroom duxelle

Devilled egg, curry mayonnaise

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LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

VEGETARIAN

HOT CANAPÉS

Onion bhaji

Comté cheese madeleine

Crisp potato terrine, Gruyère, black truffle

Sweetcorn fritter, quail's egg yolk

Truffle and Tunworth gougère

Wild mushroom croquette, pickled girolles

Aged Parmesan and sun dried tomato arancini

Cauliflower brioche tartlet, caraway, horseradish

Charred red pepper, almond gougère

Asparagus feuille de brick, truffle hollandaise

Sweet potato, lemon thyme jalousie

Gruyère and onion brioche

VEGAN

Onion bhaji

Sweetcorn fritter

Crisp potato terrine, black truffle

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Mushroom tartlet

Heirloom tomato tartare

Asparagus and truffle tartlet

Cucumber maki, ponzu dressing

Avocado maki

Asparagus feuille de brick

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GLUTEN FREE

FISH

Seared tuna, ponzu gel and sesame

Cornish crab, yogurt, ginger and apple

Sea bass ceviche, "tiger's milk" coriander and crispy corn

Mackerel tartare, cucumber and lovage

Scallop ceviche, pistachio and yuzu

Crispy potato, smoked trout and Oscietra caviar

Crisp salmon nori roll, lemon and soy

Tempura prawn, garlic and yuzu mayonnaise

MEAT

Potato rösti, fried egg and pastrami

Confit duck spring roll, plum sauce

Ham hock terrine, pickled baby onions and mustard

Vitello tonnato, tuna mayonnaise and fried capers

Seared beef, soy glaze and crispy onions

Smoked duck, hay cream and pomelo

Crispy pork belly, soy glaze and plum jelly

Chicken satay tulips, peanuts and coriander

Grilled beef skewer, sauce choron

Crispy potato, warm chorizo

Chicken tikka hariyali, raita

VEGETARIAN

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Asparagus and truffle tartlet

Cucumber roll maki, ponzu dressing

Quail's egg croustade, mushroom duxelle

Deville egg, curry mayonnaise

Crisp potato terrine, gruyère and black truffle

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BEVERAGES

CANAPÉS

DAIRY FREE

FISH

Seared tuna, ponzu gelée and sesame

Sea bass ceviche, "tiger's milk" coriander and crispy corn

Mackerel tartare, cucumber and lovage

Scallop ceviche, pistachio and yuzu

Toasted Cornish crab sandwich, crab mayonnaise

Crispy potato, smoked trout and Oscietra caviar

Tempura prawn, garlic and yuzu mayonnaise

Oyster Rockefeller

MEAT

Potato rösti, fried egg and pastrami

Soft chorizo, toasted almonds, saffron toast

Confit duck spring roll, hoisin sauce

Ham hock terrine, pickled baby onions and mustard

Vitello tonnato, tuna mayonnaise and fried capers

Seared beef, soy glaze and crispy onions

Crispy pork belly, soy glaze and plum jelly

Chicken satay tulips, peanuts and coriander

Grilled beef fillet, sauce Choron

VEGETARIAN

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Heirloom tomato tartare, black olive crostini

Asparagus and truffle tartlet

Cucumber maki, ponzu dressing

Deville egg, curry mayonnaise

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BEVERAGES

CANAPÉS

GLUTEN FREE

VEGAN

Crisp potato terrine, black truffle
Vietnamese spring roll, sweet chili sauce
Carrot tartare
Mushroom tartlet
Heirloom tomato tartare
Asparagus and truffle tartlet
Cucumber maki, ponzu dressing
Avocado maki

DESSERT CANAPÉS

Chestnut and yuzu macaron
Cranberry and orange tartlet
Chocolate choux
Citrus marshmallow
Mini cornetto ice cream and sorbet
Chocolate and caramel tart
Lemon meringue tartlet
Milk chocolate and passion fruit macaron
Dark chocolate sablé





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BOWL FOOD

Prices shown are per serving

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

THREE ITEMS

£36

FIVE ITEMS

£58

COLD SELECTION

Prawn Caesar salad

Autumn superfood salad: grains, heritage beetroot and apple

Jerusalem artichoke salad, black truffle, rocket

Chicken teriyaki poke bowl

Miso aubergine, sweet potato, quinoa

Tuna tartare, avocado, radish, soy

Claridge's prawn cocktail

Burrata salad, roasted beetroot, walnut and watercress

HOT SELECTION

Seared cod, potato mousseline, salsa verde

Butter-poached lobster risotto, sauce Américaine, sea herbs

Wild mushroom pennette

Chicken biriyani

Roasted chicken, mashed potato, wild mushrooms

Mini Burgers, cheddar, pickled red onion, burger sauce

Pulled beef brisket, pickled onions and creamed polenta

Miso glazed tofu, spring onions, sushi rice

Squash raviolini, hazelnuts and aged Parmesan

Fish 'n' Chips, tartare sauce

Black truffle croque monsieur

Roast beef, hand cut chips, Béarnaise sauce

Truffled Mac 'n' Cheese

Mushroom and black truffle tortellini, spinach, Parmesan

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FOOD STATIONS

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

Chef attendant £150.00 per station.

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 £28

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

SUSHI AND SASHIMI £35

- Sushi*
- Sashimi*
- Seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing, wasabi*

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TROLLEYS

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

ROASTED SCALLOP

£33

*Truffle & celeriac
Pea & pancetta
Shellfish bisque*

BEEF WELLINGTON

£55

*Classic Beef Wellington carved in front of guests
Creamed spinach
Red wine jus*

SALMON EN CROÛTE

£42

*Classic salmon en croûte carved on trolley
Watercress salad
Champagne sauce*

LAMB RACK

£46

*Whole lamb rack cooked & carved
Herb crumb
Lamb sauce
Lettuce pea fricassée
Roasted new potatoes*

PASTA ALLA RUOTA

£31

*Parmesan wheel
Penne pasta
Black truffle
Grated parmesan*

CHEESE TROLLEY

£28

*Tunworth, Wigmore, Cerney Ash, Quickes cheddar
Cropwell Bishop Stilton, Stinking Bishop
Baked fig and red onion jalousie
Grapes, quince jelly, celery
Selection of breads & crackers*

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DESSERT STATIONS

AFFOGATO £16
Homemade vanilla ice cream, espresso coffee

PROFITEROLES £22
Choux, whipped cream, chocolate sauce, praline

CRÊPES SUZETTE (allows two per serving) £22
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





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LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

FIRST COURSE

CRAB SALAD <i>Greek yogurt, Granny Smith apple and fine herbs</i>	£42
TUNA TARTARE <i>Avocado, radish, soy lime dressing</i>	£41
SEVERN & WYE SMOKED SALMON <i>Crème fraîche, mustard seeds, soda bread</i>	£39
SEARED SCALLOP <i>Celery, black trumpet mushroom, celeriac</i>	£43
FOIE GRAS TERRINE <i>Pear compote, walnut, toasted brioche</i>	£43
BEEF CARPACCIO <i>Pickled vegetables, Parmesan, salsa verde</i>	£42
AUTUMN SALAD <i>Jerusalem artichoke, black truffle, ricotta, watercress</i>	£39
BAKED HERITAGE BEETROOT <i>Goat's cheese cream, walnuts, lovage</i>	£37
CLARIDGE'S SEAFOOD COCKTAIL <i>Lobster, crab, and Marie Rose sauce</i>	£42
SEARED VENISON <i>Roasted parsnips, wild mushrooms, figs</i>	£42

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CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

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LUNCH OR DINNER MENU

INTERMEDIATE COURSE

WILD MUSHROOM RISOTTO £29
Cep cream and walnuts

BUTTERNUT SQUASH TORTELLONI £26
Ricotta and hazelnuts

CLARIDGE'S LOBSTER RISOTTO £32
Lobster bisque sauce, sea herbs

SEARED QUAIL BREAST £31
Butternut Squash, cavolo nero and pear

LENTIL & FOIE GRAS VELOUTÉ £26

LEMON SORBET £22
Laurent-Perrier Rosé





CLARIDGE'S

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LUNCH OR DINNER MENU

MAIN COURSE - MEAT & FISH

ROASTED SALMON, CHAMPAGNE SAUCE £48
Boulangère potatoes, miso confit fennel, grapefruit

PAN FRIED SEA BASS, BEURRE BLANC £54
Butternut squash, spinach, salsify

SEARED HALIBUT, NANTAISE SAUCE £54
Crushed Jerusalem artichokes, wild mushrooms

ROSETTES OF LEMON SOLE, SALSA VERDE £53
Potato terrine, confit leeks, sea vegetables

TOURNEDOS OF BEEF, BURGUNDY JUS £61
Braised short rib, truffled mash, roasted heritage carrots, spinach

ROASTED COTSWOLD CHICKEN, TRUFFLE JUS £50
Mousseline potatoes, root vegetables, baby leek

ROASTED LOIN OF LAMB, LAMB JUS £60
Braised lamb shoulder, root vegetable terrine, cavolo nero

BEEF WELLINGTON, TRUFFLE JUS £65
Gratin dauphinois, green beans, baby carrots

NORFOLK PORK BELLY, PORK & CIDER SAUCE £59
Fondant potatoes, butternut squash, pear

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LUNCH OR DINNER MENU

MAIN COURSE - VEGETARIAN & VEGAN

ROASTED CAULIFLOWER <i>Cauliflower couscous, pine nut tapenade</i>	£41
BUTTERNUT SQUASH & GOAT'S CHEESE WELLINGTON <i>Wild mushrooms, caramelised onion</i>	£44
BAKED AUBERGINE <i>Quinoa salad, plums, sweet potato</i>	£42
PUMPKIN & SAGE TORTELLINI <i>Cep purée, pickled mushroom, chives</i>	£44
VEGETABLE TAGINE <i>Apricots, toasted almonds, coriander</i>	£42

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LUNCH OR DINNER MENU

DESSERT

CARAMELISED APPLE MILLE-FEUILLE £21
Vanilla cream, apple sorbet

STICKY TOFFEE CHOCOLATE DOME £22
Butterscotch sauce

QUINCE & CHESTNUT MERINGUE £21

PEAR AND CARAMEL TART £21
Ginger cream

HAZELNUT & MILK CHOCOLATE MYSTÈRE £21

CHEESE £29
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.

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LUNCH OR DINNER

A LA CARTE

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À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£180

FIRST COURSE

CRAB SALAD

Greek yogurt, Granny Smith apple and fine herbs

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

JERUSALEM ARTICHOKE SALAD

Ricotta, black truffle and watercress

SEARED VENISON

Roasted parsnips, wild mushrooms and fig

BAKED HERITAGE BEETROOT

Goat's cheese cream, walnuts and lovage

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE

Boulangère potato, miso confit fennel, grapefruit

PAN FRIED SEA BASS, BEURRE BLANC

Butternut squash, spinach, salsify

TOURNEDOS OF BEEF, BURGUNDY JUS

Braised short ribs, truffled mash, roasted heritage carrots, spinach

ROASTED COTSWOLD CHICKEN, TRUFFLE JUS

Mousseline potatoes, root vegetables, baby leek

BAKED AUBERGINE

Sweet potato purée, quinoa salad, plums

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À LA CARTE LUNCH OR DINNER

DESSERT

CARAMELISED APPLE MILLE-FEUILLE

Vanilla cream, apple sorbet

QUINCE & CHESTNUT MERINGUE

PEAR AND CARAMEL TART

Ginger cream

HAZELNUT & MILK CHOCOLATE MYSTÈRE

CHEESE

Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS *(included)*

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CLARIDGE'S

- WELCOME —
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- COFFEE BREAKS —
- CANAPÉS —
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- LUNCH OR DINNER —
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- BUFFETS —
- BEVERAGES —

BUFFET MENUS

(minimum 20 guests)

MENU ONE

£105

COLD

Burrata salad, heritage beetroot, walnut, watercress

Waldorf salad

Tuna poke bowl, edamame, radish, avocado, carrot, sesame

Beef carpaccio, pickled vegetables, parmesan, salsa Verde

HOT

Roasted cauliflower, pine nut, raisin relish, tahini, lettuce

Mushroom tortellini, wild and pickled mushrooms, cep purée, Parmesan.

Chicken Biryani

Seared halibut, crushed jerusalem artichokes, wild mushrooms, chimichurri

Served with herb glazed new potatoes and fresh market vegetables

DESSERTS

Banoffee tart

Cranberry and white chocolate trifle

Exotic fruit salad

MENU TWO

£105

COLD

Black truffle Caesar salad

Claridge's prawn cocktail

Jerusalem artichoke salad, black truffle and rocket

Chicken liver parfait, baby salad, caramelised onion, brioche toast

HOT

Chickpea and paneer curry, white rice, paratha

Seared sea bass, beurre blanc, roasted root vegetables, spinach

Wild mushroom risotto, cep purée, pickled mushrooms, chives

Roasted chicken, mushroom cream sauce, wild mushrooms, baby leeks

Served with dauphinoise potatoes and fresh market vegetables

DESSERTS

Vanilla mille-feuille

Lemon meringue tart

Exotic fruit salad

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BREAKFAST

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FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

BUFFET MENUS

MENU THREE

£105

COLD

Superfood Salad: grains, heritage beetroot and apple

Chicken teriyaki poke bowl

Garlic & chilli prawns, salsa and broccoli

Pulled ham hock salad, piccalilli, brioche, pickled vegetables

HOT

Roasted vegetable tagine, toasted almonds, apricots, coriander

Wild mushroom & black truffle tortellini, spinach, Parmesan

Fish and Chips, tartare sauce, mushy peas

Claridge's chicken pie

Served with boulangère potatoes and fresh market vegetables

DESSERTS

Chocolate and caramel tart

Pistachio choux

Exotic fruit salad

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- BEVERAGES —

WORKING LUNCHES

(minimum 10 guests)

MENU ONE **£66**

COLD

*Smoked salmon and courgette quiche
Quinoa salad, root vegetables, cherry tomatoes
Grilled prawns and avocado salad*

HOT

*Roast chicken, polenta, crispy lardons
Crispy cod tacos, chipotle, pickled onions, slaw, soft tortilla
Wild mushrooms risotto, cep cream*

MENU TWO **£66**

COLD

*Goats cheese and butternut squash quiche
Chicken Caesar salad
Smoked salmon, cream cheese and rocket bagel*

HOT

*Lamb cutlets, caponata, braised cabbage
Croque monsieur
Grilled tiger prawns, salsa Verde, fennel salad.*

MENU THREE **£66**

COLD

*Quiche Lorraine
Burrata and fig salad
Sautéed prawns, avocado on focaccia.*

HOT

*Chicken Biryani
Seared salmon, white bean fricassée, sauteed spinach
Miso aubergine, sweet potato, sushi rice*

ALL SERVED WITH

*A selection of mini desserts from Claridge's pâtisserie
Claridge's Blend tea, coffee and herbal infusions*

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FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

LIGHT BUSINESS LUNCH

May be served individually plated or buffet style

Menu is priced per person

£45

SANDWICHES

Severn and Wye smoked salmon, dill crème cheese on rye bread

Honey roast ham, tomato relish, watercress on onion bread

Clarence Court egg mayonnaise, salad cress chives, on white bread

Roasted chicken, baby gem, mayonnaise and tarragon on granary bread

English Cucumber, mint crème fraîche on white bread

SIDES

Hand cut chips

Soupe du jour

DESSERT

A selection of mini desserts from Claridge's pâtisserie

Claridge's blend tea, coffee and herbal infusions

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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 £110

Louis Roederer "Collection 243" NV £120

Pol Roger, Brut Reserve, NV £130

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 £200

ROSÉ

Laurent-Perrier "Cuvée Rosé" NV £140

Billecart-Salmon "Brut Rosé" NV £160

MAGNUM

Laurent-Perrier "La Cuvée" NV £220

Laurent-Perrier "Brut Rosé" NV £280

Bollinger "Spécial Cuvée" NV £300



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WINE & BEVERAGE LIST

WHITE WINE

FRANCE

LOIRE VALLEY

Sancerre, La Guiberte, Alain Gueneau, 2022 £75

BURGUNDY

Chablis, Vieilles Vignes, Cyril Testut, 2022 £80

Bourgogne Chardonnay, Vincent Girardin, 2021 £95

ALSACE

Pinot Blanc, Maison Trimbach, 2021 £85

RHÔNE VALLEY

Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2022 £60

Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022 £75



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WINE & BEVERAGE LIST

WHITE WINE

SPAIN

Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2022 £60

Rioja Blanco, Finca Allende, 2018 £65

ITALY & SPAIN

"Trebiano/Garganega" Ponte Pietra, Veneto 2022 £50

Gavi Di Gavi, Terra Bruna, Fontanassa, Piedmont, 2022 £65

Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2022 £75

AUSTRALIA & NEW ZEALAND

Sauvignon Blanc, Pure, Staete Landt, 2022 £55

Chardonnay, Penfold's, Adelaide Hills, 2019 £65

SOUTH AFRICA

Chardonnay, Meerlust, Stellenbosch, 2022 £90

ROSÉ

Chateau Miraval, Côtes de Provence, 2022 £80



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WINE & BEVERAGE LIST

RED WINE

BORDEAUX

- Esprit de Pavie, Chateau Pavie, 2017* £85
- Pauillac de Lynch-Bages, 2018* £105

BURGUNDY

- Beaujolais, Fleurie Tradition, Domaine de la Madone, 2021* £65
- Bourgogne Rouge, Oka, Cyprien Arlaud, 2019* £80

RHÔNE VALLEY

- Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2022* £60
- Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2022* £70

ITALY

- Il Barroccio, Sicily 2019* £50
- Chianti Classico, Castello di Albola, Tuscany 2021* £70
- Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2020* £85
- Brunello di Montalcino, Argiano, Tuscany, 2017* £100
- Barolo, Paolo Scavino, Piedmont, 2015* £120

SPAIN

- Rioja Tinto Reserva, Marques de Murrieta, 2018* £75



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WINE & BEVERAGE LIST

ARGENTINA

Malbec, Durigutti, Patagonia, 2020

£65

CHILE

Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019

£75

AUSTRALIA

Shiraz, Penfold's, Adelaide Hills, 2019

£70

SWEET WINE

FRANCE

Sauternes, Les Cyprès de Climens, Chateau Climens, 2016 (37.5cl)

£80

HUNGARY

Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2017 (50cl)

£70

FORTIFIED WINE

Tawny Port 10yo, Graham's

£55



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COCKTAILS

CHAMPAGNE

FLAPPER

Strawberry, Cassis, Laurent-Perrier La Cuvée

£25

ELDERFLOWER SPRITZ

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

£25

GREAT MAIDEN'S BLUSH

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

£25

MARTINI

ESPRESSO MARTINI

Belvedere vodka, Kahlua, espresso

£25

CHERRY DAIQUIRI

Eminente Claro, Cherry Hearing, lime juice, pineapple juice

£25

MANHATTAN

Maker's Mark, Antica Formula, Angostura Bitters

£25

SHORT/TALL

NEGRONI

Tanqueray, Campari, Martini Rosso

£25

GINGER SLING

Belvedere, ginger, citrus, ginger ale

£25

PALOMA

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

£25

SPICY SIDE CAR

Hennessy VSOP, Cointreau, Ancho Reyes, honey, lemon

£25



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WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

PEAR PASSION

Pear, apple, passionfruit, citrus

£10

AMARICO SPRITZ

Amarico, orange, vanilla, tonic water

£10

SPICED APPLE

Seedlip Garden 108, apple juice, ginger syrup, lemon juice

£10

CHERRY HIGHBALL

Clean R, cherry, orgeat, soda water

£10

FRESH FRUIT JUICE

Orange

330ml

£8.50

Pineapple

£8.50

Apple

£8.50

Mixed

£8.50

SOFT DRINKS

Coca Cola

200ml

£5.50

Diet Coke

£5.50

Tonic water

£5.50

Lemonade

£5.50

Ginger ale

£5.50

Bitter lemon

£5.50

Soda water

£5.50

WATER

Whitehole Still & Sparkling Mineral Water 375ml

£4.50

Whitehole Still & Sparkling Mineral Water 750ml

£7.50



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WINE & BEVERAGE LIST

WHISKIES

BLENDDED SCOTCH

<i>Johnnie Walker, Black Label</i> 50ml	£16
<i>Chivas Regal 18yo</i> 50ml	£19
<i>Royal Salute 21yo</i> 50ml	£40
<i>Johnnie Walker, Blue Label</i> 50ml	£50

MALT SCOTCH

<i>Talisker 10yo</i> 50ml	£18
<i>Dalmore 15yo</i> 50ml	£20

IRISH

<i>Red Breast 12yo</i> 50ml	£19
<i>Green Spot</i> 50ml	£18

TENNESSEE

<i>Gentleman Jack</i> 50ml	£16
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COGNAC

<i>Hennessy VSOP</i> 50ml	£17
<i>Hennessy VSOP (700ml bottle)</i>	£230

VODKA

<i>Belvedere</i> 50ml	£16
<i>Grey Goose</i> 50ml	£18
<i>Beluga Gold Line</i> 50ml	£45

GIN

<i>Tanqueray</i> 50ml	£16
<i>Hendrick's</i> 50ml	£18
<i>Tanqueray No.10</i> 50ml	£20
<i>Star Of Bombay</i> 50ml	£25

RUM

<i>Eminente Claro</i> 50ml	£16
<i>Bacardi 8yo</i> 50ml	£18
<i>Havana Club 7yo</i> 50ml	£17
<i>Diplomatico Reserva Exclusiva</i> 50ml	£20



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WINE & BEVERAGE LIST

TEQUILA

<i>Tapatio Blanco 50ml</i>	£16
<i>Casamigos Reposado 50ml</i>	£22
<i>Casamigos Añejo 50ml</i>	£24

CALVADOS

<i>Dupont 17 years 50ml</i>	£25
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APERITIF

<i>Martini Dry 50ml</i>	£16
<i>Campari 50ml</i>	£16

LIQUEUR

<i>Amaretto, Disaronno 50ml</i>	£16
<i>Bailey's, Irish Cream 50ml</i>	£16
<i>Kahlua 50ml</i>	£16
<i>Cointreau 50ml</i>	£16
<i>Grand Marnier 50ml</i>	£16

BEER

	330ml
<i>Becks, Germany</i>	£10
<i>Budvar, Czech Republic</i>	£10

CIDER

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



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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

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