



CLARIDGE'S

DAILY DELEGATE  
PROGRAMME

AUTUMN & WINTER  
2025/2026



# CLARIDGE'S

WELCOME

DAILY DELEGATE  
PROGRAMME

DAILY DELEGATE  
MENU

BUFFET MENU

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## WELCOME

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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.





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---

## DAILY DELEGATE PROGRAMME

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A minimum guarantee of 130 guests is required for Claridge's Ballroom and 60 guests in the French Salon and Drawing Room.

Claridge's Daily Delegate Programme includes:

- *Exclusive use of a meeting room from 7.00am until 5.30pm (access times)*
- *Coffee, tea and breakfast pastries upon arrival*
- *Coffee, tea and biscuits for a mid-morning break*
- *Coffee, tea and biscuits for a mid-afternoon break*
- *A three-course plated luncheon menu or a standing buffet menu*
- *Luncheon served with mineral water and non-alcoholic fruit punch*
- *Mineral water in the meeting room (2 bottles per person)*
- *Conference pads, pens and mints*
- *Selection of today's newspapers in the reception area*
- *Room hire for the meeting room and the luncheon room*
- *Registration desk floral arrangement*
- *VAT*

Prices are exclusive of a 15% service charge

Supplementary charges will be added for the following enhancements, as desired:

- *Audio visual equipment, microphones, lights (quote upon request)*
- *Wines with your luncheon (from £52.00 per bottle)*
- *Floral arrangements (quote upon request)*
- *Coffee break enhancements*
- *Rigging points usage (quote upon request)*



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---

## DAILY DELEGATE PLATED MENU

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Select one option from each course to create your set menu

### FIRST COURSE

#### DUCK TERRINE

*Pear, celery, fig & walnut, toasted brioche*

#### SMOKED HADDOCK & COD FISHCAKE

*Sauce gribiche, citrus, fennel & dill remoulade*

#### SEVERN & WYE SMOKED SALMON

*Crème fraîche, mustard seeds, soda bread*

#### WILD MUSHROOM & TRUFFLE VOL-AU-VENT

*Cep cream, truffle, nasturtium*

#### HERITAGE BEETROOT

*Truffled cream cheese, blackberry, walnut & rocket pesto*

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### MAIN COURSE

#### ROASTED HALIBUT

*Crushed potato, spinach, baby leek, Champagne sauce*

#### ROASTED SALMON

*Charlotte potatoes, braised baby fennel, pink grapefruit & caper beurre blanc*

#### GRASS FED BEEF FILLET

*Mash potato, seasonal greens, glazed carrot, red wine jus*

#### ROAST CORN-FED CHICKEN

*Pomme Anna, crispy kale, confit leek, Madeira & truffle jus*

#### ROASTED CAULIFLOWER STEAK

*Tahini, toasted almond, radicchio*

#### RAINBOW CHARD PUTTANESCA RAVIOLI

*Slow roasted tomato, Kalamata olive, capers, parsley*

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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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---

## DAILY DELEGATE PLATED MENU

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### DESSERT

**VANILLA AND APPLE MILLE FEUILLE**  
*Caramel sauce*

**CITRUS TART**  
*Lemon thyme sorbet*

**CLARIDGE'S BLEND CHOCOLATE AND HAZELNUT MYSTERE**  
*Milk chocolate parfait, meringue, hazelnut*

**CHOCOLATE & MANGO LOG**  
*Chocolate brownie, mango mousse, passionfruit sorbet*

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---

## DAILY DELEGATE BUFFET MENUS

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### MENU ONE

#### COLD

*Smoked chicken, kale & cranberry salad, honey, toasted pumpkin seeds  
Superfood salad, mixed grains, pomegranate, citrus & soft herbs  
Poached salmon, fennel, mustard*

#### HOT

*Coq au Vin, charred baby onions, red wine jus  
Smoked haddock & cod fishcake, sauce gribiche  
Mushroom stroganoff*

*Served with braised rice, seasonal vegetables*

#### DESSERTS

*Citrus tart  
Claridge's blend chocolate and hazelnut mystere  
Exotic fruit salad*

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### MENU TWO

#### COLD

*Waldorf salad, pear, chicory, blue cheese & pecan  
Confit duck, barley, winter greens, pickled carrot, toasted sourdough  
Claridge's prawn cocktail, baby gem & Marie Rose sauce*

#### HOT

*Beef Bourguignon, potato purée  
Teriyaki salmon, pok choi, sesame, chilli  
Wild mushroom & caramelised onion ravioli, sage butter*

*Served with new potatoes & fresh market vegetables*

#### DESSERTS

*Vanilla mille feuille  
Chocolate and black sesame tart  
Exotic fruit salad*

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---

## DAILY DELEGATE BUFFET MENUS

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### MENU THREE

#### COLD

*Heritage beetroot & goats cheese salad, bacon, hazelnut, calamansi vinaigrette*

*Citrus bocconcini, chicory, pink grapefruit & pistachio*

*Seared tuna Niçoise, green beans, olive, quail egg, red onion*

#### HOT

*Roast chicken & trimmings, Madeira sauce*

*Oven roasted bass, winter greens, lemon & caper butter*

*Roasted hispi cabbage, chilli & onion crumb*

*Served with roasted new potatoes, honey & thyme roasted vegetables*

#### DESSERTS

*Chocolate and caramel choux*

*Cranberries and white chocolate tart*

*Exotic fruit salad*

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## EVENT ENQUIRIES

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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](mailto:banqueting@claridges.co.uk)

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## GENERAL ENQUIRIES

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Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: [info@claridges.co.uk](mailto:info@claridges.co.uk)

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[www.claridges.co.uk](http://www.claridges.co.uk)

