



CLARIDGE'S

PRIVATE EVENTS MENU

SPRING & SUMMER

2026



# CLARIDGE'S

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

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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.

Menu prices include VAT.

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





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## 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*

*Claridge's Blend tea, coffee & herbal infusions*

### ENGLISH

£45

*Freshly squeezed orange juice*

*Cacklebean 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 juices: 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 Cacklebean egg*

*Claridge's Blend tea, coffee & herbal infusions*

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## BREAKFAST

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Prices shown are per person

### FULL BREAKFAST BUFFET

£64

*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 & maple 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

£40

Cacklebean scrambled eggs

#### WILD MUSHROOMS ON TOASTED SOURDOUGH

£36

Poached Cacklebean egg

#### 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

Cacklebean scrambled eggs

#### CRUSHED AVOCADO & HERITAGE TOMATO ON TOASTED SOURDOUGH

Poached Cacklebean egg

#### FULL ENGLISH

Cacklebean 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:

<b>JUGS OF JUICE</b> ( <i>allows five servings</i> )	<b>£44</b>
<i>Super green</i>	
<i>Beetroot, apple &amp; ginger</i>	
<i>Carrot &amp; orange</i>	
<b>ORGANIC YOGHURT, FRUIT COMPOTE</b> ( <i>serves eight</i> )	<b>£35</b>
<i>Granola pots</i>	
<b>COCONUT CHIA PUDDING &amp; SEASONAL COMPOTE SHOTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>BIRCHER MUESLI POTS</b> ( <i>serves eight</i> )	<b>£35</b>
<b>CHARCUTERIE &amp; CHEESE BOARD</b> ( <i>serves ten</i> )	<b>£80</b>
<b>TOASTED RYE SANDWICH</b> ( <i>serves six</i> )	<b>£35</b>
<i>Severn &amp; Wye smoked salmon &amp; avocado</i>	
<b>TRUFFLE SCRAMBLED CACKLEBEAN EGGS PETIT POT</b> ( <i>serves six</i> )	<b>£34</b>
<i>Wild mushrooms</i>	
<b>HEPBURN'S BACON BRIOCHE ROLL</b>	<b>£14</b>
<b>SAVOURY DANISH PASTRY SELECTION</b> ( <i>allows two per serving</i> )	<b>£16</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>£14</b>
<i>Caramelised banana</i>	
<b>PANCAKES</b> ( <i>allows two per serving</i> )	<b>£14</b>
<i>Blueberries, maple syrup</i>	
<b>SLICED FRUIT PLATTER</b> ( <i>serves ten</i> )	<b>£80</b>

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## BRUNCH

Menu is priced per person

£120

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

### BUFFET FIRST COURSE

*Severn & Wye smoked salmon & cream cheese bagel  
Bloody Mary shrimp cocktail  
Harissa-roasted broccoli & feta quiche  
Wild mushroom scrambled eggs, brioche  
Classic Caesar salad  
Croissant pucks & Nutella dip*

### À LA CARTE MAIN COURSE *(please select three options)*

*Confit salmon, crushed new potatoes, tenderstem broccoli, Beurre blanc  
Eggs Benedict, Royale or Florentine on an English muffin  
Claridge's chicken pie, mousseline potatoes & French beans  
Sirloin steak, hand cut chips, fried duck egg & Béarnaise  
Bubble and squeak cake, fried duck egg, grain mustard sauce  
Wild mushrooms on sourdough toast, poached egg, Hollandaise*

### BUFFET DESSERT

*Exotic fruit salad, mint & vanilla syrup  
Cranberries and white chocolate tart  
Vanilla and apple mille feuille  
Lemon meringue tart  
Coffee and chocolate choux  
Chocolate and caramel dome*

*Claridge's Blend tea, coffee & herbal infusions*

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## COFFEE BREAKS

Menu is priced per person

£19

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 £6 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

£9

Cornish lobster, bacon & avocado mini brioche roll

£9

Warm truffle & Gruyère éclair

Smoked salmon quiche

£4

Claridge's afternoon tea pâtisseries

£4

Assorted macarons

Mini croque monsieur

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

£4.50

Selection of English cakes: lemon cake, marble cake, pistachio cake (selection of two)

### ENERGIZING

Banana bread and caramelised banana

Cranberry and coconut energy balls

Sweet potato, brown rice, hummus, zaatar 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*

£12

Individual items

£7

*Speciality popcorn*

*Jellied sweet selection*

*Sweet & salty spiced nut mix*

*Chocolate-coated raisins*

*Yoghurt-coated fruit*

*Candied chocolate selection*

*Pretzels*

*Protein balls*

*Selection of berries*

### FRUIT

*per serving*

*Whole fruit bowl (10 servings)*

£65

*Sliced fruit platter (10 servings)*

£80

### PLATTERS

*per serving*

*Charcuterie & cheese selection (10 servings)*

£80

*Sushi & sashimi*

£80

*per person*

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

£13

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## CANAPÉS

Prices shown are per person

FIVE CANAPÉS ( <i>Pre-dinner only</i> )	£37
TEN CANAPÉS ( <i>Pre-dinner only</i> )	£52
TWELVE CANAPÉS	£64
FIFTEEN CANAPÉS	£72

### FISH & SHELLFISH

#### COLD CANAPÉS

*Tuna tartare, avocado, chilli, sesame*

*Cornish crab, cucumber, apple*

*Smoked salmon moscovite, Oscietra caviar*

*Grilled mackerel, pickled cucumber, ponzu*

*Lobster roll, crème fraîche & chive*

*Smoked salmon éclair, finger lime, dill*

*Tuna, ponzu, truffle tart*

*Salmon Royale, Claridge's gin, candied lemon, bronze fennel*

*Marinated scallop, pink grapefruit, tarragon*

#### HOT CANAPÉS

*Thai crab cake, chilli jam, coriander*

*Fisherman's pie, potato, chive*

*Sole goujons, sauce gribiche*

*Oscietra caviar, potato rosti, sour cream*

*Seared scallop, potato cake, mango salsa*

*Tuna nori roll, spicy mayonnaise*

*Tempura prawn, truffle-citrus mayonnaise*

*Smoked haddock & cod croquette, garlic aioli*

*Lobster Thermidor tartlet*

*Claridge's Lobster Wellington (allows 10 servings)*

£90 each

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## CANAPÉS

### MEAT

#### COLD CANAPÉS

*Prosciutto, cantaloupe, balsamic*

*Smoked chicken Caesar, anchovy & parmesan*

*Seared beef, pecorino, wholegrain mustard*

*Chicken liver parfait, hazelnut choux, blackberry & apple*

*Peppered pastrami, cornichon, lilliput caper, rocket*

*Ploughman's terrine, piccalilli, carrot*

*Beef tartare, tarragon emulsion*

*Venison & beetroot tart, orange, juniper*

#### HOT CANAPÉS

*"CFC" Claridge's fried chicken, spiced yogurt*

*Glazed short rib, marrow crumb, chives*

*Chicken & sage mini sausage roll, caramelised onion*

*Crispy pork belly, pineapple salsa*

*Steak & chips, peppercorn sauce*

*Mini duck samosa, spring onion & ginger soy sauce*

*Yakitori chicken skewer, sesame, soy, chilli*

*Ras el hanout pulled lamb shoulder, naan, chermoula*

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## CANAPÉS

### VEGETARIAN & VEGAN

#### COLD CANAPÉS

*Pea & mint tartlet, lemon*

*Hummus, pickled carrot, nigella seed*

*Roasted pepper & courgette croustade, black olive crumb*

*Beetroot tartare, walnut, nasturtium*

*Goat's cheese mousse, tomato, micro basil*

*Cucumber, daikon, wasabi cracker, black sesame*

*Montgomery cheddar scone, cream cheese, tomato, watercress*

*Baron Bigod cheese, & truffle honey*

*Avocado, lime & sesame cornet*

#### HOT CANAPÉS

*Beer onion & Tunworth cheese tart*

*Crispy quail's egg, hollandaise*

*Harissa spiced squash, pomegranate, tzatziki*

*XO Mushroom tart, chives, horseradish*

*Bubble & squeak, confit egg*

*Truffle & cheese gougère*

*Spinach & feta tartlet, chilli jam*

*Wild mushroom arancini, truffle mayonnaise*

*Sweetcorn fritter, avocado, pickled chilli*



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## CANAPÉS

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### DESSERT CANAPÉS

*Pistachio macaron*

*Mini cornetto ice cream & sorbet*

*Chocolate & peanut tart*

*Blueberry & vanilla choux*

*Raspberry marshmallow*

*Lemon meringue tart*

*Mini chocolate and caramel dome*

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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

£40

FIVE ITEMS

£63

### COLD SELECTION

*Chicken Caesar salad, egg, parmesan, sourdough crouton*

*Superfood salad: Mixed grains, citrus & soft herbs*

*Watermelon & feta salad, avocado, cucumber, mint*

*Confit duck, grilled peach, baby gem, apple, ginger*

*Kale salad, blueberry, candied pecan*

*Poached salmon, tenderstem broccoli, watercress, chilli, lemon*

*Tuna poke bowl: Sushi rice, pok choi, carrot, cucumber, toasted sesame, ginger*

*Claridge's prawn cocktail*

*Caprese salad: Tomato, mozzarella, basil, balsamic*

*Cucumber & pistachio salad, dates, red onion, pomegranate, orange*

### HOT SELECTION

*Harissa lamb shoulder, couscous, pomegranate, minted yoghurt*

*Claridge's lobster risotto, sauce Americaine, sea herbs*

*Rainbow chard & kalamata ravioli, puttanesca sauce*

*Chicken Biryani*

*Fish 'n' Chips, tartare sauce*

*Claridge's chicken pie, mushrooms, lardons, soft herbs*

*Thai pumpkin curry, Jasmine rice, Thai basil*

*Nduja mac 'n' cheese*

*Harissa roasted mushroom, braised grains, turmeric aioli, coriander*

*Crispy Korean beef, wholegrain rice, sesame, pickled cucumber*

*Black truffle croque monsieur*

*Mini burgers, cheddar, pickled red onion, burger sauce*

*Miso cod, steamed rice, tender stem broccoli*

*Waffle fries, Claridge's seasoning*

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## FOOD STATIONS

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

*Chef Attendant Supplement of £150.00; per station*

<b>SHELLFISH &amp; OYSTERS</b>	<b>£60</b>
<i>Crab salad with apples &amp; radish</i>	
<i>Shrimp with lemon &amp; tartare sauce</i>	
<i>Prawn cocktail with lettuce</i>	
<i>Scallop ceviche, ginger &amp; citrus kosho</i>	
<i>Oysters with mignonette sauce</i>	
 <b>PASTA ALLA RUOTA</b>	 <b>£36</b>
<i>Parmesan wheel, penne pasta, black truffle, grated Parmesan</i>	
 <b>PASTA ALLA CARBONARA</b>	 <b>£36</b>
<i>Parmesan wheel, farfelle pasta, pancetta, grated Parmesan</i>	
 <b>WILD MUSHROOM RISOTTO</b>	 <b>£35</b>
<i>Wild mushroom &amp; truffle risotto</i>	
 <b>TERRINE TROLLEY</b>	 <b>£38</b>
<i>Pâté en Croûte, country pork terrine, duck liver mousse, rillettes, served with pickled vegetables, chutney, seeded cracker, sourdough</i>	
 <b>SEVERN &amp; WYE SMOKED SALMON GRAVLAX</b>	 <b>£35</b>
<i>Potato salad, traditional accompaniments</i>	
 <b>ROASTED TOMAHAWK</b>	 <b>£38</b>
<i>Pomme purée, wild mushroom, crispy onion, béarnaise sauce</i>	
 <b>DAVIES SUSHI &amp; SASHIMI SELECTION</b>	 <b>£36</b>
<i>Assortment of sushi and sashimi, tuna and salmon rolls, Nigiri, sushi ginger, seaweed salad, edamame soy dressing</i>	
 <b>BROOK SUSHI &amp; SASHIMI SELECTION</b>	 <b>£45</b>
<i>Assortment of sushi &amp; sashimi, yellow tail hosomaki, tuna Hosomaki &amp; seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing</i>	

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

*Chef Attendant Supplement of £150.00; per station*

<b>BEETROOT TARTARE</b>	<b>£30</b>
<i>Heritage beetroots, toasted pumpkin seed salad, toasted croutons</i>	
<b>STEAK TARTARE</b>	<b>£35</b>
<i>Aged fillet steak, traditional garnish, sourdough croutons</i>	
<b>CLARIDGE'S 'DIRTY BURGER' TROLLEY</b>	<b>£35</b>
<i>Claridge's burger sauce, American cheese, white onion, gherkins, served with 'self-seasoned' fries</i>	
<b>CLARIDGE'S LOBSTER WELLINGTON</b> (allows 10 servings)	<b>£90</b>
<i>Sauce Américaine</i>	
<b>CHEESE TROLLEY</b>	<b>£30</b>
<i>A selection of British &amp; Continental cheeses, grapes, quince jelly, celery</i>	
<i>Selection of breads &amp; crackers</i>	
<b>OYSTER BAR</b> (allowing 3 per person)	<b>£20</b>
<i>Carlingford oysters shucked live</i>	
<i>Mignonette sauce, tabasco, lemon and fresh black pepper</i>	
<b>CAVIAR 'BUMP' TROLLEY</b> (500g)	<b>£1500</b>
<i>Oscietra caviar, displayed on ice, served from our roaming trolley</i>	
<b>CLARIDGE'S CAVIAR TROLLEY</b>	<b>£1800</b>
<i>Oscietra caviar, displayed on ice, served from our roaming trolley</i>	
<i>Chopped eggs, chives, shallots, crème fraîche and Claridge's blinis.</i>	

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## DESSERT STATIONS

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<b>CRÈME BRÛLÉE</b> <i>Vanilla crème, caramelized sugar</i>	£24
<b>CRÊPES SUZETTE</b> <i>(allows two per serving)</i> <i>Flambéed crêpes with Grand Marnier, orange &amp; lemon butter</i>	£25
<b>CHOCOLATE MOUSSE</b> <i>Milk jam, chocolate shavings, sea salt</i>	£24
<b>CLARIDGE'S PÂTISSERIE</b> <i>A selection of mini desserts from Claridge's pâtisserie</i>	£25
<b>CLARIDGE'S ETON MESS STATION</b> <i>Vanilla ice cream, chocolate mousse, vanilla Chantilly</i> <i>Toppings: Caramelised nut, chocolate sauce, praliné,</i> <i>chocolate shard, caramel sauce</i>	£32
<b>CLARIDGE'S DOUGHNUT TROLLEY</b> <i>(allows 100 donuts)</i>	£1500

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# CLARIDGE'S

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## LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

### FIRST COURSE

**SMOKED SALMON** £43  
*Cucumber, crème fraîche, caper, sea purslane*

**CLARIDGE'S SEAFOOD COCKTAIL** £48  
*Lobster, prawn, crab, quail egg, Marie Rose sauce*

**BURRATA SALAD** £42  
*Heritage tomato, croutons, elderflower, basil*

**SMOKED SALMON ROYALE & CRAB** £47  
*Quail egg, toasted buckwheat, endive*

**DUCK TERRINE** £43  
*Plum and apple compote, smoked duck, endive, toasted brioche*

**ARTICHOKE TART** £42  
*Roasted artichoke, chimichurri, pear, frisee, herb aioli*

**BEETROOT CARPACCIO** £40  
*Beetroot mousse, hazelnut, horseradish, buttermilk*

**SEARED TUNA** £45  
*Daikon radish, orange, sesame, ponzu*

**SALMON & COD FISHCAKE** £44  
*Chive velouté, pickled cucumber, celery & rocket salad*

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## LUNCH OR DINNER MENU

### INTERMEDIATE COURSE

<b>CLARIDGE'S LOBSTER RISOTTO</b> <i>Butter poached lobster, spring onion, coastal herbs</i>	£33
<b>SWEETCORN VELOUTÉ</b> <i>Charred corn, crispy shallot, chive</i>	£25
<b>ASPARAGUS, RICOTTA &amp; TARRAGON RAVIOLI</b> <i>Tarragon butter, toasted pine nuts, parmesan crisps</i>	£26
<b>ROASTED SCALLOP</b> <i>Cauliflower purée, Clonakilty black pudding, curry oil, coriander</i>	£30
<b>CRAB, APPLE &amp; OSCIETRA CAVIAR CRUMPET</b> <i>Dill, crème fraîche, lemon</i>	£30
<b>WHITE PEACH SORBET</b> <i>Rosé Champagne</i>	£22





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## LUNCH OR DINNER MENU

### MAIN COURSE - MEAT & FISH

<b>ROASTED SALMON</b>	£52
<i>Saffron potato, confit tomato, green beans, shellfish bisque</i>	
<b>WILD SEA BASS</b>	£61
<i>Ratatouille, fregola, pine nut &amp; romesco pesto, basil</i>	
<b>ROASTED HALIBUT</b>	£59
<i>Mash potato, braised fennel, spinach, Champagne sauce</i>	
<b>HEREFORDSHIRE BEEF FILLET</b>	£66
<i>Potato terrine, braised beef cheek, spring greens, red wine jus</i>	
<b>CORN-FED CHICKEN</b>	£56
<i>Pomme Anna, glazed maitake, mushroom purée, tarragon, chicken jus</i>	
<b>OVEN ROASTED LAMB LOIN</b>	£64
<i>Spring onion mash, stuffed baby gem, sand carrot, minted lamb jus</i>	
<b>CITRUS GLAZED DUCK</b>	£60
<i>Confit duck, barley, roasted summer squash, duck jus</i>	
<b>HAMPSHIRE VENISON LOIN</b>	£65
<i>Boulangère potato, chicory, Swiss chard, blackberry, juniper jus</i>	
<b>BEEF WELLINGTON</b>	£70
<i>Truffle mash, baby vegetables, asparagus, red wine jus</i>	

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## LUNCH OR DINNER MENU

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### MAIN COURSE - VEGETARIAN & VEGAN

**ROASTED CAULIFLOWER STEAK** £44  
*Spiced coconut curry, tomato, wild rice, coriander*

**SMOKED AUBERGINE** £44  
*Aubergine caponata, cannellini beans, toasted pine nuts*

**COURGETTE RISOTTO** £46  
*Baby courgette, parmesan, lemon, basil*

**BEETROOT WELLINGTON** £46  
*Truffle mash, baby vegetables, asparagus, red wine jus*

**RAINBOW CHARD PUTTANESCA RAVIOLI** £45  
*Slow roasted tomato, Kalamata olive, capers, parsley*

**CHARRED HISPI CABBAGE** £44  
*Peanut romesco, gremolata, pickled mustard seeds*

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## LUNCH OR DINNER MENU

### DESSERT

**APRICOT, COCONUT AND PISTACHIO TART** £23  
*Coconut whipped ganache, pistachio praline, apricot confits, apricot sorbet*

**PEANUT MYSTERE** £23  
*Chocolate parfait, French meringue, peanut crunch*

**MANGO AND RASPBERRY VACHERIN** £23  
*Vanilla cream, mango compote, meringue, raspberry sorbet*

**CHOCOLATE MILLE FEUILLE** £23  
*Chocolate cream, caramel sauce, caramelised puff pastry*

**STRAWBERRY MINT AND CRÈME FRAÎCHE MOUSSE** £25  
*Strawberry and mint compote, strawberry sorbet*

**BANOFFEE LOG** £23  
*Chocolate sponge, banana compote, vanilla cream & banana sorbet*

**CHEESE** £30  
*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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## 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

£190

### FIRST COURSE

#### BEETROOT CARPACCIO

*Beetroot mousse, hazelnut, horseradish, buttermilk*

#### SMOKED SALMON

*Cucumber, crème fraîche, caper, sea purslane*

#### BURRATA SALAD

*Heritage tomato, elderflower, basil*

#### DUCK TERRINE

*Plum and apple compote, smoked duck, endive, toasted brioche*

### MAIN COURSE

#### WILD SEA BASS

*Ratatouille, fregola, pine nut & romesco pesto, basil*

#### HEREFORDSHIRE BEEF FILLET

*Potato terrine, braised beef cheek, spring greens, red wine jus*

#### CORN-FED CHICKEN

*Pomme Anna, glazed maitake, mushroom purée, tarragon, chicken jus*

#### SMOKED AUBERGINE

*Aubergine caponata, cannellini beans, toasted pine nuts*

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## À LA CARTE LUNCH OR DINNER

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### DESSERT

#### CHOCOLATE MILLE FEUILLE

*Chocolate cream, caramel sauce, caramelised puff pastry*

#### APRICOT, COCONUT AND PISTACHIO TART

*Coconut whipped ganache, pistachio praline, apricot confits, apricot sorbet*

#### PEANUT MYSTERE

*Chocolate parfait, French meringue, peanut crunch*

#### BANOFFEE LOG

*Chocolate sponge, banana compote, vanilla cream & banana sorbet*

### CHEESE

*Selection of British & Continental cheeses with traditional accompaniments*

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## BUFFET MENUS

*(minimum 20 guests)*

*All buffets served with a selection of artisan bread & butter and olive oil.*

### MENU ONE

£112

#### COLD

*Summer kale salad, nectarines, tomato, corn and smoked almonds  
Superfood grain salad, quinoa, freekeh, pomegranate, citrus & soft herbs  
Hot-smoked salmon, shaved fennel, dill, lemon & mustard dressing*

#### HOT

*Lemon & thyme roast chicken, spring onion, chicken jus  
Smoked haddock & cod fishcake, sauce gribiche  
Wild mushroom & tarragon fricassée*

*Served with braised pilaf rice, broad beans, seasonal vegetables*

#### DESSERTS

*Pistachio and apricot tart  
Chocolate millefeuille  
Exotic fruit salad, mint & vanilla syrup*

### MENU TWO

£112

#### COLD

*Waldorf salad, pear, chicory, blue cheese, pecan  
Slow-roasted duck, barley, spring greens, pickled radish & sourdough crisp  
Claridge's prawn cocktail, baby gem, Marie Rose sauce*

#### HOT

*Teriyaki salmon, pok choy, sesame, chilli  
Wild mushroom & caramelised onion ravioli, sage butter  
Slow-cooked beef, tomato & olive ragù, olive oil mash*

*Served with new potatoes, mint butter & fresh market vegetables*

#### DESSERTS

*Lemon meringue tart  
Raspberry and vanilla choux  
Exotic fruit salad, mint & vanilla syrup*

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## BUFFET MENUS

### MENU THREE

£112

#### COLD

*Heritage beetroot & goats cheese salad, pickled shallot, hazelnut, calamansi vinaigrette*

*Burrata, grilled peach, chicory, basil & pistachio*

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

#### HOT

*Herb-roasted chicken, spring vegetables, Madeira jus*

*Oven-roasted sea bass, samphire, lemon & caper butter*

*Roasted hispi cabbage, chilli & herb crumb*

*Served with roasted potatoes, honey glazed summer vegetables*

#### DESSERTS

*Chocolate and caramel dome*

*Pistachio and apricot tart*

*Exotic fruit salad, mint & vanilla syrup*

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## WORKING LUNCHES

*(minimum 10 guests)*

### MENU ONE £74

#### COLD

*Smoked salmon open sandwich, cucumber, dill & lemon crème fraîche  
Roasted summer squash, goat's cheese, mint & toasted seeds  
Burrata, tomato panzanella, basil, balsamic*

#### HOT

*Claridge's chicken pie, mushrooms, lardons & soft herbs  
Gnocchi, peas, tender stem, lemon & parmesan  
Roasted cod, crushed herb potatoes, Goddess sauce*

### MENU TWO £74

#### COLD

*Charcuterie, cornichon, pickled onion, parsley & sourdough  
Heritage beetroot, horseradish cream, pistachio & pickled shallot  
Poached salmon niçoise, soft egg, green beans, dressed potatoes*

#### HOT

*Smoked haddock fishcakes, sauce gribiche, herb salad  
Minute steak, potato purée, Diane sauce  
Truffle mac & cheese*

### MENU THREE £74

#### COLD

*Roasted squash, feta, mint & pomegranate salad  
Chicken Caesar salad, baby gem, parmesan & croutons  
Tandoori prawn, cucumber & mint yoghurt*

#### HOT

*Chicken Biryani  
Salmon tikka, freekeh, tomato & red onion raita  
Onion Bhaji, green chutney, yoghurt*

#### ALL SERVED WITH

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

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## LIGHT BUSINESS LUNCH

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May be served individually plated or buffet style

Menu is priced per person

£55

### SANDWICHES

*English cucumber, lemon crème fraîche, mint  
Cacklebean egg mayonnaise, watercress, chives  
Severn & Wye smoked salmon, dill cream cheese, rocket  
Roasted chicken, tarragon mayonnaise, baby gem  
Roasted ham, english mustard mayonnaise, watercress*

### SIDES

*Hand cut chips  
Soup of the day*

### DESSERT

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

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## 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

*Billecart-Salmon, Le Réserve, NV* £130

*Nyetimber, Classic Cuvée, NV* £135

*Bollinger, Spécial Cuvée, NV* £145

*Pol Roger, Brut Reserve, NV* £150

*Charles Heidsieck, Blanc de Blancs, NV* £150

*Ruinart, Blanc de Blancs, NV* £240

#### ROSÉ

*Taittinger, Prestige, Rosé, NV* £165

*Billecart-Salmon, Le Rosé, NV* £170

#### MAGNUM

*Billecart-Salmon, Le Réserve, NV* £260

*Bollinger, Spécial Cuvée, NV* £290

*Billecart-Salmon, Le Rosé, NV* £340



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## WINE & BEVERAGE LIST

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### WHITE WINE

#### FRANCE

##### LOIRE VALLEY

*Sancerre, La Guiberte, Domaine Gueneau, 2024*

£75

##### BURGUNDY

*Chablis, Domaine Nathalie et Gilles Fèvre, 2022*

£80

*Bourgogne Chardonnay, Domaine Vincent Girardin, 2021*

£95

*Meursault Vieilles Vignes, Domaine Vincent Girardin 2021*

£120

##### ALSACE

*Pinot Blanc, Maison Trimbach, 2021*

£85

##### RHÔNE VALLEY

*Côtes du Rhône, Le Rêveur, Guillaume Gonnet, 2024*

£60

*Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2024*

£75



# CLARIDGE'S

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## WINE & BEVERAGE LIST

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### SPAIN

*Albarino, Diluvio, Bodegas Abanico, Rias Baixas, 2024* £60

*Godello, Virgen del Galir, Val do Galir, Valdeorras, 2024* £70

*Rioja Blanco, Finca Allende, Rioja, 2021* £80

### ITALY

*Trebbiano/Garganega, Ponte Pietra, Veneto, 2024* £55

*Vermentino, Calasole, Rocca di Montemassi, Tuscany, 2024* £65

*Gavi di Gavi, Terrabruna, Fontanassa, Piedmont, 2024* £70

### NEW ZEALAND

*Sauvignon Blanc, Steve Bird, 2023* £60

### SOUTH AFRICA

*Chardonnay, Meerlust, Stellenbosch, 2023* £90

### GERMANY

*Riesling, Scharzhof, Egon Müller, 2023* £100

### ROSÉ

*Pointe du Diable, Château Malherbe, 2024* £70

*Côtes de Provence, Château Miraval, 2024* £80



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## WINE & BEVERAGE LIST

### RED WINE

#### FRANCE

##### BORDEAUX

*Esprit de Pavie, 2017* £85

*Lalande de Pomerol, Château Moncets, 2022* £100

##### BURGUNDY

*Beaujolais, Fleurie Tradition, Domaine de la Madone, 2023* £65

*Bourgogne Rouge, David Duband, 2021* £80

*Gevrey-Chambertin, David Duband, 2022* £140

##### RHÔNE VALLEY

*Côtes du Rhône, Le Rêveur, Guillaume Gonnet, 2023* £60

*Syrah, Les Vignes d'a Côte, Cave Yves Cuilleron, 2024* £70

##### SPAIN

*Monastrell, Casa Castillo, 2023* £60

*Rioja Tinto Reserva, Marques de Murrieta, Rioja, 2020* £75

##### ITALY

*Il Barroccio, Sicily, 2024* £55

*Sangiovese, Guerrieri, Marche, 2023* £60

*Chianti Classico, Vallepiciola, 2021* £75

*Brunello di Montalcino, Argiano, Tuscany, 2019* £110

*Barolo, Cascina Nuova, Elvio Cogno, 2019* £130



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### ARGENTINA

*Malbec, Durigutti, Patagonia, 2024* £65

### CHILE

*Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2020* £75

### SOUTH AFRICA

*Merlot, Excelsior, Robertson, 2023* £60

### SWEET WINE

#### FRANCE

*Sauternes, Les Cyprès de Climens, Château Climens, 2013 (37.5cl)* £80

#### HUNGARY

*Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2018 (50cl)* £70

### FORTIFIED WINE

*Tawny Port 10yo, Graham's* £60

*Late Bottled Vintage, Graham's, 2020* £70



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## WINE & BEVERAGE LIST

### COCKTAILS

#### CHAMPAGNE

**FLAPPER** £25

*Strawberry, Cassis, Billecart-Salmon Le Réserve*

**ELDERFLOWER SPRITZ** £25

*Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Billecart-Salmon Le Réserve*

**ALL YEAR ROUND** £25

*Monkey 47, cucumber, citrus, bitters, Billecart-Salmon Le Réserve*

#### MARTINI

**ESPRESSO MARTINI** £25

*Ramsbury Vodka, Mr Black coffee, fresh Espresso*

**PINEAPPLE DAIQUIRI** £25

*Eminente Riserva, pineapple & coconut syrup, pineapple juice, lime*

**MANHATTAN** £25

*Maker's Mark, Antica Formula, Angostura bitters*

#### SHORT/TALL

**NEGRONI** £25

*Tanqueray, Campari, Martini rosso*

**CLARIDGE'S GARIBALDI** £25

*Campari, orange, passionfruit, citrus*

**PALOMA** £25

*Patron Silver, Italicus Liquor, sugar syrup, 3cent grapefruit soda*

**PAPER PLANE** £25

*Michter's Bourbon, Amaro Nonino, Aperol, lemon*

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### COCKTAILS *(Continued)*

#### SOFT

**PEAR PASSION** £15

*Pear, apple, passionfruit, citrus*

**CLEAN CUTTER** £15

*Clean Co Rhum, orange, pineapple, citrus, coconut*

**WILD 75** £15

*Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine*

**SPICE MULE** £15

*Seedlip spice 94, falernum, lime, ginger ale*

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**FRESH FRUIT JUICE** 330ml

*Orange* £8.50

*Pineapple* £8.50

*Apple* £8.50

**SOFT DRINKS** 200ml

*Coca Cola* £8.50

*Diet Coke* £8.50

*Tonic water* £8.50

*Lemonade* £8.50

*Ginger ale* £8.50

*Bitter lemon* £8.50

*Soda water* £8.50

#### WATER

*Acqua Panna Still & S.Pellegrino Sparkling Mineral Water 250ml* £6

*Acqua Panna Still & S.Pellegrino Sparkling Mineral Water 750ml* £10

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 —
- BREAKFAST —
- COFFEE BREAKS —
- CANAPÉS —
- FOOD STATIONS —
- LUNCH OR DINNER —
- A LA CARTE —
- BUFFETS —
- BEVERAGES —

## WINE & BEVERAGE LIST

### WHISKIES

#### BLENDDED SCOTCH

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

#### MALT SCOTCH

<i>Dalmore 15yo</i> 50ml	£21
<i>Macallan 12yr</i> 50ml	£22

#### IRISH

<i>Jameson Black Barrel</i> 50ml	£18
<i>Green Spot</i> 50ml	£20

#### TENNESSEE

<i>Gentleman Jack</i> 50ml	£18
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#### COGNAC

<i>Hennessy VSOP</i> 50ml	£19
<i>Hennessy VSOP (700ml bottle)</i>	£230

#### VODKA

<i>Belvedere</i> 50ml	£18
<i>Konik's Tail</i> 50ml	£18
<i>Grey Goose</i> 50ml	£20
<i>Grey Goose Altius</i> 50ml	£40

#### GIN

<i>Tanqueray</i> 50ml	£18
<i>Hendrick's</i> 50ml	£20
<i>Tanqueray No.10</i> 50ml	£22
<i>Star Of Bombay</i> 50ml	£25

#### RUM

<i>Eminente Claro</i> 50ml	£18
<i>Havana Club 7yo</i> 50ml	£19
<i>Bacardi 8yo</i> 50ml	£20
<i>Diplomatico Reserva Exclusiva</i> 50ml	£22



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## WINE & BEVERAGE LIST

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### TEQUILA

<i>Tapatio Blanco 50ml</i>	£18
<i>Casamigos Reposado 50ml</i>	£22
<i>Casamigos Añejo 50ml</i>	£24
<i>Don Julio 1942 50ml</i>	£60

### CALVADOS

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

<i>Amaro Montenegro 50ml</i>	£18
<i>Martini Dry 50ml</i>	£18
<i>Campari 50ml</i>	£18

### LIQUEUR

<i>Amaretto, Disaronno 50ml</i>	£18
<i>Bailey's, Irish Cream 50ml</i>	£18
<i>Kahlua 50ml</i>	£18
<i>Cointreau 50ml</i>	£18
<i>Grand Marnier 50ml</i>	£18

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### BEER

<i>Becks, Budvar, Peroni</i>	330ml
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£10

### CIDER

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



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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: [events@claridges.co.uk](mailto:events@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.maybourne.com/en/hotels/claridges](http://www.maybourne.com/en/hotels/claridges)

