



CLARIDGE'S

PRIVATE EVENTS MENU

SPRING & SUMMER

2026



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing 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% discretionary service charge will be added to all food and beverage items.





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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

FIRST COURSE

Severn & Wye smoked salmon & cream cheese bagel

Bloody Mary shrimp cocktail

Harissa-roasted courgette & feta quiche

Wild mushrooms scrambled eggs, brioche

Classic caesar salad

Croissant pucks and 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 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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AFTERNOON TEA

Menu is priced per person

£95

For a century or more, our Executive Chefs have remained faithful to the classic Afternoon Tea combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea.

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our team, they have carefully selected teas that will complement your food perfectly. All that remains is for us to wish you a wonderful afternoon.

A SELECTION OF TRADITIONAL FINGER SANDWICHES

Using the best of British & organic seasonal produce

RAISIN SCONES & PLAIN SCONES

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted cream and Claridge's afternoon tea jam

A SELECTION OF HANDMADE PÂTISSERIES

Crafted under the guidance of Thibault Hauchard made daily by our team of Pastry Chefs

WITH A GLASS OF BILLECART-SALMON LE RESERVE

£110

WITH A GLASS OF BILLECART-SALMON LE ROSÉ NV

£125

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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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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

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

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

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Chef Attendant Supplement of £150.00; per station

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

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

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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

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





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MAIN COURSE - MEAT & FISH

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

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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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DESSERT

APRICOT, COCONUT AND PISTACHIO TART	£23
<i>Coconut whipped ganache, pistachio praline, apricot confits, apricot sorbet</i>	
PEANUT MYSTERE	£23
<i>Chocolate parfait, French meringue, peanut crunch</i>	
MANGO AND RASPBERRY VACHERIN	£23
<i>Vanilla cream, mango compote, meringue, raspberry sorbet</i>	
CHOCOLATE MILLE FEUILLE	£23
<i>Chocolate cream, caramel sauce, caramelised puff pastry</i>	
STRAWBERRY MINT AND CRÈME FRAÎCHE MOUSSE	£25
<i>Strawberry and mint compote, strawberry sorbet</i>	
BANOFFEE LOG	£23
<i>Chocolate sponge, banana compote, vanilla cream & banana sorbet</i>	
CHEESE	£30
<i>Selection of British & Continental cheeses with traditional accompaniments</i>	

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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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

CHEESE
Selection of British & Continental cheeses with traditional accompaniments

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CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

Select one dish from each course in order to create your set menu

FIRST COURSE

SEARED TUNA

Daikon radish, orange, sesame, ponzu

£45

SMOKED SALMON

Cucumber, crème fraîche, caper, sea purslane

£43

BEETROOT CARPACCIO

Beetroot mousse, hazelnut, horseradish, buttermilk

£40

ARTICHOKE TART

Roasted artichoke, chimichurri, pear, frisee, herb aioli

£42





CLARIDGE'S

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- BRUNCH —
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- NON-OFFENSIVE —
- CHILDREN & YOUNG ADULTS —
- BEVERAGES —

NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

ROASTED SALMON	£52
<i>Saffron potato, confit tomato, green beans, shellfish bisque</i>	
WILD SEA BASS	£61
<i>Ratatouille, fregola, pine nut & romesco pesto, basil</i>	
ROASTED HALIBUT	£59
<i>Mash potato, braised fennel, spinach, Champagne sauce</i>	
ROASTED CAULIFLOWER STEAK	£44
<i>Spiced coconut curry, tomato, wild rice, coriander</i>	
RAINBOW CHARD PUTTANESCA RAVIOLI	£45
<i>Slow roasted tomato, Kalamata olive, capers, parsley</i>	

DESSERT

CHOCOLATE MILLE FEUILLE	£23
<i>Chocolate cream, caramel sauce, caramelised puff pastry</i>	
BANOFFEE LOG	£23
<i>Chocolate sponge, banana compote, vanilla cream & banana sorbet</i>	
APRICOT, COCONUT AND PISTACHIO TART	£23
<i>Coconut whipped ganache, pistachio praline, apricot confits, apricot sorbet</i>	
PEANUT MYSTERE	£23
<i>Chocolate parfait, French meringue, peanut crunch</i>	
MANGO AND RASPBERRY VACHERIN	£23
<i>Vanilla cream, mango compote, meringue, raspberry sorbet</i>	

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CLARIDGE'S

NON-OFFENSIVE YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£65

FIRST COURSE

MARGARITA PIZZA (v)
(sharing or individual portions)

TOASTED BRUSCHETTA, TOMATO, BOCCONCINI

CRUDITÉ BOWL
Hummus with carrots, cucumber, red pepper, tomato

PENNETTE (v)
Wild mushrooms and cream sauce

MAIN COURSE

GRILLED SALMON
New potatoes, spring vegetables

FISH GOUJONS
Chips, mushy peas, tartare sauce

WILD MUSHROOM RISOTTO
Parmesan, chives, crème fraîche

PENNE POMODORO (v)

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT
Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART
Vanilla ice cream

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CLARIDGE'S

WELCOME

BRUNCH

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CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CHILDREN'S MENU

Select one dish per course to create your set menu
Menu is priced per person (*Children up to 10 years old*)

£55

FIRST COURSE

CRUDITÉ BOWL

Hummus with carrots, cucumber, red pepper, tomato

TOASTED BRUSCHETTA, TOMATO, BOCCONCINI

'CFC' CLARIDGE'S FRIED CHICKEN WITH YOGHURT DIP*

MUSHROOM ARANCINI, GARLIC MAYONNAISE

MAIN COURSE

GRILLED SALMON

New potatoes, spring vegetables

FISH GOUJONS

Chips, mushy peas, tartare sauce

CORN FED CHICKEN

Mash potato, tender stem, chicken jus

MAC 'N' CHEESE

MARGARITA PIZZA

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART

Vanilla ice cream

* *Not suitable for non-offensive*

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CLARIDGE'S

YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£65

FIRST COURSE

TOASTED BRUSCHETTA, TOMATO, BOCCONCINI

'CFC' CLARIDGE'S FRIED CHICKEN WITH YOGHURT DIP*

MUSHROOM ARANCINI, GARLIC MAYONNAISE

HAM & CHEESE CROQUETTES

MAIN COURSE

BEEF FILLET

Mash potato, green beans, beef jus

CORN FED CHICKEN

Mash potato, tender stem, chicken jus

GRILLED SALMON

New potatoes, spring vegetables

CLARIDGE'S CHEESEBURGER

French fries

PIGS IN BLANKETS

Mash potato, garden peas, gravy

DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART

Vanilla ice cream

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WELCOME

BRUNCH

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FOOD STATIONS

LUNCH OR DINNER

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NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

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

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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WELCOME

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BEVERAGES

WINE & BEVERAGE LIST

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



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WINE & BEVERAGE LIST

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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COCKTAILS

CHAMPAGNE

FLAPPER

Strawberry, Cassis, Billecart-Salmon Le Réserve

£25

ELDERFLOWER SPRITZ

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

£25

ALL YEAR ROUND

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

£25

MARTINI

ESPRESSO MARTINI

Ramsbury Vodka, Mr Black coffee, fresh Espresso

£25

PINEAPPLE DAIQUIRI

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

£25

MANHATTAN

Maker's Mark, Antica Formula, Angostura bitters

£25

SHORT/TALL

NEGRONI

Tanqueray, Campari, Martini rosso

£25

CLARIDGE'S GARIBALDI

Campari, orange, passionfruit, citrus

£25

PALOMA

Patron Silver, Italicus Liqueur, sugar syrup, 3cent grapefruit soda

£25

PAPER PLANE

Michter's Bourbon, Amaro Nonino, Aperol, lemon

£25

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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

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

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WHISKIES

BLENDDED SCOTCH

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

MALT SCOTCH

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

IRISH

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

TENNESSEE

<i>Gentleman Jack 50ml</i>	£18
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COGNAC

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

VODKA

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

GIN

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

RUM

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



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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

BEER

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

<i>Sydre Argelette, Eric Bordelet, Normandy 2020</i>	750ml	£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: events@claridges.co.uk

GENERAL ENQUIRIES

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