



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

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## WELCOME

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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

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

### 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

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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

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### 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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### 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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*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, chocolate shard, caramel sauce</i>	£32
<b>CLARIDGE'S DOUGHNUT TROLLEY</b> <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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### 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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### MAIN COURSE - MEAT & FISH

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

A LA CARTE

NON-OFFENSIVE

CHILDREN &  
YOUNG ADULTS

BEVERAGES

## 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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# CLARIDGE'S

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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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#### 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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## 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





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## NON-OFFENSIVE ADULTS' MENU

### MAIN COURSE

**ROASTED SALMON** £52  
*Saffron potato, confit tomato, green beans, shellfish bisque*

**WILD SEA BASS** £61  
*Ratatouille, fregola, pine nut & romesco pesto, basil*

**ROASTED HALIBUT** £59  
*Mash potato, braised fennel, spinach, Champagne sauce*

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

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

### DESSERT

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

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

**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*

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# CLARIDGE'S

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## NON-OFFENSIVE YOUNG ADULTS' MENU

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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*

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### 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)**

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### DESSERT

**MANGO AND PASSIONFRUIT CHEESECAKE**

**CHOCOLATE FONDANT**  
*Vanilla ice cream*

**CLARIDGE'S KNICKERBOCKER GLORY**

**CHOCOLATE TART**  
*Vanilla ice cream*

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## 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

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## YOUNG ADULTS' MENU

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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

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### 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*

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### DESSERT

MANGO AND PASSIONFRUIT CHEESECAKE

CHOCOLATE FONDANT

*Vanilla ice cream*

CLARIDGE'S KNICKERBOCKER GLORY

CHOCOLATE TART

*Vanilla ice cream*

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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



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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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## WINE & BEVERAGE LIST

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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

*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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## WINE & BEVERAGE LIST

### 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

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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

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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)

