CLARIDGE'S

FESTIVE MENU

Served on 27th November - 31st December

(excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

THE FOYER & READING ROOM

AMUSE BOUCHE

Celeriac and truffle velouté

FIRST COURSE

Smoked salmon, crème fraîche, pickled shallot, mustard seeds, soda bread

Prawn cocktail, baby gem, Marie Rose sauce, quail egg, Oscietra caviar

Confit duck terrine, pear relish, pistachio, cherry preserve, sourdough

Mushroom parfait, shallot chutney, black truffle, cep powder, toasted brioche

MAIN COURSE

Scottish halibut, butternut squash, caramelised onion, sage, Champagne beurre blanc

Roast Norfolk turkey, stuffed leg, pigs in blankets, turkey gravy, cranberry sauce

Aged Herefordshire beef fillet, braised chicory, cauliflower purée, hen of the woods, Port wine jus

Jerusalem artichoke, roasted artichoke, sprout tops, pickled apple, black truffle

For the table: roast potatoes, glazed carrots and parsnips, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy sauce

Coconut and yuzu snowball, coconut mousse, yuzu marmalade

Black forest soufflé tart, cherry sorbet

British cheese selection, grapes, celery, crackers, pear chutney

£125 per person (Children's £60)

A discretionary 15% service charge will be added to your final account.

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