CLARIDGE'S

CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM
FRENCH SALON, DRAWING ROOM

A glass of Billecart Salmon Le Réserve

AMUSE BOUCHE

Chestnut and artichoke risotto, black truffle

FIRST COURSE

Smoked salmon and crab, fennel salad, cucumber, caper berries, horseradish

Beef tartare, red chicory, confit egg, charred onions, nasturtium, Oscietra caviar

Venison, duck & Madeira pâté, apple mustard, baby onions, sourdough

Winter vegetable terrine, pickled baby vegetables, mustard vinaigrette

Mushroom tortellini, wild mushrooms, spinach, black truffle

MAIN COURSE

Cornish monkfish, confit leek, baby turnip, Brussels sprouts, bacon jam

Scottish halibut, braised chicory, golden beetroot, blackberry purée, spiced clementine sauce

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

Aged Herefordshire beef fillet, short rib croquette, spinach salsify, black garlic, Madeira jus

Beetroot pithivier, celeriac, oyster mushroom, glazed onion, red wine sauce

For the table: roast potatoes, roasted vegetables, tenderstem broccoli, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy sauce

Black forest yule log, chocolate mousse, cherry compote, kirsh ice cream

Chestnut & blackcurrant mont blanc, chestnut cream, blackcurrant sorbet

Spiced christmas bauble, citrus marmalade, crème fraîche

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

£300 per person (Children's £150)

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