



CLARIDGE'S

CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Billecart Salmon Le Réserve

CANAPES

Potato cake, Oscietra caviar

Duck terrine, apricot

Black truffle gougère

FIRST COURSE

Smoked salmon gravlax, fennel, caper berries, horseradish crème fraîche

Beetroot carpaccio, pickled apple, smoked beetroot purée, pecan

STARTER

Lobster tart, confit leeks, thermidor sauce, herb salad

Crab salad, radish, clementine, sorrel emulsion

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

Wild mushroom ravioli, baby turnip, cavolo nero, truffle sauce

MAIN COURSE

Scottish halibut, delicata pumpkin, savoy cabbage, baby turnip, ginger citrus broth

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

Beef wellington, spinach, parsnip, hen of the woods, black truffle jus

Root vegetable, chestnut & apricot nut roast, baby leek, walnut, sage, cranberry

For the table: roast potatoes, roasted vegetables, braised red cabbage, Brussels sprouts

DESSERT

Claridge's Christmas pudding, brandy sauce

Chocolate, kalamansi & almond yule log, kalamansi marmalade, almond praline

BRITISH CHEESE TO SHARE

Truffle Baron Bigod

crackers, baguette, grapes, truffle honey, fig chutney

£550 per person (Children's £275)

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

[Back to Main Menu](#)



CLARIDGE'S

CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM

A glass of Billecart Salmon Le Réserve

AMUSE BOUCHE

Chestnut & artichoke risotto, black truffle

FIRST COURSE

Smoked salmon gravlax, fennel, caper berries, horseradish crème fraîche
Venison, duck & madeira pâté, apple mustard, pickled baby onions, sourdough
Wild mushroom ravioli, confit turnip, cavolo nero, truffle broth

MAIN COURSE

Wild sea bass delicata pumpkin, savoy cabbage, baby turnip, ginger citrus broth
Roast Norfolk turkey, stuffed leg, pigs in blankets, turkey gravy, cranberry sauce
Root vegetable, chestnut & apricot nut roast, baby leek, walnut, sage, cranberry
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
British cheese selection, grapes, celery, crackers, pear chutney

£325 per person (Children's £150)

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

[Back to Main Menu](#)