



CLARIDGE'S

NEW YEAR'S EVE MENU

THE FOYER & READING ROOM

A glass of Billecart Salmon Le Réserve

CANAPES

Smoked salmon, blini, caviar
Chicken terrine, pear, sourdough
Crispy potato, black truffle, chive

FIRST COURSE

Citrus cured salmon royale, crab salad, cucumber, crème fraîche, dill
Pâté en croûte, pickled vegetables, wholegrain mustard, nasturtium
Heritage beetroot, smoked beetroot purée, blackberry, sorrel

SECOND COURSE

Roasted scallop, cauliflower, black garlic purée, brown butter sauce
Wild mushroom risotto, black truffle, aged Parmesan, tarragon

MAIN COURSE

Wild sea bass, Jerusalem artichoke, salsify, kale, Champagne beurre blanc
Beef Wellington, spinach, parsnip, hen of the woods, black truffle jus
Baked celeriac, barley, maple glaze, walnut crumble, porcini mushroom broth

PRE-DESSERT

Green apple and vanilla sorbet

DESSERT

Like a hazelnut, hazelnut praline, whipped chocolate ganache, hazelnut biscuit
Pear clock, crème fraîche, mousse, pear, vanilla ginger compote

£425 per person (Children's £180)

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

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