



CLARIDGE'S

CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM

AMUSE BOUCHE

Celeriac & black truffle velouté

FIRST COURSES

Claridge's butter-poached lobster risotto, spring onion, coastal herbs

Seared foie gras, vanilla poached pear

Severn & Wye smoked salmon, crème fraîche, pickled shallot, mustard seeds, soda bread

Potato & parmesan gnocchi, wild mushroom, chestnut, cep velouté

Heritage beetroot salad, goat's cheese mousse, apple, watercress, walnuts

MAIN COURSES

Roasted turkey breast, stuffing, bread sauce

Loin of venison, pickled cabbage, pain perdu, juniper

Roasted breast of goose, Jerusalem artichokes, pickled blueberries

Salmon en croûte, salsify, wild mushrooms, Champagne sauce

Heritage carrots, miso roasted carrots, cumin, wild garlic oil

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, sautéed garden vegetables, cranberry sauce

DESSERTS

Claridge's Christmas pudding, brandy Anglaise

Blackcurrant Mont Blanc

Black forest, dark chocolate, cherry

Gingerbread mille-feuille, caramel sauce

Selection of British cheeses with traditional accompaniments

£275 per person

(Children's £150)

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