



CLARIDGE'S

CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING 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

£240 per person

(Children's £100)

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



CLARIDGE'S
RESTAURANT

CHRISTMAS EVE DINNER MENU

AMUSE BOUCHE

Jerusalem artichoke & truffle velouté

FIRST COURSES

Foie gras terrine, port & quince
House smoked wild sea trout, soured cucumber
Ricotta gnudi, black truffle
Beetroot and lovage salad
Seared Orkney scallops, Jerusalem artichokes

MAIN COURSES

Roasted Norfolk bronze leg turkey, stuffing
Delica squash pithivier, roast onion consommé
Roasted duck, sauce Bigarade
Highland venison wellington, sauce grand veneur
Whole grilled lobster, sauce Américaine

For the table: A selection of festive sides

DESSERTS

Claridge's Christmas pudding, brandy ice cream
Mont Blanc
Chocolate and gingerbread soufflé tart, gingerbread ice cream
Baileys panna cotta, almond praline, stracciatella ice cream
Selection of British cheeses with traditional accompaniments

PETIT FOURS

£240 per person (Children's £100)

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