



# CHRISTMAS INER M

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:

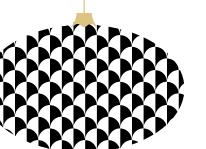
Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, sautéed garden vegetables, cranberry sauce

## 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.









## CHRISTMAS EVE DINNER MENU

#### AMUSE BOUCHE

Jerusalem artichoke & truffle velouté

#### FIRST COURSES

Foie gras terrine, port & quince House smoked wild sea trout, soused 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) A discretionary 15% service charge will be added to your final account.