



CLARIDGE'S
NEW YEAR'S EVE
MENU

THE FOYER & READING ROOM

A glass of Laurent-Perrier La Cuvée Brut

AMUSE BOUCHE

Celeriac and caviar (10g)

FIRST COURSES

Foie gras terrine, quince, pain d'épices, brioche
Seared scallop, kohlrabi, lemon verbena, Champagne sauce
Artichoke salad, wild mushrooms, artichoke barigoule, chicory

INTERMEDIATE COURSE

Black truffle agnolotti, wild mushrooms

MAIN COURSES

Butter-poached lobster, lobster dumpling, butternut squash
Beef fillet, braised short rib, potato terrine, black truffle
Roasted cauliflower, mushroom and truffle purée

PALATE CLEANSER

Champagne sorbet

DESSERTS

Chocolate and peanut brownie
Pineapple, lychee and coconut vacherin
Vanilla and caramel mille-feuille

£350 per person (Children's £150)

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



CLARIDGE'S
RESTAURANT

NEW YEAR'S EVE MENU

AMUSE BOUCHE

Caviar cheesecake

FIRST COURSES

Foie gras terrine, port & quince

Beef tartare, bone marrow

Ricotta gnudi, black truffle

Beetroot and lovage salad

Seared Orkney scallops, Jerusalem artichokes

MAIN COURSES

Seasonal wild mushroom risotto

Wild turbot, sauce grénobloise

Roasted Herefordshire beef fillet, sauce bordelaise

Highland venison wellington, sauce grand veneur

Whole grilled lobster, sauce Américaine

DESSERTS

Coconut, lime and Tahitian vanilla vacherin

Baked apple, saffron and smoked cream

Dark chocolate cocoa nib truffles

Selection of British cheeses with traditional accompaniments

PETIT FOURS

£180 per person

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