



CLARIDGE'S

FESTIVE MENUS

THANKSGIVING MENU

The Foyer & Reading Room
[VIEW>](#)

FESTIVE MENU

The Foyer & Reading Room
[VIEW>](#)

CHRISTMAS EVE DINNER MENU

The Foyer & Reading Room
[VIEW>](#)

French Salon & Drawing Room
[VIEW>](#)

Claridge's Restaurant
[VIEW>](#)

CHRISTMAS DAY LUNCH MENU

The Foyer & Reading Room
[VIEW>](#)

French Salon & Drawing Room
[VIEW>](#)

Claridge's Restaurant
[VIEW>](#)

CHRISTMAS DAY DINNER MENU

The Foyer & Reading Room
[VIEW>](#)

NEW YEAR'S EVE MENU

The Foyer & Reading Room
[VIEW>](#)

Claridge's Restaurant
[VIEW>](#)



CLARIDGE'S

THANKSGIVING DINNER MENU

Served on the evening of 23rd November

THE FOYER & READING ROOM

AMUSE BOUCHE

Clam Chowder

FIRST COURSES

Butter-poached lobster lasagne, scallop mousse, shellfish bisque, coastal herbs
Foie gras terrine, clementine jelly, sorrel, brioche
Severn & Wye smoked salmon, crème fraîche, pickled shallot, mustard seeds, soda bread
Artichoke barigoule salad, wild mushrooms, chicory, lovage

MAIN COURSES

Roasted turkey breast, stuffing, bread sauce
Wessex County beef fillet, cep purée, glazed mushrooms
Seared Cornish halibut, salsify, wild mushrooms, Champagne sauce
Celeriac and black truffle risotto, pickled mushrooms

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

DESSERTS

Pumpkin pie, pumpkin seed praline
Melted chocolate dome, caramelised popcorn
Pecan pie, vanilla ice cream

£100 per person

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

[Back to Main Menu](#)



Served from 1st December until 31st December, lunch and dinner
(excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

THE FOYER & READING ROOM

AMUSE BOUCHE

Butternut squash & black truffle velouté

FIRST COURSES

Devon crab salad, kohlrabi, apple, dashi, Oscietra Caviar

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

MAIN COURSES

Roasted turkey breast, stuffing, bread sauce

Wessex County beef wellington, horseradish, mushroom purée, truffle jus

Seared Cornish halibut, salsify, wild mushrooms, Champagne sauce

Marinated celeriac steak, wild mushrooms, barley salad

For the table:

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

DESSERTS

Claridge's Christmas pudding, brandy Anglaise

Gingerbread mille-feuille, caramel sauce

Melted chocolate dome, caramelised popcorn

Selection of British cheeses with traditional accompaniments

£110 per person

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

[Back to Main Menu](#)



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.

[Back to Main Menu](#)



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)

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

[Back to Main Menu](#)



CLARIDGE'S

CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

FIRST COURSES

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

Or

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

INTERMEDIATE COURSES

Butter-poached lobster lasagne, scallop mousse, shellfish bisque, coastal herbs

Or

Foie gras terrine, clementine jelly, sorrel, brioche

Or

Artichoke barigoule salad, wild mushrooms, chicory, lovage

MAIN COURSES

Roasted turkey breast, stuffing, bread sauce

Or

Wessex County beef wellington, horseradish, mushroom purée, truffle jus

Or

Seared Cornish halibut, salsify, wild mushrooms, Champagne sauce

Or

Celeriac and black truffle risotto, pickled mushrooms

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

CHEESE

Selection of British cheeses, fig chutney, clementines, grapes, apricot, Claridge's honey, artisanal bread

DESSERTS

Milk chocolate & hazelnut Bûche de Noël

Claridge's Christmas pudding, brandy Anglaise

£495 per person

(Children's £225)

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

[Back to Main Menu](#)



CLARIDGE'S
RESTAURANT

CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

Truffle crumpet
Fine de Claire oysters & caviar
Foie gras royale, sherry, cocoa nibs

FIRST COURSES

House smoked wild sea trout, soused cucumber
Or
Beetroot and lovage salad

INTERMEDIATE COURSES

Foie gras terrine, port & quince
Or
Seared Orkney scallops, Jerusalem artichokes
Or
Ricotta gnudi, black truffle

MAIN COURSES

Roasted Norfolk bronze leg turkey, stuffing
Or
Delica squash pithivier, roast onion consommé
Or
Roasted Herefordshire beef fillet, sauce Bordolaise
Or
Isle of Gigha wild halibut, smoked consommé

For the table: A selection of festive sides

CHEESE

Selection of British cheeses with traditional accompaniments

DESSERTS

Claridge's Christmas pudding, brandy ice cream
Or
Bûche de Noël

PETIT FOURS

£495 per person (Children's £225)

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

[Back to Main Menu](#)



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.

[Back to Main Menu](#)



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.

[Back to Main Menu](#)



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.

[Back to Main Menu](#)