



CLARIDGE'S
RESTAURANT

CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

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

FIRST COURSES

House smoked wild sea trout, soused cucumber, crème fraiche
Or
Smoked beetroot salad, lovage & celery

INTERMEDIATE COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread
Or
Seared Orkney scallops, Jerusalem artichokes, roe sauce
Or
Ricotta gnudi, brown butter emulsion, black truffle

MAIN COURSES

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

For the table: Roast potatoes, Brussel sprouts with chestnuts & lardons,
glazed carrots and parsnips, braised red cabbage, cranberry sauce

CHEESE

Oven baked Nettlebed Creamery Bix, roasted apples, fennel seed lavosh

DESSERTS

Claridge's Christmas pudding, brandy crème anglaise
Or
Lemon & Claridge's Tea Bûche de Noël

PETIT FOURS

Homemade mince pies

£495 per person (Children's £225)

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