



CLARIDGE'S  
RESTAURANT

# CHRISTMAS EVE DINNER MENU

## AMUSE BOUCHE

Celeriac & truffle velouté

## FIRST COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread  
House smoked wild sea trout, soused cucumber, crème fraîche  
Ricotta gnudi, brown butter emulsion, black truffle  
Smoked beetroot salad, lovage & celery  
Seared Orkney scallops, Jerusalem artichokes, roe sauce

## MAIN COURSES

Roasted Norfolk bronze leg turkey, chestnut stuffing, braised leg  
Delica squash pithivier, roast onion consommé, spinach  
Roasted duck, orange, sauce Bigarade  
Highland venison wellington, sauce Grand Veneur  
Grilled John Dory, brown butter, coastal herbs

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

## DESSERTS

Claridge's Christmas pudding, brandy Crème anglaise  
Roasted chestnut parfait, passion fruit sorbet, exotic gelée  
Chocolate and gingerbread soufflé tart, gingerbread ice cream, clementine marmalade  
Baileys panna cotta, almond praline, roasted almond ice cream  
Festive selection of British cheeses, seasonal chutney, plum crackers

## PETIT FOURS

Homemade mince pies

*£240 per person (Children's £100)*

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