



CLARIDGE'S  
RESTAURANT

## NEW YEAR'S EVE MENU

### AMUSE BOUCHE

'Daurenki' caviar cheesecake

### FIRST COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread

Herefordshire beef tartare, shiso, roasted bone marrow

Ricotta gnudi, brown butter emulsion, black truffle

Smoked beetroot salad, lovage & celery

Seared Orkney scallops, Jerusalem artichokes, Roe sauce

### MAIN COURSES

Seasonal wild mushroom risotto, Parmesan foam

Grilled wild turbot, sauce Grénobloise

Roasted Herefordshire beef fillet, black truffle, sauce Bordelaise

Highland venison wellington, white beetroot, sauce Grand Veneur

Whole grilled lobster, butternut squash écrasée, sauce Américaine

### PALATE CLEANSER

Tangerine givree, lemon balm

### DESSERTS

Festive selection of British cheeses, seasonal chutney, plum crackers

Saffron baked chantecler apple, smoked crème fraîche

Poached pear and ginger infusion

Pineapple and coriander vacherin

Valrhona dark chocolate, black truffle

### PETIT FOURS

Praline bon bon

*£180 per person*

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