



CLARIDGE'S

BREAKFAST MENU

2019

The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.

A handwritten signature in black ink, reading 'Martyn Nail'.

Martyn Nail

Executive Chef

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items.

Your breakfast can be served individually plated, from a buffet, or family style on the meeting table.

CONTINENTAL £32

*Freshly squeezed orange juice
Fruit plate
Assorted yoghurt & granola shots
Selection of pastries from Claridge's bakery, toast
Tea or coffee*

Tailor your breakfast selection with any of the following items:

Jugs of juice (allowing five servings) £38

*Strawberry & banana smoothie
Super green juice
Beetroot & raspberry juice
Carrot, orange, apple & ginger juice*

<i>Assorted yogurt, fruit compôtes & granola pots (serves 8)</i>	£28
<i>Bircher muesli pots (serves 8)</i>	£28
<i>Charcuterie & cheese board (serves 8)</i>	£65
<i>Polenta, parmesan & spinach muffins (serves 8)</i>	£24
<i>Severn & Wye smoked salmon & avocado, toasted rye (serves 6)</i>	£30
<i>Scrambled Burford brown eggs, wild mushrooms & truffle petit pot (serves 6)</i>	£27
<i>Hepburn's bacon brioche roll (allows 2 per person)</i>	£20
<i>Savoury danish pastry selection (allows 4 per person)</i>	£14
<i>French toast, clotted cream & fruit compôte (allows 2 per person)</i>	£8.50
<i>Pancakes, clotted cream, maple syrup, berries (allows 2 per person)</i>	£8.50

ENGLISH

£40

May be served plated or buffet style.

*Freshly squeezed orange juice
Scrambled eggs
Hepburn's bacon & sausage
Grilled tomato & field mushroom
pastries from Claridge's bakery, toast
Tea or coffee*

SIGNATURE PLATED BREAKFASTS

*Freshly squeezed orange or pink grapefruit juice
Pastries from Claridge's bakery, toast
Tea or coffee*

Scrambled eggs 'en brioche' with caviar	£85
Wild mushroom on toasted brioche, poached egg	£32
Severn & Wye smoked salmon, scrambled egg	£35
Crisp parmesan duck egg, asparagus, truffled Hollandaise	£40

FULL BREAKFAST BUFFET

£55

*Freshly squeezed juices:
Orange, super green juice, beetroot & blackberry, carrot & ginger
Claridge's pastry selection, Claridge's jams, butter
Mini yogurt jars
Bircher muesli shots
Organic porridge – dates, banana, honey
Seasonal fruit platter
Charcuterie, meats & cheese selection
Smoked salmon & cream cheese bagel
Sliced tomato & avocado selection of toasts
Pancakes, clotted cream, berries
Tea or coffee*

Omelette station supplement

£15

BREAKFAST CANAPÉS

You are invited to create your own breakfast canapé reception based on below selection of cold and hot canapés.

Select 5 canapés for £24.00

Select 10 canapés for £35.00

Cold canapés

Smoked salmon cornets, Oscietra caviar

Severn & Wye smoked salmon, lemon blinis

Fruit kebabs

Smoked salmon blinis, crème fraîche

Fig & serrano ham

Hot canapés

Croque-monsieur

Warm goat's cheese & red onion quiche

Quail's egg royale

Bacon wrapped chipolatas, mustard hollandaise

Smoked haddock bouchée