



CLARIDGE'S

SPRING & SUMMER 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.

Martyn Nail
Executive Chef

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

STARTERS

Severn & Wye smoked salmon, celeriac remoulade, buckler sorrel and rye crumb	£32
Portland sea scallops, turnip purée, sea beet, anise hyssop foam	£32
Tuna tartare, sesame purée, tamarind chutney, mango and avocado, Sriracha	£33
Cornish lobster, white almond gazpacho, chilled cucumber and grapes	£38
Smoked rare beef salad, barbequed beetroot, buttermilk and tarragon emulsion	£32
Ballotine of foie gras with pistachio, cherry and bergamot, toasted brioche	£34
Wye Valley asparagus, truffled Cornish potatoes, almond purée	£31
Isle of Wight tomatoes, goat's cheese mousseline, black olive and strawberry	£30
Puglia burrata, heritage tomatoes, aubergine purée and toasted fregola panzanella	£30

INTERMEDIATES

Cornish crab with cucumber and lemon	£20
Cornish langoustine gazpacho, watermelon and avocado	£24
Charentais melon sorbet, Champagne	£16
Pea and truffle risotto	£18

MAIN COURSES

Fillet of Var salmon, crab and saffron broth <i>Mousseline potatoes, spinach and fennel</i>	£40
Roast Scottish halibut, dill butter sauce <i>Buckwheat and courgette purée, courgette ribbons</i>	£44
Rosettes of sole Meunière, plum tomato and basil compote <i>Jerusalem artichoke purée, heritage carrots and romanesco</i>	£45
Breast of chicken, Romesco sauce <i>Espelette pepper braised potatoes, grilled spring onions and almonds</i>	£40
Slow roast pork belly, cider jus <i>Mousseline potatoes pickled ginger, fennel</i>	£42
Roast rack of Kentish lamb with crisp braised shoulder, Rosemary jus <i>Mousseline potatoes, rainbow chard and spinach</i>	£45
Tournedos of Aberdeen Angus beef, red wine jus <i>Mousseline potatoes, roast tomatoes, broad beans and peas</i>	£45
Roast 'Les Dombes' duck breast, Sherry vinegar jus <i>Fondant potato, turnip purée and grilled cabbage</i>	£50
Roast loin of Rose veal, Madeira sauce <i>Parmesan gnocchi, aubergine purée, radicchio and radish salad</i>	£50

VEGETARIAN MAIN COURSES

Goat's butter roasted cauliflower <i>Hen of the wood mushrooms, pine cream and spelt barley</i>	£35
Smoked tomato and saffron risotto <i>Broad beans, confit aubergine and basil</i>	£34
Butternut squash and goat's cheese Wellington <i>Courgette purée, roast tomato, peas and broad beans</i>	£35
Truffled ricotta tortellini, lemon cream <i>Pea purée and courgettes</i>	£36
Heritage tomato and goat's cheese tarte fine <i>Smoked aubergine purée, roast tomatoes, peas and broad beans</i>	£32

VEGAN MAIN COURSES

Confit aubergine <i>Bulgur wheat, hummus, pomegranate, walnuts and wilted spinach</i>	£33
Pea and asparagus risotto <i>Pine nuts, basil, mint, chilli and lemon oil</i>	£34
Pumpkin tortellini <i>Butternut purée, spinach, pumpkin, tomato and basil compote</i>	£33

DESSERTS

Upside down strawberry tart	£18
<i>Strawberry compote, lemon mousse, vanilla pâte sucrée</i>	
Chocolate tart	£18
<i>Dark chocolate crémeux, milk chocolate mousse, caramelised grue de cacao</i>	
Bourbon vanilla millefeuille	£18
<i>Salted butter caramel sauce</i>	
Claridge's Charlotte	£18
<i>Red berries and mascarpone cream, lemon verbena anglaise</i>	
Yogurt mousse	£18
<i>Pistachio crémeux, fresh raspberries, vanilla sablé</i>	
Macarronade	£18
<i>Rose ice cream, raspberry carpaccio</i>	
Jivara and apricot finger	£18
<i>Hazelnut sponge, apricot compote, milk chocolate mousse, apricot sorbet</i>	

CHEESE

Selection of British and Continental cheeses, traditional accompaniments	£22
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TEA, COFFEE AND PETIT FOURS

Included

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.