



CLARIDGE'S

DAILY DELEGATE
PROGRAMME

AUTUMN & WINTER

2023/2024



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

WELCOME

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.





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A minimum guarantee of 130 guests is required for Claridge's Ballroom and 60 guests in the French Salon and Drawing Room.

Claridge's Daily Delegate Programme includes:

- *Exclusive use of a meeting room from 7.00am until 5.30pm (access times)*
- *Coffee, tea and breakfast pastries upon arrival*
- *Coffee, tea and biscuits for a mid-morning break*
- *Coffee, tea and biscuits for a mid-afternoon break*
- *A three-course plated luncheon menu or a standing buffet menu*
- *Luncheon served with mineral water and non-alcoholic fruit punch*
- *Mineral water in the meeting room (2 bottles per person)*
- *Conference pads, pencils and mints*
- *Selection of today's newspapers in the reception area*
- *Room hire for the meeting room and the luncheon room*
- *Registration desk floral arrangement*
- *VAT*

Prices are exclusive of a 15% service charge

Supplementary charges will be added for the following enhancements, as desired:

- *Audio visual equipment, microphones, lights (quote upon request)*
- *Wines with your luncheon (from £50.00 per bottle)*
- *Floral arrangements (quote upon request)*
- *Coffee break enhancements*
- *Rigging points usage (quote upon request)*



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DAILY DELEGATE PLATED MENU

Select one option from each course to create your set menu

FIRST COURSE

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

BAKED HERITAGE BEETROOT

Goats cheese cream, walnuts, lovage

TUNA TARTARE

Avocado, radish, soy lime dressing

SEARED VENISON

Roasted parsnips, wild mushrooms, figs

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE

Boulangère potatoes, miso confit fennel, grapefruit

ROASTED COTSWOLD CHICKEN, TRUFFLE JUS

Mousseline potatoes, root vegetables, baby leek

SEARED HALIBUT, NANTAISE SAUCE

Crushed Jerusalem artichokes, wild mushrooms

NORFOLK PORK BELLY, PORK & CIDER SAUCE

Fondant potatoes, butternut squash, pear

PUMPKIN & SAGE TORTELLONI

Roasted squash, apple, cavolo nero

WILD MUSHROOM RISOTTO

Cep purée, pickled mushroom, chives

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



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DESSERT

QUINCE AND CHESTNUT MERINGUE

CARAMELISED APPLE MILLE-FEUILLE

Vanilla cream

PEAR & CARAMEL TART

Ginger cream

HAZELNUT & MILK CHOCOLATE MYSTÈRE

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MENU ONE

COLD

Burrata salad, heritage beetroot, walnut, watercress

Waldorf salad

Tuna poke bowl, edamame, radish, avocado, carrots, sesame

Beef carpaccio, pickled vegetables, Parmesan, salsa verde

HOT

Roasted cauliflower, pine nut, raisin relish, tahini, lettuce

Mushroom tortellini, wild and pickled mushrooms, cep purée, Parmesan

Chicken Biryani

Seared halibut, crushed Jerusalem artichokes, wild mushrooms, chimichurri

Served with roasted new potatoes and fresh market vegetables

DESSERTS

Banoffee tart

Cranberry and white chocolate trifle

Exotic fruit salad

MENU TWO

COLD

Black truffle Caesar salad

Claridge's prawn cocktail

Jerusalem artichoke salad, black truffle and rocket

Chicken liver parfait, baby salad, caramelised onion, brioche toast

HOT

Chickpea and paneer curry, white rice, paratha

Seared sea bass, beurre blanc, roasted root vegetables, spinach

Wild mushroom risotto, cep purée, pickled mushroom, chives

Roasted chicken, mushroom cream sauce, wild mushrooms, baby leeks

Served with Dauphinois potatoes and fresh market vegetables

DESSERTS

Vanilla mille-feuille

Lemon meringue tart

Exotic fruit salad

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MENU THREE

COLD

Superfood salad: grains, heritage beetroot and apple

Chicken teriyaki poke bowl

Garlic and chilli prawns, salsa and broccoli

Pulled ham hock salad, piccalilli, brioche, pickled vegetables

HOT

Roasted vegetable tagine, toasted almonds, apricots, coriander

Wild mushroom and black truffle tortellini, spinach, Parmesan

Fish and chips, tartare sauce, mushy peas

Claridge's chicken pie

Served with boulangère potatoes and fresh market vegetables

DESSERTS

Chocolate and caramel tart

Pistachio choux

Exotic fruit salad

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EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7409 6500

Email : banqueting@claridges.co.uk

GENERAL ENQUIRIES

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