



CLARIDGE'S

PRIVATE EVENTS MENU

AUTUMN & WINTER

2023/2024



CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

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.

Menu prices include VAT.

A 15% discretionary service charge will be added to all food and beverage items.





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BRUNCH

Menu is priced per person

£99

Mimosa or Bloody Mary on arrival
Assortment of freshly baked pastries from Claridge's bakery

BUFFET FIRST COURSE

Severn & Wye smoked salmon, bagel, Perle Imperial caviar cream
Bloody Mary shrimp cocktail
Broccoli, sundried tomato & feta quiche
Wild mushroom scrambled eggs, brioche
Truffle Caesar salad

À LA CARTE MAIN COURSE

Roast salmon with broccoli & lemon
Eggs Benedict, Royale or Florentine
Claridge's chicken pie, mousseline potatoes & French beans
Claridge's beef burger, pickled red onion, Cheddar & French fries
Fillet steak, handcut chips & fried duck egg

BUFFET DESSERT

Exotic fruit salad, mint & vanilla syrup
'Make your own' Eton Mess
Dark chocolate warm tart, Maldon salt
Vanilla rice pudding with caramel sauce
Pancake station, cream & exotic fruit

Claridge's Blend tea, coffee & herbal infusions

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AFTERNOON TEA

Menu is priced per person

£85

For a century or more, our Executive Chefs have remained faithful to the classic Afternoon Tea combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea.

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our team, they have carefully selected teas that will complement your food perfectly. All that remains is for us to wish you a wonderful afternoon.

A SELECTION OF TRADITIONAL FINGER SANDWICHES

Using the best of British & organic seasonal produce on artisanal breads

RAISIN SCONES & PLAIN SCONES

Freshly baked every day in the Claridge's kitchen, served with Cornish clotted cream and Claridge's afternoon tea jam

A SELECTION OF HANDMADE PÂTISSERIE

Crafted under the guidance of Thilbault Hauchard made daily by our team of Pastry Chefs

WITH A GLASS OF LAURENT-PERRIER BRUT, NV

£95

WITH A GLASS OF LAURENT-PERRIER ROSÉ, NV

£105

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CANAPÉS

Prices shown are per person

| | |
|--|-----|
| FIVE CANAPÉS (<i>Pre-dinner only</i>) | £35 |
| EIGHT CANAPÉS (<i>Pre-dinner only</i>) | £48 |
| TWELVE CANAPÉS | £60 |
| FIFTEEN CANAPÉS | £68 |

FISH & SHELLFISH

COLD CANAPÉS

Seared tuna, ponzu gel, sesame

Cornish crab, yogurt, ginger, apple

Sea bass ceviche, "tiger's milk" coriander, crispy corn

Smoked salmon scone, horseradish & Oscietra caviar

Lobster barquette, Marie Rose sauce and tarragon

Smoked salmon moscovite, Oscietra caviar

Mackerel tartare, cucumber, lovage

Smoked trout, cream cheese & dill sandwich

Scallop ceviche, pistachio and yuzu

HOT CANAPÉS

Toasted Cornish crab sandwich, crab mayonnaise

Crispy potato, smoked trout, Oscietra caviar

Prawn and lobster bun, chive cream

Crisp salmon nori roll, lemon, soy

Tempura prawn, garlic and yuzu mayonnaise

Salted cod croquette, piquillo pepper

Sole goujons, sauce gribiche

Lobster Thermidor tartlet

Oyster Rockefeller

Claridge's Lobster Wellington (allows 10 servings)

£80 each

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CANAPÉS

MEAT

COLD CANAPÉS

Potato rösti, fried egg and pastrami

Soft chorizo, toasted almonds, saffron toast

Ham hock terrine, pickled baby onions, mustard

Foie gras "hobnobs" and fig jam

Vitello tonnato, tuna mayonnaise, fried capers

Seared beef, soy glaze, crispy onions

Smoked duck, hay cream, pomelo

Claridge's waffle, beef tartare, egg yolk, lovage (allows 5 servings)

£50 each

HOT CANAPÉS

"CFC" Claridge's fried chicken, spiced yogurt

Serrano ham and Comté cheese croquette

Mini Yorkshire pudding, roast beef

Crispy pork belly, soy glaze & plum jelly

Chicken satay tulips, peanuts, coriander

Grilled beef skewer, sauce choron

Crispy potato, warm chorizo

Chicken tikka hariyali, raita

Rose veal jalousie, truffle jus

Ox cheek croquette, kewpie mayonnaise & cornichons

Confit duck spring roll, plum sauce

VEGETARIAN

COLD CANAPÉS

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Heirloom tomato tartare, black olive crostini

Beetroot financier, cream cheese and hazelnut

Cheese biscuit, Parmesan cream

Black truffle and Tunworth cheese barquette

Asparagus and truffle tartlet

Cucumber roll maki, ponzu dressing

Quail's egg croustade, mushroom duxelle

Devilled egg, curry mayonnaise

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BEVERAGES

CANAPÉS

VEGETARIAN

HOT CANAPÉS

Onion bhaji

Comté cheese madeleine

Crisp potato terrine, Gruyère, black truffle

Sweetcorn fritter, quail's egg yolk

Truffle and Tunworth gougère

Wild mushroom croquette, pickled girolles

Aged Parmesan and sun dried tomato arancini

Cauliflower brioche tartlet, caraway, horseradish

Charred red pepper, almond gougère

Asparagus feuille de brick, truffle hollandaise

Sweet potato, lemon thyme jalousie

Gruyère and onion brioche

VEGAN

Onion bhaji

Sweetcorn fritter

Crisp potato terrine, black truffle

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Mushroom tartlet

Heirloom tomato tartare

Asparagus and truffle tartlet

Cucumber maki, ponzu dressing

Avocado maki

Asparagus feuille de brick

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BEVERAGES

CANAPÉS

GLUTEN FREE

FISH

Seared tuna, ponzu gel and sesame

Cornish crab, yogurt, ginger and apple

Sea bass ceviche, "tiger's milk" coriander and crispy corn

Mackerel tartare, cucumber and lovage

Scallop ceviche, pistachio and yuzu

Crispy potato, smoked trout and Oscietra caviar

Crisp salmon nori roll, lemon and soy

Tempura prawn, garlic and yuzu mayonnaise

MEAT

Potato rösti, fried egg and pastrami

Confit duck spring roll, plum sauce

Ham hock terrine, pickled baby onions and mustard

Vitello tonnato, tuna mayonnaise and fried capers

Seared beef, soy glaze and crispy onions

Smoked duck, hay cream and pomelo

Crispy pork belly, soy glaze and plum jelly

Chicken satay tulips, peanuts and coriander

Grilled beef skewer, sauce choron

Crispy potato, warm chorizo

Chicken tikka hariyali, raita

VEGETARIAN

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Asparagus and truffle tartlet

Cucumber roll maki, ponzu dressing

Quail's egg croustade, mushroom duxelle

Deville egg, curry mayonnaise

Crisp potato terrine, gruyère and black truffle

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YOUNG ADULTS

BEVERAGES

CANAPÉS

DAIRY FREE

FISH

Seared tuna, ponzu gelée and sesame

Sea bass ceviche, "tiger's milk" coriander and crispy corn

Mackerel tartare, cucumber and lovage

Scallop ceviche, pistachio and yuzu

Toasted Cornish crab sandwich, crab mayonnaise

Crispy potato, smoked trout and Oscietra caviar

Tempura prawn, garlic and yuzu mayonnaise

Oyster Rockefeller

MEAT

Potato rösti, fried egg and pastrami

Soft chorizo, toasted almonds, saffron toast

Confit duck spring roll, hoisin sauce

Ham hock terrine, pickled baby onions and mustard

Vitello tonnato, tuna mayonnaise and fried capers

Seared beef, soy glaze and crispy onions

Crispy pork belly, soy glaze and plum jelly

Chicken satay tulips, peanuts and coriander

Grilled beef fillet, sauce Choron

VEGETARIAN

Vietnamese spring roll, sweet chili sauce

Carrot tartare

Heirloom tomato tartare, black olive crostini

Asparagus and truffle tartlet

Cucumber maki, ponzu dressing

Deville egg, curry mayonnaise

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BEVERAGES

CANAPÉS

GLUTEN FREE

VEGAN

Crisp potato terrine, black truffle
Vietnamese spring roll, sweet chili sauce
Carrot tartare
Mushroom tartlet
Heirloom tomato tartare
Asparagus and truffle tartlet
Cucumber maki, ponzu dressing
Avocado maki

DESSERT CANAPÉS

Chestnut and yuzu macaron
Cranberry and orange tartlet
Chocolate choux
Citrus marshmallow
Mini cornetto ice cream and sorbet
Chocolate and caramel tart
Lemon meringue tartlet
Milk chocolate and passion fruit macaron
Dark chocolate sablé





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BOWL FOOD

Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

THREE ITEMS

£36

FIVE ITEMS

£58

COLD SELECTION

Prawn Caesar salad

Autumn superfood salad: grains, heritage beetroot and apple

Jerusalem artichoke salad, black truffle, rocket

Chicken teriyaki poke bowl

Miso aubergine, sweet potato, quinoa

Tuna tartare, avocado, radish, soy

Claridge's prawn cocktail

Burrata salad, roasted beetroot, walnut and watercress

HOT SELECTION

Seared cod, potato mousseline, salsa verde

Butter-poached lobster risotto, sauce Américaine, sea herbs

Wild mushroom pennette

Chicken biriyani

Roasted chicken, mashed potato, wild mushrooms

Mini Burgers, cheddar, pickled red onion, burger sauce

Pulled beef brisket, pickled onions and creamed polenta

Miso glazed tofu, spring onions, sushi rice

Squash raviolini, hazelnuts and aged Parmesan

Fish 'n' Chips, tartare sauce

Black truffle croque monsieur

Roast beef, hand cut chips, Béarnaise sauce

Truffled Mac 'n' Cheese

Mushroom and black truffle tortellini, spinach, Parmesan

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- LUNCH OR DINNER
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- BEVERAGES

FOOD STATIONS

To be selected in conjunction with a canapé menu, lunch or dinner (minimum 50 guests)

Chef attendant £150.00 per station.

SHELLFISH & OYSTERS £57

- Crab salad with apples & radishes*
- Shrimp with lemon & tartare sauce*
- Prawn cocktail with lettuce*
- Oysters with mignonette*
- Scallop ceviche with pistachio & yuzu*
- Langoustines with lime & cocktail sauce*

- Lemon wedges*
- Sourdough bread*
- Capers*
- Roasted garlic aioli*

SEVERN & WYE SMOKED SALMON GRAVLAX £32

- Potato salad*
- Classic condiments*

ROAST WHOLE CHICKEN £34

- Chicken sauce*
- Dauphinoise*
- Roasted vegetables*

BAKED BRIE DE MEAUX £20

- Shaved truffle*
- Honey*
- Rocket salad*
- Warm sourdough*

SUSHI AND SASHIMI SELECTION £35

- Sushi*
- Sashimi*
- Seaweed salad, edamame, tuna tartare, sushi ginger, soy dressing, wasabi*

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TROLLEYS

Prices shown are per serving
To be selected in conjunction with a canapé menu, lunch or dinner
(minimum 50 guests)

| | |
|--|------------|
| ROASTED SCALLOP <i>Truffle and celeriac Pea and pancetta Shellfish bisque</i> | £33 |
| BEEF WELLINGTON <i>Classic Beef Wellington carved in front of guests Creamed spinach Red wine jus</i> | £55 |
| SALMON EN CROÛTE <i>Classic salmon en croûte carved on trolley Watercress salad Champagne sauce</i> | £42 |
| LAMB RACK <i>Whole lamb rack cooked & carved Herb crumb Lamb sauce Lettuce pea fricassée Roasted new potatoes</i> | £46 |
| PASTA ALLA RUOTA <i>Parmesan wheel Penne pasta Black truffle Grated Parmesan</i> | £31 |
| CHEESE TROLLEY <i>Tunworth, Wigmore, Cerney Ash, Quickes cheddar Cropwell Bishop Stilton, Stinking Bishop Baked fig & red onion jalousie Grapes, quince jelly, celery Selection of breads & crackers</i> | £29 |

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DESSERT STATIONS

| | |
|---|---------------------------|
| AFFOGATO <i>Homemade vanilla ice cream, espresso coffee</i> | £16 |
| PROFITEROLES <i>Choux, whipped cream, chocolate sauce, praline</i> | £22 |
| CRÊPES SUZETTE <i>(allows two per serving)</i> <i>Flambéed crêpes with Grand Marnier, orange & lemon butter</i> | £22 |
| CHOCOLATE MOUSSE <i>Praline, caramel, pearls and nuts</i> | <i>from</i> £22 |
| CLARIDGE'S PÂTISSERIE <i>A selection of mini desserts from Claridge's pâtisserie</i> | £22 |
| CLARIDGE'S DOUGHNUT TROLLEY | <i>Quote upon request</i> |





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BEVERAGES

LUNCH OR DINNER MENU

Select one dish from each course to create your set menu

FIRST COURSE

| | |
|--|-----|
| CRAB SALAD <i>Greek yogurt, Granny Smith apple and fine herbs</i> | £42 |
| TUNA TARTARE <i>Avocado, radish, soy lime dressing</i> | £41 |
| SEVERN & WYE SMOKED SALMON <i>Crème fraîche, mustard seeds, soda bread</i> | £39 |
| SEARED SCALLOP <i>Celery, black trumpet mushroom, celeriac</i> | £43 |
| FOIE GRAS TERRINE <i>Pear compote, walnut, toasted brioche</i> | £43 |
| BEEF CARPACCIO <i>Pickled vegetables, Parmesan, salsa verde</i> | £42 |
| AUTUMN SALAD <i>Jerusalem artichoke, black truffle, ricotta, watercress</i> | £39 |
| BAKED HERITAGE BEETROOT <i>Goat's cheese cream, walnuts, lovage</i> | £37 |
| CLARIDGE'S SEAFOOD COCKTAIL <i>Lobster, crab, and Marie Rose sauce</i> | £42 |
| SEARED VENISON <i>Roasted parsnips, wild mushrooms, figs</i> | £42 |

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LUNCH OR DINNER MENU

INTERMEDIATE COURSE

WILD MUSHROOM RISOTTO £29
Cep cream and walnuts

BUTTERNUT SQUASH TORTELLONI £26
Ricotta and hazelnuts

CLARIDGE'S LOBSTER RISOTTO £32
Lobster bisque sauce, sea herbs

SEARED QUAIL BREAST £31
Butternut Squash, cavolo nero and pear

LENTIL & FOIE GRAS VELOUTÉ £26

LEMON SORBET £22
Laurent-Perrier Rosé





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MAIN COURSE - MEAT & FISH

ROASTED SALMON, CHAMPAGNE SAUCE £48
Boulangère potatoes, miso confit fennel, grapefruit

PAN FRIED SEA BASS, BEURRE BLANC £54
Butternut squash, spinach, salsify

SEARED HALIBUT, NANTAISE SAUCE £54
Crushed Jerusalem artichokes, wild mushrooms

ROSETTES OF LEMON SOLE, SALSA VERDE £53
Potato terrine, confit leeks, sea vegetables

TOURNEDOS OF BEEF, BURGUNDY JUS £61
Braised short rib, truffled mash, roasted heritage carrots, spinach

ROASTED COTSWOLD CHICKEN, TRUFFLE JUS £50
Mousseline potatoes, root vegetables, baby leek

ROASTED LOIN OF LAMB, LAMB JUS £60
Braised lamb shoulder, root vegetable terrine, cavolo nero

BEEF WELLINGTON, TRUFFLE JUS £65
Gratin dauphinois, green beans, baby carrots

NORFOLK PORK BELLY, PORK & CIDER SAUCE £59
Fondant potatoes, butternut squash, pear

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MAIN COURSE - VEGETARIAN & VEGAN

| | |
|--|-----|
| ROASTED CAULIFLOWER <i>Cauliflower couscous, pine nut tapenade</i> | £41 |
| BUTTERNUT SQUASH & GOAT'S CHEESE WELLINGTON <i>Wild mushrooms, caramelised onion</i> | £44 |
| BAKED AUBERGINE <i>Quinoa salad, plums, sweet potato</i> | £42 |
| PUMPKIN & SAGE TORTELLINI <i>Cep purée, pickled mushroom, chives</i> | £44 |
| VEGETABLE TAGINE <i>Apricots, toasted almonds, coriander</i> | £42 |

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LUNCH OR DINNER MENU

DESSERT

| | |
|--|-----|
| CARAMELISED APPLE MILLE-FEUILLE <i>Vanilla cream, apple sorbet</i> | £21 |
| STICKY TOFFEE CHOCOLATE DOME <i>Butterscotch sauce</i> | £22 |
| QUINCE & CHESTNUT MERINGUE | £21 |
| PEAR AND CARAMEL TART <i>Ginger cream</i> | £21 |
| HAZELNUT & MILK CHOCOLATE MYSTÈRE | £21 |
| CHEESE <i>Selection of British & Continental cheeses with traditional accompaniments</i> | £29 |

TEA, COFFEE & 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.





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À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£180

FIRST COURSE

CRAB SALAD

Greek yogurt, Granny Smith apple and fine herbs

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

JERUSALEM ARTICHOKE SALAD

Ricotta, black truffle and watercress

SEARED VENISON

Roasted parsnips, wild mushrooms and fig

BAKED HERITAGE BEETROOT

Goat's cheese cream, walnuts and lovage

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE

Boulangère potato, miso confit fennel, grapefruit

PAN FRIED SEA BASS, BEURRE BLANC

Butternut squash, spinach, salsify

TOURNEDOS OF BEEF, BURGUNDY JUS

Braised short ribs, truffled mash, roasted heritage carrots, spinach

ROASTED COTSWOLD CHICKEN, TRUFFLE JUS

Mousseline potatoes, root vegetables, baby leek

BAKED AUBERGINE

Sweet potato purée, quinoa salad, plums

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CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

À LA CARTE LUNCH OR DINNER

DESSERT

CARAMELISED APPLE MILLE-FEUILLE

Vanilla cream, apple sorbet

QUINCE & CHESTNUT MERINGUE

PEAR AND CARAMEL TART

Ginger cream

HAZELNUT & MILK CHOCOLATE MYSTÈRE

CHEESE

Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & 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.





CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

Select one dish from each course in order to create your set menu

FIRST COURSE

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

£39

TUNA TARTARE

Avocado, radish, soy lime dressing

£41

AUTUMN SALAD

Jerusalem artichoke, black truffle, ricotta, watercress

£39

BAKED HERITAGE BEETROOT

Goat's cheese, walnut dressing, watercress

£37

TUNA POKE BOWL

Edamame, radish, avocado, carrot, sesame

£41





CLARIDGE'S

WELCOME

BRUNCH

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LUNCH OR DINNER

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NON-OFFENSIVE

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YOUNG ADULTS

BEVERAGES

NON-OFFENSIVE ADULTS' MENU

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE £48
Boulangère potato, miso confit fennel, grapefruit

PAN FRIED SEA BASS, BEURRE BLANC £54
Butternut squash, spinach, salsify

SEARED HALIBUT, NANTAISE SAUCE £54
Crushed Jerusalem artichokes, wild mushrooms

TEMPURA COD, TARTARE SAUCE £50
Pont Neuf, English peas

PUMPKIN & SAGE TORTELLINI £44
Cep purée, pickled mushroom, chives

DESSERT

CARAMELISED APPLE MILLE-FEUILLE £21
Vanilla cream, apple sorbet

STICKY TOFFEE CHOCOLATE DOME £22
Butterscotch sauce

QUINCE & CHESTNUT MERINGUE £21

PEAR & CARAMEL TART £21
Ginger cream

HAZELNUT & MILK CHOCOLATE MYSTÈRE £21

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CLARIDGE'S

NON-OFFENSIVE YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£60

FIRST COURSE

MARGARITA PIZZA (v)

(sharing or individual portions)

SUSHI SELECTION

Salmon, tuna and California sushi rolls, ginger, wasabi, soy sauce

DIM SUM (v)

vegetable gyoza, craps vegetable rolls

PENNETTE (v)

Wild mushroom and cream sauce

MAIN COURSE

FISH & CHIPS

Battered cod, chunky chips, mushy peas

SALMON TERIYAKI

Broccoli, mash potato

WILD MUSHROOM RISOTTO (v)

PENNE POMODORO (v)

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

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CLARIDGE'S

NON-OFFENSIVE CHILDREN'S MENU

Select one dish per course to create your set menu

Menu is priced per person (*Children up to 10 years old*)

£50

FIRST COURSE

CRUDITÉS & DIP (v)

MAC 'N' CHEESE (v)

SUSHI SELECTION

Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce

MARGARITA PIZZA (v)

(sharing or individual portions)

MAIN COURSE

FISH & CHIPS

Chunky chips

PENNE POMODORO

GRILLED CHEESE SANDWICH

Sweet potato fries

SALMON TERIYAKI

Mash potato and broccoli

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

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CLARIDGE'S

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

CHILDREN'S MENU

Select one dish per course to create your set menu
Menu is priced per person (*Children up to 10 years old*)

£50

FIRST COURSE

CRUDITÉS & DIP (v)

MAC 'N' CHEESE (v)

SUSHI SELECTION

Salmon, tuna & California sushi rolls, ginger, wasabi, soy sauce

MARGARITA PIZZA (v)

(sharing or individual portions)

MAIN COURSE

FISH & CHIPS

Chunky chips

CLARIDGE'S FRIED CHICKEN

French fries

PENNE POMODORO

GRILLED CHEESE SANDWICH

Sweet potato fries

SALMON TERIYAKI

Mash potato and broccoli

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

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CLARIDGE'S

YOUNG ADULTS' MENU

WELCOME

BRUNCH

AFTERNOON TEA

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

NON-OFFENSIVE

CHILDREN &
YOUNG ADULTS

BEVERAGES

Select one dish from each course to create your set menu

Menu is priced per person (11 to 15 years old)

£60

FIRST COURSE

MARGARITA PIZZA (v)
(sharing or individual portions)

SUSHI SELECTION

Salmon, tuna and California sushi rolls, ginger, wasabi, soy sauce

CHICKEN GYOZA

Soy sauce

PENNETTE, WILD MUSHROOM & CREAM SAUCE (v)

MAIN COURSE

CLARIDGE'S BEEF BURGER
Pickled onions, Cheddar, French fries

FISH & CHIPS

Chunky chips, mushy peas, tartare sauce

SALMON TERIYAKI

Broccoli, mashed potatoes

GRILLED CHICKEN

Broccoli, mashed potatoes

CLARIDGE'S FRIED CHICKEN

French fries

DESSERT

MANGO CHEESECAKE

CHOCOLATE FONDANT

Vanilla ice cream

CLARIDGE'S KNICKERBOCKER GLORY

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YOUNG ADULTS

BEVERAGES

WINE & BEVERAGE LIST

Claridge's is delighted to present this wine list created using outstanding wine growers and vintages.

Within our list, you will find an eclectic choice of wines from all over the world with different grape varieties and styles providing wines suitable for all tastes and palates.

If you have a specific preference for your event, we would be pleased to assist in offering different alternatives.

Please note wines and vintages are subject to availability.

CHAMPAGNE & SPARKLING

WHITE

Laurent-Perrier "La Cuvée" NV £110

Louis Roederer "Collection 243" NV £120

Pol Roger, Brut Reserve, NV £130

Bollinger "Spécial Cuvée" NV £130

Billecart-Salmon "Grand Cru" Blanc de Blancs NV £140

Veuve Clicquot "Extra Brut-Extra Old" NV £150

Ruinart Blanc de Blancs NV £200

ROSÉ

Laurent-Perrier "Cuvée Rosé" NV £140

Billecart-Salmon "Brut Rosé" NV £160

MAGNUM

Laurent-Perrier "La Cuvée" NV £220

Laurent-Perrier "Brut Rosé" NV £280

Bollinger "Spécial Cuvée" NV £300



CLARIDGE'S

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WINE & BEVERAGE LIST

WHITE WINE

FRANCE

LOIRE VALLEY

Sancerre, La Guiberte, Alain Gueneau, 2022 £75

BURGUNDY

Chablis, Vieilles Vignes, Cyril Testut, 2022 £80

Bourgogne Chardonnay, Vincent Girardin, 2021 £95

ALSACE

Pinot Blanc, Maison Trimbach, 2021 £85

RHÔNE VALLEY

Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2022 £60

Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022 £75



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WINE & BEVERAGE LIST

WHITE WINE

SPAIN

Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2022 £60

Rioja Blanco, Finca Allende, 2018 £65

ITALY & SPAIN

"Trebiano/Garganega" Ponte Pietra, Veneto 2022 £50

Gavi Di Gavi, Terra Bruna, Fontanassa, Piedmont, 2022 £65

Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2022 £75

AUSTRALIA & NEW ZEALAND

Sauvignon Blanc, Pure, Staete Landt, 2022 £55

Chardonnay, Penfold's, Adelaide Hills, 2019 £65

SOUTH AFRICA

Chardonnay, Meerlust, Stellenbosch, 2022 £90

ROSÉ

Chateau Miraval, Côtes de Provence, 2022 £80



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WINE & BEVERAGE LIST

RED WINE

BORDEAUX

Esprit de Pavie, Chateau Pavie, 2017 £85

Pauillac de Lynch-Bages, 2018 £105

BURGUNDY

Beaujolais, Fleurie Tradition, Domaine de la Madone, 2021 £65

Bourgogne Rouge, Oka, Cyprien Arlaud, 2019 £80

RHÔNE VALLEY

Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2022 £60

Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2022 £70

ITALY

Il Barroccio, Sicily 2019 £50

Chianti Classico, Castello di Albola, Tuscany 2021 £70

Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2020 £85

Brunello di Montalcino, Argiano, Tuscany, 2017 £100

Barolo, Paolo Scavino, Piedmont, 2015 £120

SPAIN

Rioja Tinto Reserva, Marques de Murrieta, 2018 £75



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WINE & BEVERAGE LIST

ARGENTINA

Malbec, Durigutti, Patagonia, 2020 £65

CHILE

Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019 £75

AUSTRALIA

Shiraz, Penfold's, Adelaide Hills, 2019 £70

SWEET WINE

FRANCE

Sauternes, Les Cyprès de Climens, Chateau Climens, 2016 (37.5cl) £80

HUNGARY

Tokaji Szamorodni, Disznókő Dorgó Vineyard, 2017 (50cl) £70

FORTIFIED WINE

Tawny Port 10yo, Graham's £55



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WINE & BEVERAGE LIST

COCKTAILS

CHAMPAGNE

FLAPPER

Strawberry, Cassis, Laurent-Perrier La Cuvée

£25

ELDERFLOWER SPRITZ

Belvedere vodka, pink grapefruit juice, Aperol, St Germain, Laurent-Perrier La Cuvée

£25

GREAT MAIDEN'S BLUSH

Tanqueray, elderflower, rhubarb, citrus, Laurent-Perrier Cuvée Rosé

£25

MARTINI

ESPRESSO MARTINI

Belvedere vodka, Kahlua, espresso

£25

CHERRY DAIQUIRI

Eminente Claro, Cherry Hearing, lime juice, pineapple juice

£25

MANHATTAN

Maker's Mark, Antica Formula, Angostura Bitters

£25

SHORT/TALL

NEGRONI

Tanqueray, Campari, Martini Rosso

£25

GINGER SLING

Belvedere, ginger, citrus, ginger ale

£25

PALOMA

Casamigos Blanco, Italicus Liqueur, sugar syrup, 3cent grapefruit soda

£25

SPICY SIDE CAR

Hennessy VSOP, Cointreau, Ancho Reyes, honey, lemon

£25

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WINE & BEVERAGE LIST

COCKTAILS *(Continued)*

SOFT

| | |
|---|------------|
| PEAR PASSION | £10 |
| <i>Pear, apple, passionfruit, citrus</i> | |
| AMARICO SPRITZ | £10 |
| <i>Amarico, orange, vanilla, tonic water</i> | |
| SPICED APPLE | £10 |
| <i>Seedlip Garden 108, apple juice, ginger syrup, lemon juice</i> | |
| CHERRY HIGHBALL | £10 |
| <i>Clean R, cherry, orgeat, soda water</i> | |

| | |
|--------------------------|--------------|
| FRESH FRUIT JUICE | 330ml |
| <i>Orange</i> | £8.50 |
| <i>Pineapple</i> | £8.50 |
| <i>Apple</i> | £8.50 |
| <i>Mixed</i> | £8.50 |

| | |
|---------------------|--------------|
| SOFT DRINKS | 200ml |
| <i>Coca Cola</i> | £5.50 |
| <i>Diet Coke</i> | £5.50 |
| <i>Tonic water</i> | £5.50 |
| <i>Lemonade</i> | £5.50 |
| <i>Ginger ale</i> | £5.50 |
| <i>Bitter lemon</i> | £5.50 |
| <i>Soda water</i> | £5.50 |

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|--|--------------|
| WATER | |
| <i>Whitehole Still & Sparkling Mineral Water 375ml</i> | £4.50 |
| <i>Whitehole Still & Sparkling Mineral Water 750ml</i> | £7.50 |

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- BEVERAGES —

WINE & BEVERAGE LIST

WHISKIES

BLENDDED SCOTCH

| | |
|---|-----|
| <i>Johnnie Walker, Black Label</i> 50ml | £16 |
| <i>Chivas Regal 18yo</i> 50ml | £19 |
| <i>Royal Salute 21yo</i> 50ml | £40 |
| <i>Johnnie Walker, Blue Label</i> 50ml | £50 |

MALT SCOTCH

| | |
|---------------------------|-----|
| <i>Talisker 10yo</i> 50ml | £18 |
| <i>Dalmore 15yo</i> 50ml | £20 |

IRISH

| | |
|-----------------------------|-----|
| <i>Red Breast 12yo</i> 50ml | £19 |
| <i>Green Spot</i> 50ml | £18 |

TENNESSEE

| | |
|----------------------------|-----|
| <i>Gentleman Jack</i> 50ml | £16 |
|----------------------------|-----|

COGNAC

| | |
|-------------------------------------|------|
| <i>Hennessy VSOP</i> 50ml | £17 |
| <i>Hennessy VSOP (700ml bottle)</i> | £230 |

VODKA

| | |
|------------------------------|-----|
| <i>Belvedere</i> 50ml | £16 |
| <i>Grey Goose</i> 50ml | £18 |
| <i>Beluga Gold Line</i> 50ml | £45 |

GIN

| | |
|-----------------------------|-----|
| <i>Tanqueray</i> 50ml | £16 |
| <i>Hendrick's</i> 50ml | £18 |
| <i>Tanqueray No.10</i> 50ml | £20 |
| <i>Star Of Bombay</i> 50ml | £25 |

RUM

| | |
|---|-----|
| <i>Eminente Claro</i> 50ml | £16 |
| <i>Bacardi 8yo</i> 50ml | £18 |
| <i>Havana Club 7yo</i> 50ml | £17 |
| <i>Diplomatico Reserva Exclusiva</i> 50ml | £20 |



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WINE & BEVERAGE LIST

TEQUILA

| | |
|--------------------------------|-----|
| <i>Tapatio Blanco 50ml</i> | £16 |
| <i>Casamigos Reposado 50ml</i> | £22 |
| <i>Casamigos Añejo 50ml</i> | £24 |

CALVADOS

| | |
|-----------------------------|-----|
| <i>Dupont 17 years 50ml</i> | £25 |
|-----------------------------|-----|

APERITIF

| | |
|-------------------------|-----|
| <i>Martini Dry 50ml</i> | £16 |
| <i>Campari 50ml</i> | £16 |

LIQUEUR

| | |
|-----------------------------------|-----|
| <i>Amaretto, Disaronno 50ml</i> | £16 |
| <i>Bailey's, Irish Cream 50ml</i> | £16 |
| <i>Kahlua 50ml</i> | £16 |
| <i>Cointreau 50ml</i> | £16 |
| <i>Grand Marnier 50ml</i> | £16 |

BEER

| | | |
|-------------------------------|-------|-----|
| <i>Becks, Germany</i> | 330ml | £10 |
| <i>Budvar, Czech Republic</i> | | £10 |

CIDER

| | | |
|--|-------|-----|
| <i>Sydre Argelette, Eric Bordelet 2020</i> | 750ml | £28 |
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LUNCH OR DINNER

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NON-OFFENSIVE

CHILDREN &
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BEVERAGES

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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