



CLARIDGE'S

DAILY DELEGATE
PROGRAMME

AUTUMN & WINTER / 2022-23



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.





CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

DAILY DELEGATE PROGRAMME

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 12.5% 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 £40.00 per bottle)*
- *Floral arrangements (quote upon request)*
- *Coffee break enhancements*
- *Rigging points usage (quote upon request)*



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

DAILY DELEGATE PLATED MENU

Select one option from each course to create your set menu

FIRST COURSE

CRAB SALAD

Cucumber, radish, crème fraîche, coriander

AUTUMN SALAD

Jerusalem artichoke, black truffle, ricotta, glazed figs

BAKED HERITAGE BEETROOT

Goats cheese, walnut dressing, watercress

SEARED PIGEON BREAST

Butternut squash, Pear, shallot crumble

MAIN COURSE

ROASTED SALMON, CHAMPAGNE SAUCE

Boulangere potatoes, fennel, wild mushrooms

PAN FRIED SEA BASS, PUMPKIN SAUCE

Fondant potato, pumpkin, spinach, baby onion, hazelnut

TRUFFLE ROASTED CHICKEN, TRUFFLE JUS

Mousseline potato, roasted artichokes, baby leek

ROASTED RACK OF LAMB, MINTED LAMB JUS

Seared lamb belly, Dauphinoise gratin, pumpkin, hispi cabbage, charred onion

ROASTED CAULIFLOWER

Parsley tahini, pistachio, lettuce

BAKED AUBERGINE & COURGETTE

Apricot, marinated aubergine, coriander

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.



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

DAILY DELEGATE PLATED MENU

DESSERT

BOURBON VANILLA MILLE-FEUILLE

Peanuts praline

MANGO & COCONUT VACHERIN

CHOCOLATE & PASSION FRUIT FINGER

LEMON & LIME MERINGUE TART

Lime & mint sorbet

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.



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

DAILY DELEGATE BUFFET MENUS

MENU ONE

COLD

Serrano ham, celeriac remoulade apple & walnut

Tuna tartare, Asian vegetable salad, ponzu dressing

Roast beetroot, spelt barley, cherry, pomegranate, almonds

Selection of three salads

HOT

Scottish salmon, fennel, orange & rock samphire

Breast of corn fed chicken, butternut squash & sage macaroni

Braised ox cheek, smoked paprika charred onions

Tandoori roast cauliflower, yogurt, lemon, coriander

Mousseline potatoes

Market vegetables

DESSERTS

Chocolate and passion fruit bar

Vanilla saint honore

Exotic fruit salad

MENU TWO

COLD

Buffalo mozzarella, bresaola, grilled red onion

Salmon ceviche salad, avocado, chilli, lemon

Marinated artichoke, arancini Milanese, pine nuts

Selection of three salads

HOT

Tempura cod, warm tartar sauce

Loin of Kentish lamb, Parmesan gnocchi, wild mushrooms, Madeira jus

Grilled chicken breast, salsa verde

Roast pumpkin, tomato, butter bean chilli cassoulet

Rosemary & Parmesan roast potatoes

Market vegetables

DESSERTS

Bourbon vanilla mille feuille

Dark chocolate sable

Selection of farmhouse cheeses

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.



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

DAILY DELEGATE BUFFET MENUS

MENU THREE

COLD

Thai chicken salad, macadamia nuts, lime

Grilled baby squid, white beans, coriander, chilli

Roast Mediterranean vegetable focaccia, goat cheese mousseline

Selection of three salads

HOT

Seared Scottish halibut, courgette, tomato, olive nage

Confit duck & cabbage pithivier, peppercorn sauce

Roast Chateaubriand, Bordelaise

Truffle tortelloni, peas & pine nuts

Fondant new potatoes

Market vegetables

DESSERTS

Lemon and lime meringue tart

Chocolate and peanut finger

Exotic fruit salad

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.



CLARIDGE'S

WELCOME

DAILY DELEGATE
PROGRAMME

DAILY DELEGATE
MENU

BUFFET MENU

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

Tel: +44 (0)20 7629 8860

Fax: +44 (0)20 7499 2210

Email: info@claridges.co.uk

www.claridges.co.uk

