



CLARIDGE'S

CHRISTMAS DAY DINNER MENU

THE FOYER & READING ROOM

AMUSE BOUCHE

Celeriac & black truffle velouté

FIRST COURSES

Claridge's butter-poached lobster risotto, spring onion, coastal herbs

Seared foie gras, gingerbread, poached pear

Severn & Wye smoked salmon, crème fraîche, pickled shallot, mustard seeds, soda bread

Potato & parmesan gnocchi, wild mushrooms, chestnut, cep velouté

Heritage beetroot salad, goat's cheese mousse, apple, watercress, walnuts

MAIN COURSES

Roasted turkey, roast potatoes, glazed parsnip, Brussel sprouts, pigs in blankets, stuffed leg, bread sauce, cranberry sauce

Loin of venison, pickled cabbage, pain perdu, juniper

Roasted breast of goose, Jerusalem artichokes, goose faggot, pickled blueberries

Salmon en croûte, salsify, Brussel sprouts, wild mushrooms, Champagne sauce

Celeriac and black truffle risotto, celery, Parmesan, black truffle

DESSERTS

Claridge's Christmas pudding, brandy Anglaise

Blackcurrant Mont Blanc

Black forest, dark chocolate, cherry

Gingerbread mille-feuille, caramel sauce

Selection of British cheeses with traditional accompaniments

*£275 per person
(Children's £150)*

A discretionary 15% service charge will be added to your final account.