



CLARIDGE'S

FESTIVE MENUS

THANKSGIVING MENU

The Foyer & Reading Room
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FESTIVE MENU

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CHRISTMAS EVE DINNER MENU

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CHRISTMAS DAY LUNCH MENU

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NEW YEAR'S EVE MENU

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Served on the evening of 23rd November

THE FOYER & READING ROOM

AMUSE BOUCHE

Clam Chowder

FIRST COURSES

Lobster lasagne, scallop mousse, shellfish bisque, coastal herbs

Foie gras terrine, clementine jelly and chutney, sorrel, brioche

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

Artichoke salad, wild mushrooms, artichoke barigoule, chicory, lovage

MAIN COURSES

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

Wessex County Beef Fillet, braised hispi cabbage, caramelised onion, anchovy, garlic

Seared Cornish halibut, salsify, wild mushrooms, Champagne sauce

Celeriac and black truffle risotto, pickled mushrooms, celery, black truffle jus

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

DESSERTS

Pumpkin pie, pumpkin seed praline

Pecan pie, vanilla ice cream

Melted chocolate dome, caramelised popcorn

Selection of British cheeses with traditional accompaniments

£100 per person

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

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CLARIDGE'S

FESTIVE MENU

Served from 1st December until 31st December, lunch and dinner
(excluding Christmas Eve dinner, Christmas Day & New Year's Eve dinner)

THE FOYER & READING ROOM

AMUSE BOUCHE

Butternut squash & black truffle velouté

FIRST COURSES

Devon crab salad, kohlrabi, apple, dashi, Oscietra Caviar

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

MAIN COURSES

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

Wessex County beef wellington, horseradish, glazed hen of the woods, truffle jus

Seared Cornish halibut, salsify, Brussel sprouts, wild mushrooms, Champagne sauce

Marinated celeriac steak, barley salad

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

DESSERTS

Claridge's Christmas pudding, brandy Anlaise

Gingerbread mille-feuille, caramel sauce

Melted chocolate dome, caramelised popcorn

Selection of British cheeses with traditional accompaniments

£110 per person

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

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CLARIDGE'S

CHRISTMAS EVE DINNER MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING 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, wild mushrooms, Brussel sprouts, Champagne sauce

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

DESSERTS

Claridge's Christmas pudding, brandy Anlaise

Blackcurrant Mont Blanc

Black forest, dark chocolate, cherry

Gingerbread mille-feuille, caramel sauce

Selection of British cheeses with traditional accompaniments

£240 per person

(Children's £100)

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

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CLARIDGE'S
RESTAURANT

CHRISTMAS EVE DINNER MENU

AMUSE BOUCHE

Celeriac & truffle velouté

FIRST COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread
House smoked wild sea trout, soused cucumber, crème fraîche
Ricotta gnudi, brown butter emulsion, black truffle
Smoked beetroot salad, lovage & celery
Seared Orkney scallops, Jerusalem artichokes, roe sauce

MAIN COURSES

Roasted Norfolk bronze leg turkey, chestnut stuffing, braised leg
Delica squash pithivier, roast onion consommé, spinach
Roasted duck, orange, sauce Bigarade
Highland venison wellington, sauce Grand Veneur
Grilled John Dory, brown butter, coastal herbs

For the table: Roast potatoes, Brussel sprouts with chestnuts & lardons,
glazed carrots and parsnips, braised red cabbage, cranberry sauce

DESSERTS

Claridge's Christmas pudding, brandy Crème anglaise
Roasted chestnut parfait, passion fruit sorbet, exotic gelée
Chocolate and gingerbread soufflé tart, gingerbread ice cream, clementine marmalade
Baileys panna cotta, almond praline, roasted almond ice cream
Festive selection of British cheeses, seasonal chutney, plum crackers

PETIT FOURS

Homemade mince pies

£240 per person (Children's £100)

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

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CLARIDGE'S

CHRISTMAS DAY LUNCH MENU

THE FOYER & READING ROOM
FRENCH SALON & DRAWING ROOM

A glass of Laurent-Perrier La Cuvée Brut and canapés

FIRST COURSES

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

Or

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

INTERMEDIATE COURSES

Lobster lasagne, scallop mousse, shellfish bisque, coastal herbs

Or

Foie gras terrine, clementine jelly and chutney, sorrel, brioche

Or

Artichoke salad, wild mushrooms, artichoke barigoule, chicory, lovage.

MAIN COURSES

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

Or

Wessex County beef wellington, horseradish, glazed hen of the woods, truffle jus

Or

Seared Cornish turbot, salsify, Brussel sprouts, wild mushrooms, Champagne sauce

Or

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

For the table:

Brussels sprouts with lardons, roast potatoes, glazed parsnips & carrots, braised hispi cabbage, cranberry sauce

CHEESE

Selection of British cheeses with baguette, fig chutney, clementines, grapes, apricot, Claridge's honey

DESSERTS

Milk chocolate & hazelnut Bûche de Noël

Claridge's Christmas pudding, brandy Anglaise

£495 per person

(Children's £225)

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

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CLARIDGE'S
RESTAURANT

CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

Truffle crumpet
Fine de Claire oysters & caviar
Foie gras royale, cocoa nibs

FIRST COURSES

House smoked wild sea trout, soused cucumber, crème fraiche
Or
Smoked beetroot salad, lovage & celery

INTERMEDIATE COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread
Or
Seared Orkney scallops, Jerusalem artichokes, roe sauce
Or
Ricotta gnudi, brown butter emulsion, black truffle

MAIN COURSES

Roasted Norfolk bronze leg turkey, chestnut stuffing, braised leg
Or
Delica squash pithivier, roast onion consommé, spinach
Or
Roasted Herefordshire beef fillet, horseradish pureé, sauce Bordolaise
Or
Isle of Gigha wild halibut, turnip pureé, smoked consommé

For the table: Roast potatoes, Brussel sprouts with chestnuts & lardons,
glazed carrots and parsnips, braised red cabbage, cranberry sauce

CHEESE

Oven baked Nettlebed Creamery Bix, roasted apples, fennel seed lavosh

DESSERTS

Claridge's Christmas pudding, brandy crème anglaise
Or
Lemon & Claridge's Tea Bûche de Noël

PETIT FOURS

Homemade mince pies

£495 per person (Children's £225)

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

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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.

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CLARIDGE'S NEW YEAR'S EVE MENU

THE FOYER & READING ROOM

A glass of Laurent-Perrier La Cuvée Brut

AMUSE BOUCHE

Celeriac and caviar (10g)

FIRST COURSES

Foie gras terrine, pear, pain d'epice, verjus, brioche
Seared scallop, kohlrabi, vanilla, lemon verbena, Champagne sauce
Artichoke salad, pickled girolles, artichoke barigoule, chicory, lovage

INTERMEDIATE COURSE

Black truffle agnolotti, glazed baby onions, lemon, nasturtium

MAIN COURSES

Butter-poached lobster, lobster dumpling, butternut squash, shellfish sauce
Beef fillet, braised short rib, potato terrine, black truffle, oyster mushroom, Madeira sauce
Roasted Cauliflower, XO glaze, black truffle purée, cauliflower couscous

PALATE CLEANSER

Champagne sorbet

DESSERTS

Chocolate and peanut brownie clock
Pineapple, lychee and coconut vacherin
Vanilla and caramel mille-feuille

£350 per person (Children's £150)

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

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CLARIDGE'S
RESTAURANT

NEW YEAR'S EVE MENU

AMUSE BOUCHE

'Daurenki' caviar cheesecake

FIRST COURSES

Foie gras terrine, cassis gelée, quince chutney, soda bread

Herefordshire beef tartare, shiso, roasted bone marrow

Ricotta gnudi, brown butter emulsion, black truffle

Smoked beetroot salad, lovage & celery

Seared Orkney scallops, Jerusalem artichokes, Roe sauce

MAIN COURSES

Seasonal wild mushroom risotto, Parmesan foam

Grilled wild turbot, sauce Grénobloise

Roasted Herefordshire beef fillet, black truffle, sauce Bordelaise

Highland venison wellington, white beetroot, sauce Grand Veneur

Whole grilled lobster, butternut squash écrasée, sauce Américaine

PALATE CLEANSER

Tangerine givree, lemon balm

DESSERTS

Festive selection of British cheeses, seasonal chutney, plum crackers

Saffron baked chantecler apple, smoked crème fraîche

Poached pear and ginger infusion

Pineapple and coriander vacherin

Valrhona dark chocolate, black truffle

PETIT FOURS

Praline bon bon

£180 per person

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

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