



CLARIDGE'S

FOYER PRIVATE DINING MENU

AMUSE

Green asparagus salad, nasturtium, lovage and caviar

STARTERS

Severn & Wye smoked salmon, crème fraiche, mustard seeds, soda bread

Seared scallop, green asparagus, kohlrabi, champagne sauce, lemon verbena

Beef tartare, pickled quail egg, chives, crispy capers and Oscietra caviar

Sand carrot tartare, pickled heritage carrot, radicchio, coriander

MAIN COURSES

Miso glazed salmon, braised fennel, pak choi, spring onion, lime

Fillet of beef, cabbage, caramelised onion and anchovy

Chicken breast, sweetcorn, smoked maitake, horseradish, black garlic

Wild mushroom risotto, cep velouté, parmesan and chives

DESSERTS

Pistachio and caramel mille-feuille

Raspberry and watercress vacherin

Poached peach, redcurrant, verbena

Melted chocolate dome, dark chocolate brownie, caramel

Selection of British cheeses, fig, celery, grapes, artisanal bread



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