

CLARETTE

Canapés - 4.5 each

Comté Gougères (v)

Venison Tartare, Smoked Crème Fraîche, Blackcurrant

Smoked Salmon Mousse, Dill, Lemon

Camembert Tartlet, Burnt Onion, Chive (v)

Bayonne Ham Croquettes, Dijon

Seabass Carpaccio, Cucumber, Lime

Ratatouille, Black Olive (pb)

Brown Butter Tartlet (v)

Chocolate Fudge, Smoked Sea Salt (v)

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Private Dining Menu

Please note - we require all pre-orders to be made
at least one week before the date of your event

£75 pp - minimum 10 pax

Warm Baguette with Normandy Butter

Starter - choose one

Endive, Blood Orange, Roquefort, Candied Walnuts
Pork & Duck Rillettes, Warm Baguette, Cornichons
Steak Tartare, Cured Egg Yolk, Toasted Sourdough

Main - choose one

Slow Braised Beef Cheek, Pomme Purée, Port Wine Jus, Heirloom Carrots
Wild Mushroom Ragout, Jerusalem Artichokes, Pomme Purée, Toasted Hazelnuts
Bouillabaisse, Red Mullet, Mussels, Confit Fennel, Saffron Rouille

served with

Sautéed Greens, Salsa Verde
Lyonnais Potatoes

Dessert - choose one

Chocolate Tart, Maraschino Cherry, Pistachio Crumb
Tarte du Tatin aux Pommes

Coffee and Tea

Please ask us for suitable wine suggestions for any part of your meal,
we always have many varied & exciting options open by the glass.

Please speak to your server regarding any allergy concerns. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.

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Sharing Menu

Please note - all courses will be served family style
Dishes from this menu will be placed down the centre of your table

£75 pp - minimum 10 pax

Warm Baguette with Normandy Butter

Starters

Scottish Mackerel, Horseradish Crème Fraîche, Baked Candy Beets
Endive, Blood Orange, Roquefort, Candied Walnuts
Pork & Duck Rillettes, Warm Baguette, Cornichons

Mains

Coq au Vin, Pearl Onions, Pink Paris Mushrooms, Lardons and Onion Brioche
Wild Mushroom Ragout, Jerusalem Artichokes, Pomme Purée, Toasted Hazelnuts
Cassoulet, Confit Duck, Pork Belly, Toulouse Sausage, Haricot Beans

served with

Sautéed Greens, Salsa Verde
Lyonnaise Potatoes

Desserts

Chocolate Tart, Maraschino Cherry, Pistachio Crumb
Tarte du Tatin aux Pommes

Coffee and Tea

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