

CLARETTE

Festive Private Dining Menu

Available for lunch from Tuesday to Saturday, between 12:00 and 2:30 PM.

65 pp

Warm Baguette with Normandy Butter

Starters

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple
Pâté De Campagne, Fig Chutney And Toasted Brioche

Mains

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus
Roasted Cod And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque
Butternut Squash Ravioli With Pumpkin Velouté, Pinenuts, Crispy Kale, Smoked Ricotta

Desserts

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble

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.