

CLARETTE

## *Festive Private Dining Menu*

Enjoy a Complimentary Glass of Bubbly Upon Arrival

95 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  
Foie Gras And Confit Duck Leg Terrine, Fig Chutney And Toasted Brioche

### *Mains*

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

### *Desserts*

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

Festive Crackers

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.*