

CLARETTE

Festive Private Dining Menu

Enjoy a Complimentary Glass of Bubbly Upon Arrival

85 pp

Warm Baguette with Normandy Butter

Starter

Spiced Lobster Velouté with Brandy , Crème Fraiche and Chive Oil
Pan Fried Scottish Scallops, Curried Parsnips Purée & Crisps, Pomegranate
Cornish Game Terrine, Pickle Blackberries & Walnuts, Sourdough
Poached Pear, Grilled Fennel, Chicory Salad with Crispy Shallots & Blue Cheese Dressing

Main

Turkey Crown, Potatoes, Red Cabbage, Parsnips, Brussels Sprouts, Turkey Jus & Cranberry Sauce
Seared Chalk Farm Trout, Brown Shrimps, Orange Glazed Chicory, Cauliflower Purée, Monks Beard
Pembrokeshire Beef Tournedos Rossini, Brioche, Foie Gras, Wild Mushrooms & Madeira Jus
Roasted Pumpkin, Chestnuts & Pearl Barley Risotto, Aged Pecorino, Crispy Kale, Green Oil

Dessert

Homemade Christmas Pudding, Vanilla Cream & Brandy Butter
Dark Chocolate Fondant, Pistachio Ice Cream, Coconut Crumble
Sticky Toffee Pudding, Madagascar Vanilla Bean Ice Cream
Double Chocolate Key Lime Cheesecake, Raspberry Sorbet

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.