

CLARETTE EVENTS

MENU OPTIONS



Select your perfect menu for group & private dining at Clarette.

Contact events@clarettelondon.com for wine pairing options and more information.

CLARETTE

Option 1

3 courses - £58 per person

(Choose one dish from each section, per person)

Crushed Potato, Egg yolk, Pecorino, Crispy Shallots & Sorrel

Trout Rillette, Roe, Dill & Radishes

Porchetta, Apple, Mustard, Onions & Sage

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Pumpkin Risotto, Amaretto, Sage & Vanilla Oil

Roasted Halibut, Artichokes, Chestnuts & Herbs

Braised Ox Cheek, Truffle Mash, Bone Marrow & Charred Onion Jus

Sides: Broccoli, Sweet Corn & Shallots. Triple Cooked Chips, Bacon Mayonnaise.

Baby Gem & Blue Cheese Dressing

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Vanilla Cheesecake & Plums

Chocolate Mousse, Brownie Crumble & Caramel Ice Cream

or

Cheese Selection, Grapes, Crackers & Sourdough (*supplement £4.5*)

CLARETTE

Option 2

3 courses - £75 per person

(Choose one dish from each section, per person)

Burrata, Beetroot Jam & Thyme Toast

Roasted Scallops, Cauliflower, Bacon & Herbs

Hand Cut Beef Tartare, Pickles, Sourdough & Egg Yolk

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Pumpkin Risotto, Amaretti, Sage & Vanilla Oil

Roasted Halibut, Artichokes, Chestnuts & Herbs

Maple Glazed Duck Breast, Crispy Leg, Celeriac & Blackberries

Sides: Truffled Mushroom Mac & Cheese. Triple Cooked Chips, Parmesan & Bacon Mayonnaise.

Baby Gem & Blue Cheese Dressing

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Warm Carrot Cake, Fennel & Mascarpone Ice Cream

Chocolate Mousse, Brownie Crumble & Caramel Ice Cream

or

Cheese Selection, Grapes, Crackers & Sourdough *(supplement £4.5)*

CLARETTE

Option 3 – Premium

3 courses - £95 per person

(Choose one dish from each section, per person)

Crab Tortellini, Consommé & Radishes

Hand Cut Beef Tartare, Pickles, Sourdough & Egg Yolk

Salt Baked Beetroot, Raspberries & Goats Cheese

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Parmesan Risotto, Truffle Vinaigrette

Halibut, Razor Clams, Tomatoes, Fennel & Dill

Beef Fillet, Braised Short Rib, Roasted Onion, Baby Spinach & Bone Marrow Jus

Sides: Truffled Mushroom Mac & Cheese. Triple Cooked Chips, Parmesan & Bacon Mayonnaise.

Baby Gem & Blue Cheese Dressing

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Lemon Cheesecake, Coconut & Ginger

Chocolate & Caramel Mille-feuille, Pistachio Ice Cream

or

Cheese Selection, Grapes, Crackers & Sourdough *(supplement £4.5)*

*Please notify member of staff of any food allergies or intolerances when ordering

**12.5% service charge will be added to your final bill. all prices are VAT inclusive