

# CLARETTE EVENTS

Menu created by Head Chef, Aaron Ashmore



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

Contact [events@clarettelondon.com](mailto: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)*

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*Canapés served upon arrival*

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Crushed Potato, Mushrooms, Egg yolk, Pecorino & Sorrel

Trout Rilette, Roe, Dill & Radishes

Confit Pork Belly, Quince & Charred Calcots

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Cauliflower Risotto, Roasted Onions & Baby Spinach

Roasted Halibut, Artichokes, Chestnuts & Herbs

28 Day Aged Sirloin Steak, Peppercorn Sauce, Watercress & Bone Marrow Butter

*Served with a selection of side dishes to share*

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Vanilla & Buttermilk Panna Cotta, Rhubarb & Rosemary Meringue

Chocolate & Banana Éclair, Caramel Ice Cream

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

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CLARETTE

Option 2

3 courses - £75 per person

*(Choose one dish from each section, per person)*

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*Canapés served upon arrival*

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Burrata, Tomato Chutney & Basil Pesto

Roasted Scallops, Cauliflower, Bacon & Herbs

Hand Cut Beef Tartare, Pickles, Sourdough & Egg Yolk

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Cauliflower Risotto, Roasted Onions & Baby Spinach

Roasted Halibut, Artichokes, Chestnuts & Herbs

Maple Glazed Duck Breast, Crispy Leg, Celeriac & Blackberries

*Served with a selection of side dishes to share*

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Warm Carrot Cake, Fennel & Mascarpone Ice Cream

Chocolate & Banana Éclair, Caramel Ice Cream

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

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CLARETTE

Option 3

3 courses - £95 per person

*(Choose one dish from each section, per person)*

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*Canapés served upon arrival*

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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

*Served with a selection of side dishes to share*

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Lemon Cheesecake, Coconut & Ginger

Chocolate & Caramel Mille-feuille, Pistachio Ice Cream

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