



FESTIVE MENU
GROUP BOOKINGS
& PRIVATE DINING

Created by Head Chef, Aaron Ashmore

Sample menu available December 2018 for all pre-booked lunches and dinners

Clarettelondon.com | 44 Blandford Street, Marylebone, W1U 7HS

CLARETTE

Set Menu - Option 1

£40 per person

(Choose one dish from each section, per person)

TO START

Confit Duck Leg, Salt Baked Celeriac, Chestnuts & Sorrel

Beetroot Cured Salmon, Horseradish & Crème Fraiche

Baked Camembert, Cranberry & Date Jam, Toast

MAINS - *served with seasonal sides to share*

Soy Glazed Baby Aubergine, Goats Cheese, Spring Onion & Tomato Salsa

Hazelnut Crusted Cod, Roasted Cabbage & Jerusalem Artichokes

Roast Turkey & Traditional Trimmings

FOR AFTERS

Sticky Toffee, Christmas Pudding Ice Cream

Cinnamon Spiced Crème Brûlée, Poached Pear & Almond Langue de Chats

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

EXTRAS

Include arrival Canapés when seated in a private area (£5 per person supplement)

Make your lunch or dinner four courses and add a Cheese Selection to share (£8 per person supplement)

Enjoy after lunch or dinner coffee/ tea and a selection of petits fours (£7 per person supplement)

CLARETTE

Set Menu - Option 2

£60 per person

(Choose one dish from each section, per person)

ARRIVAL

Canapés Selection chosen by the Head Chef

TO START

Seared Beef Carpaccio, Soused Tomatoes, Egg Yolk & Horseradish

Roasted Scallops, Squash, Mushrooms & Pancetta

White Onion Velouté, Truffle Croque

MAINS - *served with seasonal sides to share. Please select one meat dish.*

Gnocchi, Sprouts, Chicory & Chestnut Salad, Beaufort d'Alpage

Hazelnut Crusted Cod, Roasted Cabbage & Jerusalem Artichokes

28 Day Aged Sirloin Steak, Truffle Pomme Puree & Cranberries Jus

Or

Roast Turkey, Traditional Trimmings

FOR AFTERS

Chocolate & Chestnut Bouche Noel, Armagnac Ice Cream

Cinnamon Spiced Crème Brûlée, Poached Pear & Almond Langue de Chats

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

EXTRAS

Make your lunch or dinner four courses and add a Cheese Selection to share (£8 per person supplement)

Enjoy after lunch or dinner coffee/ tea and a selection of petits fours (£7 per person supplement)

CLARETTE

Sharing Menu - Option 3

£70 per person

(All dishes to be served sharing style)

SNACKS

Smoked almonds
Nocellara Olives
Bread & House Churned Butter
Comté & Truffle Doughnuts
Pulled Pork Croquettes, Lovage Emulsion

SMALL PLATES

Baked Camembert, Cranberry & Date Jam, Toast
Beetroot Cured Salmon, Horseradish & Crème Fraiche
Crispy Squid & Smoked Chilli Dip
Petits Burgers, Tommes Brebis, Dill Pickles, Tomato Relish, Rocket & Watercress
Seared Beef Carpaccio, Soused Tomatoes, Egg Yolk & Horseradish
Charcuterie Selection

MAIN PLATES - *served with seasonal sides to share*

Mac & Cheese
Soy Glazed Baby Aubergine, Goats Cheese, Spring Onion & Tomato Salsa
Salmon Steaks, Honey, Soy & Lime
Roast Turkey, Traditional Trimmings

SWEET PLATES

Chocolate Tart, Fresh Berries
Banana Profiteroles, Salted Caramel Sauce

CHEESE

Cheese Selection, Grapes, Crackers & Sourdough

SWEET SNACKS

Selection of Petits Fours & Tea or Coffee (supplement £7 per person)

**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*