

CLARETTE



AUTUMN MENU  
GROUP BOOKINGS  
& PRIVATE DINING

Created by Head Chef, Aaron Ashmore

CLARETTE

Menu – Option 1

£58 per person

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

ARRIVAL

Canapés Selection chosen by the Head Chef

TO START

Soused Tomato & Watermelon Salad, Feta & Mint

Torched Mackerel, Taramasalata, Kohlrabi & Pickled Raisins

Confit Duck Leg, Squash, Figs & Seed Granola

MAINS

Potato Gnocchi, Peas, Burnt Onions & Lemon

Herb Crusted Cod, Hispi Cabbage, Tahini & Shallots

Roasted Chicken Breast, Smoked Pomme Purée, Mushroom & Corn Fricassée

SHARING SIDES: *Salt Baked Celeriac, Onions & Hazelnut | Cheese & Herb Fries | Seasonal Garden Salad*

FOR AFTERS

Chilled White Chocolate Rice Pudding, Blackberries & Almonds

Sticky Toffee, Dates & Crème Fraîche

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

Menu – Option 2

£75 per person

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

ARRIVAL

Canapés Selection chosen by the Head Chef

TO START

Burrata, Peaches, Beetroot & Pistachios

Raw Scallops, Grapes, Citrus Cream & Capers

Hand Cut Aged Beef Tartare, Fresh Apple, Horseradish & Egg Yolk

MAINS

Potato Gnocchi, Peas, Burnt Onions & Lemon

Herb Crusted Cod, Hispi Cabbage, Tahini & Shallots

28 Day Aged Sirloin Steak, Cherry Tomato Salsa, Chimmichurri

SHARING SIDES: *Truffled Mac & Cheese | Cheese & Herb Fries | Seasonal Garden Salad*

FOR AFTERS

Chilled White Chocolate Rice Pudding, Blackberries & Almonds

Sticky Toffee, Dates & Crème Fraîche

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

£65 per person

*(All dishes to be served sharing style.  
This menu is designed for seated or standing functions)*

SNACKS

Smoked almonds

Nocellara Olives

Bread & House Churned Butter

Comté & Truffle Doughnuts

Pulled Pork Croquettes, Lovage Emulsion

SMALL PLATES

Burrata, Peaches, Beetroot & Pistachios

Charred Mackerel, Taramasalata, Kohlrabi & Pickled Raisins

Crispy Squid & Smoked Chilli Dip

Petits Burgers, Tommes Brebis, Dill Pickles, Tomato Relish, Rocket & Watercress

Hand Cut Aged Beef Tartare, Fresh Apple, Horseradish & Egg Yolk

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

Roasted Cote de Boeuf

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)

CLARETTE

## Lunch Set Menu

£35 per person

*Menu valid for lunch time bookings only*

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

### TO START

Soused Tomato & Watermelon Salad, Feta & Mint

Torched Mackerel, Taramasalata, Kohlrabi & Pickled Raisins

Confit Duck Leg, Squash, Figs & Seed Granola

### MAINS

Potato Gnocchi, Peas, Burnt Onions & Lemon

Herb Crusted Cod, Hispi Cabbage, Tahini & Shallots

Petits Burgers, Tommes Brebis, Dill Pickles, Tomato Relish, Rocket & Watercress

SHARING SIDES: *Cheese & Herb Fries / Seasonal Garden Salad*

### FOR AFTERS

Chilled White Chocolate Rice Pudding, Blackberries & Almonds

Sticky Toffee, Dates & Crème Fraîche

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

### EXTRAS

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

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

# CLARETTE

## CANAPÉ MENU

### *Veggie*

Mushroom Arancini, Truffle Mayo

Goats Cheese Tartlet, Grapes & Black Olive

Smoked Tomato & Hummus Crostini

### *Fish*

Dressed Crab, Melba Toast & Herbs

Salt Cod Bites, Lemon & Garlic Aioli

Potato Tuile, Tuna Tartare, Avocado & Coriander

### *Meat*

Hand Cut Beef Tartare, Fresh Apple, Horseradish & Egg Yolk

Petits Burgers, Tommes Brebis, Dill Pickles, Tomato Relish, Rocket & Watercress

Pulled Pork Croquettes, Lovage Emulsion

### *Sweet*

Salted Caramel Doughnut

Lemon Meringue Tartlets

Chocolate Mousse, Chocolate Tuile & Almond

## CANAPÉ PACKAGES

5 canapés per head - £22 per person | 6 canapés per head - £26 per person

7 canapés per head - £30 per person | 8 canapés per head - £34 per person

10 canapés per head - £40 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*