

CLARETTE EVENTS

Menu created by Head Chef, Aaron Ashmore



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)

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Canapés served upon arrival

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Asparagus, Slow Cooked Egg, Parmesan & Hazelnuts

Bream Ceviche, Avocado, Citrus & Puffed Rice

House Smoked Duck, Grapes, Radicchio & Persillé de Chèvre

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Caramelised Onion & Mushroom Vol-au-Vent, Spinach, Goats cheese & Truffle

Halibut, Macerated Tomatoes, Corn & Shrimp Fricassée

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

Served with Roasted Carrots, Goats cheese, Honeycomb & Herbs,

Triple Cooked Chips & Smoked Tomato Mayo and Seasonal Garden Salad.

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Tarte au Citron, Meringue & Mint

Chocolate & Banana Éclair, Salted 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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Baked Camembert, Onion Jam, Walnuts & Toast

Roasted Scallops, Jersey Royals, Peas & Bacon Crumbs

Hand Cut Beef Tartare, Beetroot, Sourdough & Egg Yolk

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Caramelised Onion & Mushroom Vol-au-Vent, Spinach, Goats cheese & Truffle

Halibut, Macerated Tomatoes, Corn & Shrimp Fricassée

Roasted Chicken Breast, Purple Broccoli & Mushroom Jus

Served with Truffled Mushroom Mac & Cheese,

Triple Cooked Chips & Smoked Tomato Mayo and Seasonal Garden Salad.

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Chocolate Fondant, Caramelised Popcorn & Vanilla Ice Cream

Chocolate & Banana Éclair, Salted 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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Salt Baked Beetroot, Raspberries & Goats Cheese

Crab Tortellini, Consommé & Radishes

Hand Cut Beef Tartare, Beetroot, Sourdough & Egg Yolk

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Parmesan Risotto, Truffle Vinaigrette

Halibut, Macerated Tomatoes, Corn & Shrimp Fricassée

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

Served with Truffled Mushroom Mac & Cheese,

Triple Cooked Chips & Smoked Tomato Mayo and Seasonal Garden Salad.

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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