

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

Set Menu - Option 1

£58 per person

(Choose one dish from each section, per person)

ARRIVAL

Canapés Selection chosen by the Head Chef

TO START

Heritage Tomato Salad, Quinoa, Feta, Broad Beans & Mint

Charred Red Mullet, Caper, Raisin & Apple Salad

Crispy Duck Leg, Charred Orange, Chicory & Bean Salad

MAINS

Pollock, Fennel & Pepper Compote, Mussel & Dill Dressing

Roasted Cauliflower, Tarragon Hummus, Pickled Grapes, Almonds & Lemon

Crisp Chicken Breast, Broccoli & Mushroom Jus

SHARING SIDES: *Broccoli, Toasted Sunflower Seeds | Fries, Truffle & Cheese | Seasonal Garden Salad*

FOR AFTERS

Strawberry Crème Brûlée, Champagne Sorbet

Chocolate Fondant, Caramelised Popcorn & Vanilla Ice Cream

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

EXTRAS

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

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

CLARETTE

Set 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

Roasted Scallops, Jersey Royals, Peas & Bacon Crumbs

Hand Cut Aged Beef Tartare, Beetroot, Sourdough & Egg Yolk

MAINS

Pollock, Fennel & Pepper Compote, Mussel & Dill Dressing

Roasted Cauliflower, Tarragon Hummus, Pickled Grapes, Almonds & Lemon

28 Day Aged Sirloin Steak, Cherry Tomato Salsa, Chimmichurri - *served Medium Rare*

SHARING SIDES: *Mac & Cheese / Fries, Truffle & Cheese / Seasonal Garden Salad*

FOR AFTERS

Strawberry Crème Brûlée, Champagne Sorbet

Chocolate Fondant, Caramelised Popcorn & Vanilla Ice Cream

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

EXTRAS

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

Enjoy after 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)

SNACKS

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

SMALL PLATES

Burrata, Peaches, Beetroot & Pistachios
Charred Red Mullet, Caper, Raisin & Apple Salad
Crispy Squid & Smoked Chilli Dip
Petit Burgers, Tomme Brebis, Dill Pickles, Tomato Relish, Rocket & Watercress
Hand Cut Aged Beef Tartare, Beetroot & Egg Yolk on Sourdough
Charcuterie Selection

MAIN PLATES

Mac & Cheese
Soy Glazed Baby Aubergine, Goats Cheese, Spring Onion & Tomato Salsa
Salmon Steaks, Honey, Soy & Lime
Roasted Cote de Boeuf
Served with: Fries, Truffle & Cheese, Seasonal Garden Salad

DESSERTS

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*