

# CLARETTE

## Private Dining Lunch Menu

Available for lunch from Tuesday to Saturday, between 12:00 and 2:30 PM.  
Please note - we require all pre-orders to be made at least two weeks before the date of your event

£60 pp

Warm Baguette with Normandy Butter

### *Starter - choose one*

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks  
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple  
Chicken Liver Pâté, Fig Chutney with Penja Pepper, Cornichon, Brioche

### *Main - choose one*

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus  
Roasted Cod And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque  
Butternut Squash Ravioli With Pumpkin Velouté, Pinenuts, Curly Kale And Smoked Ricotta  
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Bordelaise with Bone Marrow, Watercress\*

*\*Available for a £10 supplement per person.*

### *Served with*

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### *Dessert - choose one*

Pistachio Crème Brûlée, Shortbread Biscuit  
Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble

Please ask us for suitable wine suggestions for any part of your meal,  
We always have many varied & exciting options open by the glass.

*Please speak to your server regarding any allergy concerns. A discretionary 14% service charge will be added to your bill. All prices include VAT.*

# CLARETTE

## Lunch Sharing Menu

Available for lunch, between 12:00 and 2:30 PM.

All courses are served family style. Dishes will be placed in the center of your table.

£60 pp minimum 10 pax

Warm Baguette with Normandy Butter

### Starters

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks  
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple  
Chicken Liver Pâté, Fig Chutney with Penja Pepper, Cornichon, Brioche

### Mains

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus  
Roasted Cod And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque  
Butternut Squash Ravioli With Pumpkin Velouté, Pinenuts, Curly Kale And Smoked Ricotta  
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Bordelaise with Bone Marrow, Watercress\*

*\*Available for a £10 supplement per person.*

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Desserts

Pistachio Crème Brûlée, Shortbread Biscuit  
Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble

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we always have many varied & exciting options open by the glass.

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# CLARETTE

## Private Dining Menu

Please note - we require all pre-orders to be made  
at least two weeks before the date of your event

£80 pp

Warm Baguette with Normandy Butter

### *Starter - choose one*

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks  
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple  
Chicken Liver Pâté, Fig Chutney with Penja Pepper, Cornichon, Brioche

### *Main - choose one*

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus  
Roasted Cod And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque  
Butternut Squash Ravioli With Pumpkin Velouté, Pinenuts, Curly Kale And Smoked Ricotta  
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Bordelaise with Bone Marrow, Watercress\*

*\*Available for a £10 supplement per person.*

### *Served with*

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### *Dessert - choose one*

Pistachio Crème Brûlée, Shortbread Biscuit  
Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble

Please ask us for suitable wine suggestions for any part of your meal,  
We always have many varied & exciting options open by the glass.

*Please speak to your server regarding any allergy concerns. A discretionary 14% service charge will be added to your bill. All prices include VAT.*

# CLARETTE

## Private Dining Sharing Menu

Please note - all courses will be served family style.  
All dishes from this menu will be placed down the centre of your table.

£80 pp minimum 10 pax

Warm Baguette with Normandy Butter

### Starters

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks  
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple  
Chicken Liver Pâté, Fig Chutney with Penja Pepper, Cornichon, Brioche

### Mains

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus  
Roasted Cod And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque Butternut Squash  
Ravioli With Pumpkin Velouté, Pinenuts, Curly Kale And Smoked Ricotta  
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Bordelaise with Bone Marrow, Watercress\*

*\*Available for a £10 supplement per person.*

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Desserts

Pistachio Crème Brûlée, Shortbread Biscuit  
Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble

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