

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

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

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.

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

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