

CLARETTE

Private Dining Menu

Please note - we require all pre-orders to be made
at least 10 days 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 And Toasted Brioche

Main - choose one

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus
Roasted Stone Bass 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

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble
Selection of French Cheeses*

*Available for an £8 supplement per person.

*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 And Toasted Brioche

Mains

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus
Roasted Stone Bass 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

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble
Selection of French Cheeses*

*Available for an £8 supplement per person.

*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 Lunch Menu

Available for lunch from Tuesday to Saturday, between 12:00 and 2:00 PM.
Please note - we require all pre-orders to be made at least 10 days 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 And Toasted 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

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble
Selection of French Cheeses*

*Available for an £8 supplement per person.

*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 2:00 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 And Toasted 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

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble
Selection of French Cheeses*

*Available for an £8 supplement per person.

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