

CLARETTE

Private Dining Menu

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)

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Ham Hock, Mustard & Parsley Terrine, Sauce Gribiche, Sourdough
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios

Main (Choose one)

Spring Blanquette de Veau, Chantenay Carrots, Asparagus, Pilaf Rice with Bell Peppers
Spinach & Ricotta Ravioli, Petit Pois Velouté, Broad Beans, Pine Nuts & Crispy Kale
Cornish Cod "Véronique", White Grapes, Chanterelles, Samphire & Tarragon Vermouth Sauce
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)

Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble
Clarette Paris-Brest
Selection of French Cheeses*

**Available for an £8 supplement per person.*

We kindly suggest a pre-order of wines a minimum 1-2 weeks in advance of your event.

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

Sharing Menu

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

£60 pp

Warm Baguette with Normandy Butter

Starters

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Ham Hock, Mustard & Parsley Terrine, Sauce Gribiche, Sourdough
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios

Mains

Spring Blanquette de Veau, Chantenay Carrots, Asparagus, Pilaf Rice with Bell Peppers
Spinach & Ricotta Ravioli, Petit Pois Velouté, Broad Beans, Pine Nuts & Crispy Kale
Cornish Cod "Véronique", White Grapes, Chanterelles, Samphire & Tarragon Vermouth Sauce
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

Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble
Clarette Paris-Brest
Selection of French Cheeses*

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Private Dining Menu

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80 pp

Warm Baguette with Normandy Butter

Starter (Choose one)

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Ham Hock, Mustard & Parsley Terrine, Sauce Gribiche, Sourdough
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios

Main (Choose one)

Spring Blanquette de Veau, Chantenay Carrots, Asparagus, Pilaf Rice with Bell Peppers
Spinach & Ricotta Ravioli, Petit Pois Velouté, Broad Beans, Pine Nuts & Crispy Kale
Cornish Cod "Véronique", White Grapes, Chanterelles, Samphire & Tarragon Vermouth Sauce
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)

Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble
Clarette Paris-Brest
Selection of French Cheeses*

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£80 pp

Warm Baguette with Normandy Butter

Starters

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Ham Hock, Mustard & Parsley Terrine, Sauce Gribiche, Sourdough
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios

Mains

Spring Blanquette de Veau, Chantenay Carrots, Asparagus, Pilaf Rice with Bell Peppers
Spinach & Ricotta Ravioli, Petit Pois Velouté, Broad Beans, Pine Nuts & Crispy Kale
Cornish Cod "Véronique", White Grapes, Chanterelles, Samphire & Tarragon Vermouth Sauce
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