

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)

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Steak Tartare, Cured Egg Yolk, Toasted Sourdough
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

Main (Choose one)

Roasted Stone Bass, Sweetcorn Two Ways, Sea Vegetables, Mussels, Langoustine Consommé
Autumn Chicken Supreme "Gaston Gérard", White Wine & Comté, Creamy Mash
Burrata & Black Truffle Tortelloni, Tomato Broth, Aubergine, Basil & Carnaroli Rice
Grilled 100z 21-Day ^{*}Wet-Aged Rib-Eye Steak, Chimichurri Sauce, Watercress ^{*}

Available for a £10 supplement per person

Served with

Tenderstem Broccoli, Chilli & Garlic Butter
Butter Ratte Potatoes

Dessert (Choose one)

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble
Pistachio Crème Brûlée
Selection of French Cheeses ^{*}

**Available for a £8 supplement per person*

We kindly suggest a pre-order of wines a minimum 1-2 weeks in advance of your event.
Please note that our last seating for dinner is at 8:30 PM.

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

80 pp

Warm Baguette with Normandy Butter

Starters

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Steak Tartare, Cured Egg Yolk, Toasted Sourdough
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

Mains

Roasted Stone Bass, Sweetcorn Two Ways, Sea Vegetables, Mussels, Langoustine Consommé
Autumn Chicken Supreme "Gaston Gérard", White Wine & Comté, Creamy Mash
Burrata & Black Truffle Tortelloni, Tomato Broth, Aubergine, Basil & Carnaroli Rice
Grilled 100z 21-Day Wet-Aged Rib-Eye Steak, Chimichurri Sauce, Watercress *

**Available for a £10 supplement per person*

Served with

Tenderstem Broccoli, Chilli & Garlic Butter
Butter Ratte Potatoes

Desserts

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble
Pistachio Crème Brûlée
Selection of French Cheeses *

**Available for a £8 supplement per person*

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

Private Dining Lunch 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
Steak Tartare, Cured Egg Yolk, Toasted Sourdough
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

Main (Choose one)

Roasted Stone Bass, Sweetcorn Two Ways, Sea Vegetables, Mussels, Langoustine Consommé
Autumn Chicken Supreme "Gaston Gérard", White Wine & Comté, Creamy Mash
Burrata & Black Truffle Tortelloni, Tomato Broth, Aubergine, Basil & Carnaroli Rice
Grilled 100z 21-Day Wet-Aged Rib-Eye Steak, Chimichurri Sauce, Watercress *

**Available for a £10 supplement per person*

Served with

Tenderstem Broccoli, Chilli & Garlic Butter
Butter Ratte Potatoes

Dessert (Choose one)

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble
Pistachio Crème Brûlée
Selection of French Cheeses *

**Available for a £8 supplement per person*

We kindly suggest a pre-order of wines a minimum 1-2 weeks in advance of your event.
Please note that our last seating for lunch is at 2:30 PM.

CLARETTE

Sharing Menu

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60 pp

Warm Baguette with Normandy Butter

Starters

Seabass Ceviche, Cucumber, Jalapeño, Coriander
Steak Tartare, Cured Egg Yolk, Toasted Sourdough
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

Mains

Roasted Stone Bass, Sweetcorn Two Ways, Sea Vegetables, Mussels, Langoustine Consommé
Autumn Chicken Supreme "Gaston Gérard", White Wine & Comté, Creamy Mash
Burrata & Black Truffle Tortelloni, Tomato Broth, Aubergine, Basil & Carnaroli Rice
Grilled 100z 21-Day Wet-Aged Rib-Eye Steak, Chimichurri Sauce, Watercress *

** Available for a £10 supplement per person*

Served with

Tenderstem Broccoli, Chilli & Garlic Butter
Butter Ratte Potatoes

Desserts

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble
Pistachio Crème Brûlée
Selection of French Cheeses *

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