

PRESTIGE MENU A

Canapés

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Sweetcorn soup, hot-smoked sea trout

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Roasted quail, almond croquettes,
marinated swede, pinot gris dressing

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Roasted Scottish scallops, Jerusalem artichoke risotto,
sherry vinegar caramel, black truffle

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Braised shoulder of rose veal in honey and soy,
sautéed foie gras, five spice pears, mangetout

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Mascarpone cream, grapefruit sorbet

or

Selection of English and French cheeses
(supplement £8.00)

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Lemon verbena pannacotta,
blueberry salad, lemon madeleines

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Coffee or infusions served with chocolates

£95.00 per person

Please note certain dishes are subject to change dependant on seasonal produce

PRESTIGE MENU B

Canapés

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Pumpkin soup, black truffle, croutons

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Casterbridge beef carpaccio, pata negra,
parmesan, Worcestershire sauce ice cream

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Sautéed fillet of John Dory and scallop,
purple sprouting broccoli, passion fruit butter sauce

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Roasted cannon of lamb,
wild mushroom couscous, parsley gremolata

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Caramel chocolate mousse, lime ice cream

or

Selection of English and French cheeses
(supplement £8.00)

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Granny Smith apple parfait in nougat

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Coffee or infusions served with chocolates

£105.00 per person

Please note certain dishes are subject to change dependant on seasonal produce

PRESTIGE MENU C

Canapés

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Carrot and cardamom soup,
roasted New Caledonia tiger prawn

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Maple-glazed Muntjac deer loin,
raspberries, hazelnuts, foie gras

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Lobster and crayfish ravioli,
coconut and lemongrass bisque

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Fillet of beef wellington with Parma ham,
smoked-potato purée, braised vegetables, Madeira jus

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Buttermilk pannacotta, poached mango

or

Selection of English and French cheeses
(supplement £8.00)

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Cold valrhona chocolate fondant,
popcorn, raspberries, crème fraîche sorbet

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Coffee or infusions served with chocolates

£115.00 per person

Please note certain dishes are subject to change dependant on seasonal produce

MENU D

Canapés

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Smoked Longford Estate trout,
beetroot salad, horseradish ice cream , Oscietra caviar
(optional with £5.00 supplement)

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Suffolk pork three ways, cheek, fillet and belly,
apple fondant, pesto, red onion

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Selection of English and French cheeses
(supplement £8.00)

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Blackcurrant and hibiscus crème brûlée,
pain d'épices

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Coffee or infusions served with chocolates

£65.00 per person

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Gordon Ramsay at Claridge's, Brook Street, London W1K 4HR Tel: 020 7499 099 Fax: 020 7499 3099

Private Dining Office: 1 Catherine Place, London SW1E 6DX Tel 020 7592 1373/4 Fax: 020 7592 1366

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MENU E

Canapés

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Confit rabbit and crayfish ravioli,
tarragon velouté, green beans

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Pot-roasted Label Anglaise chicken,
truffled polenta, morel velouté, broccoli

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Selection of English and French cheeses
(supplement £8.00)

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Caramelised pear tarte Tatin,
iced Jersey cream

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Coffee or infusions served with chocolates

£65.00 per person

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MENU F

Canapés

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Braised Suffolk pork belly,
langoustine, quail egg, watercress and apple salad

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Pan-fried Anglesey bass and sautéed scallop,
fricassée of kohlrabi and cucumber, champagne velouté

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Selection of English and French cheeses
(supplement £8.00)

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Pear and vanilla parfait, gianduja chocolate biscuit

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Coffee or infusions, served with chocolates

£65.00 per person

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