

# CLARETTE

## Private Dining Menu

Please note - we require all pre-orders to be made  
at least one week before the date of your event

£75 pp

Warm Baguette with Normandy Butter

### Starter

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

### Main

Autumn Bresse Chicken "Gaston Gerard", Pomme Purée, Comté, White Wine & Mustard Sauce  
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoag, Tahini, Pine Nuts  
Cornish Cod Loin, Brown Shrimp, Caramelised Cauliflower, Samphire & Sicilian Prawn Bisque

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Dessert

Pear & Almond Tart Bourdaloue, Dark Chocolate Sorbet  
Pistachio Creme Brûlée, Shortbread Biscuit

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 13.5% 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.

£75 pp minimum 10 pax

Warm Baguette with Normandy Butter

### Starter

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

### Main

Autumn Bresse Chicken "Gaston Gerard", Pomme Purée, Comté, White Wine & Mustard Sauce  
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoag, Tahini, Pine Nuts  
Cornish Cod Loin, Brown Shrimp, Caramelised Cauliflower, Samphire & Sicilian Prawn Bisque

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Dessert

Pear & Almond Tart Bourdaloue, Dark Chocolate Sorbet  
Pistachio Creme Brûlée, Shortbread Biscuit

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