



THE LANESBOROUGH
LONDON

Private Dining Menu

AUTUMN/WINTER 2024

OETKER COLLECTION
Masterpiece Hotels



Private Dining Menu

Includes Lanesborough blend coffee and petit fours

Pre-starters

Select one dish from each course to create your set menu.

Lobster custard, poached lobster and heritage tomato salad, ginger and seaweed (gf)	£17
Mushroom parfait, madeira jelly, pickled mushroom salad (v, gf)	£16
White almond gazpacho, cucumber, grape, lovage (vv, gf)	£16

Starters

Select one dish from each course to create your set menu.

Terrine of chicken and smoked pork, fig and port preserve (gf)	£34
Seared Hereford beef, Jerusalem artichoke, dressed beluga lentils, cep aioli (gf)	£34
Duck liver parfait, cranberry and orange chutney, hazelnut	£32
London Cure Scottish smoked salmon, quail egg, horseradish mousse, cucumber salad (gf)	£32
Dorset crab, potato rosti, herb mayonnaise (gf)	£32
Shellfish cocktail, avocado mousse, fennel and poppy seed	£32
Chilled beetroot soup, fennel, apple and cumin (vv)	£32
Wild mushroom tartlet, whipped goats curd, truffle (v) <i>Can be adapted to be served vegan</i>	£29

(v)Vegetarian – (vv) Vegan – (gf) Gluten-free

We make every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As we prepare all our food in centralised kitchens, allergen-based meals are prepared in the same area as allergen-free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



Main Courses

Select one dish from each course to create your set menu.

Hereford Beef Wellington, glazed turnips, caramelised onion, truffle, honey and pale ale	£56
Norfolk Turkey, traditional festive accompaniments <i>Available 18th November to 5th January</i>	£52
Roast Cotswold chicken breast, chicken and celeriac pie, wild mushrooms, suprême sauce	£49
Scottish venison saddle, glazed heritage carrot, crispy venison parcel	£54
Spiced monkfish, black kale, crushed pumpkin, mild curry butter (gf)	£56
Line caught bass, langoustine and basil ravioli, samphire, shellfish broth	£52
Spinach and ricotta ravioli, truffled potato cream (v)	£48
Jerusalem artichoke risotto, smoked almond, garlic and rosemary (v, gf) <i>Can be adapted to be served vegan</i>	£46

Desserts

Select one dish from each course to create your set menu.

Poached pear and vanilla, caramelised puff pastry, jasmine ice cream	£24
Lanesborough Christmas pudding, vanilla ice cream, brandy custard sauce (v) <i>Available 18th November to 5th January</i>	£24
Apple and blackberry Eton mess, vanilla cream (gf)	£24
Milk chocolate bar, sea salt caramel, praline ice cream	£24
Carrot cake, cream cheese, walnut, orange ice cream (v)	£22
Almond frangipane cake, blueberry mousse	£24
Coconut and lime pudding, mint syrup (vv, gf)	£22
Selection of British cheeses, seasonal chutney	£28

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