



THE LANESBOROUGH  
LONDON

# Private Dining Menu Wine Cellar 2024

OETKER COLLECTION  
Masterpiece Hotels



# Private Dining Wine Cellar Menu

*Includes Lanesborough blend coffee and petit fours*

## Starters

*Kindly select one single starter for all guests.  
Pre-requested dietary requirements can be catered for.*

Coronation crab salad, curry and lime sabayon

Roast Orkney scallop, ceps, kombu, smoked butter

Tartare of Hereford beef, radish, quail egg, green beans, Oscietra caviar

Aged Comté agnolotti, celery, caramelised onion and madeira broth (v)

Salad of Cotswold duck, preserved fig, duck liver mousse, verjus



## Main Courses

*Kindly select one single main course for all guests.  
Pre-requested dietary requirements can be catered for.*

Hereford beef Wellington, hen-of-the-woods, truffle, pale ale and honey

Lobster thermidor, triple cooked chips, lobster Caesar salad (£10 supplement)

Cornish turbot, ratte potatoes, leek, lovage, oyster and champagne

Herdwick lamb rack, sweetbread stuffed cabbage, goat's curd and rosemary potatoes

Truffle risotto, ceps, Muscat, hazelnut, lemon thyme (v)

## Desserts

*Kindly select one single dessert course for all guests.  
Pre-requested dietary requirements can be catered for.*

Madagascan vanilla mille-feuille, salted caramel, Earl Grey ice cream (v)

Millionaire shortbread, pecan nut, crème fraîche ice cream

Raspberry pistachio frangipane tart, Champagne rosé sorbet

Manjari chocolate delice, cognac soft ganache, tonka ice cream (v)

£135 per person