

# Christmas Eve Menu £210

A glass of Moët & Chandon, Brut Impérial NV

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## Starters

Montgomery Cheddar tartlet, pickled onion, crispy kale, walnut, hollandaise (v)

Coronation crab, light curry sabayon

Terrine of guinea fowl and smoked pork, laminated fig brioche roll

Lampton and Jackson smoked salmon, potato rosti, oscietra caviar, oyster crème fraîche

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## Mains

Hereford beef wellington, glazed short rib, hen of the woods, truffled potato cake

Dover sole fillets, celeriac, leek, watercress, native lobster butter

Winter truffle risotto, Sharpham Brie, hazelnut and lemon thyme dressing (v)

Creedy carver duck breast, duck leg and cranberry pie, madeira and vanilla

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## Cheese

Selection of British cheeses, fig and prune chutney, malt loaf

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## Desserts

Lanesborough Christmas pudding, confit orange, brandy sauce

Milk chocolate tart, cacao tuile, salted caramel

Madeira cake, hazelnut crunch, praline ice cream

Chestnut cream, rum, vanilla ice cream

Selection of coffee and tea

Wine pairing £90 per person

Fine wine pairig £150 per person



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

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Masterpiece Hotels

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.