



THE LANESBOROUGH  
LONDON

# Private Dining Menu

SPRING/SUMMER 2024

OETKER COLLECTION

Masterpiece Hotels



# Private Dining Menu

*Includes Lanesborough blend coffee and petit fours*

## Pre-starters

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

## Starters

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

Seared Hereford beef, courgette, broad beans, truffled ricotta, green sauce (g)	£34
Smoked ham hock terrine, celeriac and cured ham, parsley and capers (g)	£32
Cured Scottish salmon, keta caviar, crispy potato, leek and potato dressing (g)	£32
Dorset crab, French toast, radish, smoked mayonnaise	£32
Salad of English asparagus, goat's curd, new potatoes, herb vinaigrette (v)	£34
Salad of heirloom beetroot, smoked ricotta, apple, blackberry and cider dressing (v)	£29
Yellow tomato gazpacho, tomato and basil sorbet, smoked almond pesto (g, vv)	£32



## Main Courses

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

Fillet of Hereford beef, caramelised celeriac, truffle and red wine sauce (g)	£58
Sutton Hoo chicken, shallot tart, asparagus, courgette, lemon thyme butter	£54
Spring lamb, grilled Roscoff onion, hispi cabbage, mint, black garlic (g)	£55
Scottish halibut, leeks, Jersey royals, smoked haddock and whole grain mustard sauce (g)	£56
Cornish cod, king prawn raviolo, shellfish bisque	£54
Black truffle and burrata tortellini, English peas, spring onion, white wine (v)	£46
Risotto of summer girolles, broad beans, pine nuts, White Lake Pecorino (v) <i>Can be adapted to be served vegan</i>	£46

## Desserts

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

Dark chocolate tart, ruby tea gel, vanilla ice cream	£22
Milk chocolate decadence, cocoa nib lime crunch, passion fruit	£24
Vanilla sponge, lemon grass mousse, basil ice cream (g, vv)	£22
Dulcey chocolate and blackberry gateaux	£24
Raspberry pistachio spiral, hibiscus ice cream	£22
Lime and lemon cheesecake, hazelnut sablé	£22
Selection of British cheeses, seasonal chutney	£25