

Céleste

Please allow me to start by welcoming you to Céleste Restaurant, The Lanesborough's celebrated dining experience.

My passion for cooking has enabled me to work alongside Master of Gastronomy and this experience continues to inspire me and influence the dishes that you see on the menu today.

Honouring British heritage and provenance with modern European creativity, our aim is to take you on a discovery of great flavours and food with a real story.

Bon Appétit

Steeven Gilles,
Head Chef de Cuisine

Gabriel Le Quang,
Head Pastry Chef

Ivan Di-Nasta,
Restaurant Manager

Paul Fauvel,
Head Sommelier



FESTIVE MENU

Butternut

roast chestnut, brown butter sabayon
and butternut squash velouté

Scottish smoked salmon

yuzu dressing and warm blinis



Stone bass

roast and purée of cauliflower,
lemon curry dressing

Turkey

stuffed with turkey farce, roasted sweet potatoes, chestnut purée
and roasted juice



Pecan pie

crunchy sable, caramelised banana
and pecan chantilly

Mont-Blanc

glazed Aubenas chestnuts, chestnut cream fondant,
blackcurrant gel

3 course menu £45.00 per person
Wine pairing £40.00 supplement per person

** Please note that this menu is available when reserved online only.*

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



OETKER COLLECTION

Masterpiece Hotels

** Please note that this menu is available when reserved online only.*

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