



# *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. We are committed to sourcing locally produced ingredients.

Bon Appétit

Steeven Gilles,  
Executive Head Chef

Ivan Di-Nasta,  
Restaurant Manager

Gabriel Le Quang,  
Head Pastry Chef

Paul Fauvel,  
Head Sommelier



## VEGETARIAN TASTING MENU

### **Butternut**

roast chestnut, brown butter sabayon  
and butternut squash velouté

### **Leeks**

burnt leeks, croutons, mimosa eggs  
and noisette butter dressing

### **Celeriac**

baked in oven, black truffle, crushed celeriac,  
Comté cheese and mushroom emulsion

### **Risotto**

Vialone Nano, black truffle  
and parmesan

### **Cheese**

cheese selection served with  
homemade crackers and grapes  
(£14.00 supplement)

### **Hazelnuts**

textures of hazelnut, crunchy gavotte  
and lemon confit

3-course Set Menu £80.00 per person  
*Accompanying Wines supplement £70.00*

4-course Set Menu £90.00 per person  
*Accompanying Wines supplement £80.00*

5-course Tasting Menu £100.00 per person  
*Accompanying Wines supplement £90.00*

To be enjoyed by the entire table



## TASTING MENU

### **Butternut**

roast chestnut, brown butter sabayon  
and butternut squash velouté

### **Oyster**

burnt leeks, rock oyster, croutons, mimosa eggs  
and noisette butter dressing

### **Scallop**

Scottish scallop, Jerusalem artichoke purée,  
pickled mushroom and truffled chicken jus

### **Deer**

roast Roe deer saddle with juniper berries  
and glazed beetroot in port wine

### **Cheese**

cheese selection served with  
homemade crackers and grapes  
(£14.00 supplement)

### **Hazelnuts**

textures of hazelnut, crunchy gavotte  
and lemon confit

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## TO START

### **Egg**

crispy organic Scotch egg,  
truffle mayonnaise

£28.00

### **Hen Pheasant**

foie gras, black truffle and Jerusalem artichoke terrine,  
hazelnut oil and Tartuffon cream

£32.00

### **Butternut** ♡

roast chestnut, brown butter sabayon  
and butternut squash velouté

£28.00

### **Oyster**

burnt leeks, rock oyster, croutons, mimosa eggs  
and noisette butter dressing

£28.00

### **Scallop**

Scottish scallop, Jerusalem artichoke purée,  
pickled mushroom and truffled chicken jus

£36.00

### **Celeriac** ♡

baked in oven, black truffle, crushed celeriac,  
Comté cheese and mushroom emulsion

£28.00

♡ - suitable for vegetarian



## TO FOLLOW

### **Stone Bass**

confit with nori powder, rock oyster tartar  
and cauliflower purée

£44.00

### **Chilean Sea Bass**

miso glaze and pickled radish

£44.00

### **Lobster**

poached, coco beans, wild mushrooms and  
lemongrass stock

£56.00

### **Beef**

roast fillet, onion compote, smoked mashed potato  
and red wine sauce

£48.00

### **Duck**

wild mallard duck breast, mandarin butternut purée,  
lemon, date condiment and duck jus

£44.00

### **Deer**

roast Roe deer saddle with juniper berries  
and glazed beetroot in port wine

£52.00

### **Grouse**

roast with coffee beans, chervil roots, red onion purée

£44.00

### **Sides £8**

Smoke mashed potatoes  
Seasonal vegetables

Mixed salad  
Baby spinach salad



## TO FINISH

£14.00

### **Pina colada soufflé**

roast pineapple and exotic sorbet

*Jurancon, Clos Lapeyre, South West, France 2017 £13.00*

### **Hazelnuts**

textures of hazelnut, crunchy gavotte  
and lemon confit

*Madeira, 'Malmsey', H.M Borges, Portugal 1998 £30.00*

### **Coffee**

coffee ice cream, caramelised pecan nut  
and milk chocolate Chantilly

*Vino Dulce Natural, Pedro Ximenez, Triana, La Gitana, Spain NV £11.00*

### **Chocolate**

Araguani tartelette,

mascarpone and tonka bean ice cream

*Beerenauslese, Kracher, Burgenland, Austria (served by magnum) £18.00*

### **Lemon**

yuzu curd, caramelised meringue  
and lemon sorbet

*Sweet Agnes Riesling, Seifried Estate, Nelson, New Zealand 2016 £17.00*



### **Cheese**

cheese selection served with  
homemade crackers and grapes

£16.00

*Tawny Port, Graham's, 10Years (served by Rehoboam), Portugal £19.00*