



THE LANESBOROUGH
LONDON

Private Dining Menu

Autumn / Winter

2019-2020



OETKER COLLECTION
MASTERPIECE HOTELS



Private Dining Menu

Includes Lanesborough blend coffee and petit fours

Starters

Please kindly select one starter for your guests

Cured beef carpaccio, black truffle mayonnaise and parmesan crisp (g)	£30.00
Goose parfait, spiced orange butter, Lanesborough chutney and brioche (g)	£32.00
Imperial caviar box, Cornish white crab, crème fraiche and lemon juice (g)	£75.00
Stone sea bass ceviche, sweet potato purée, crispy corn and tiger milk (g)	£28.00
Potimarron soup, chestnut purée, hazelnut and chestnut crisp (g,v)	£28.00
Heritage organic baby beetroot, Rosary goat's cheese lovage, pine nut pesto (g,v)	£28.00
Pan fried Scottish scallop, cauliflower couscous, capers, raisin and roasted jus (g)	£30.00
Roasted foie gras, organic sprouted mixed beans salad, yuzu duck consommé	£36.00

Main Courses

Please kindly select one main course for your guests

Roasted cod ballotine, salt baked celeriac, confit tomatoes and Provencal sauce (g)	£48.00
Miso glazed Chilean sea bass, glass noodle, stir fried vegetable Laksa sauce	£55.00
Poached Dover sole, bouillabaisse mashed potato, sautéed spinach and mussel cream (g)	£48.00
Roasted beef filet, truffle mash potato, seasonal vegetables and sauce Perigeux (g)	£65.00
Roasted venison filet, celeriac and pear purée, sautéed green kale served with black currant jus (g)	£48.00
Slow cooked lamb shoulder, anise carrot purée, Swiss chard and lamb jus (g)	£48.00
Roasted turkey, chestnut and cranberry stuffing, chestnut purée and truffle chicken jus	£50.00
Black truffle risotto, seasonal mushroom and truffle cream (g,v)	£44.00

Desserts

Please kindly select one dessert for your guests

Grapefruit and hibiscus tart served with citrus sorbet	£16.00
Spiced chocolate fondant, brown sugar cream served with stout gelato	£16.00
Carrot cake, hazelnut Chantilly served with green apple sorbet	£16.00
Banoffee	£16.00
Chestnut Mont Blanc served with citrus sorbet	£16.00
Cheese selection served with crackers and grapes	£20.00

(v)Vegetarian - (g) Gluten free

*Should you have any dietary requirements, please do not hesitate to inform us.
A discretionary service charge of 15% will be added to the bill.
Prices include VAT and exclude room hire charges.*