



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.*