



THE LANESBOROUGH  
LONDON

# Roadshow Menu

## Autumn / Winter

### 2019-2020



OETKER COLLECTION  
MASTERPIECE HOTELS



# Roadshow Menu

*Please select one option from each course to complete your menu*

## Starters

*Suitable to pre-set*

Cured beef carpaccio, black truffle mayonnaise and parmesan crisp

Stone seabass ceviche, sweet potato purée, crispy corn and tiger milk

Salmon gravlax, dill cream and blinis

Heritage organic baby beetroot, Rosary goats' cheese lovage, pine nut pesto (v)

Quinoa, pumpkin salad served with pomegranate dressing (v)

## Main courses

Grilled Scottish salmon, mash potato, seasonal vegetables and beurre blanc sauce

Roasted cod ballotine, salt baked celeriac, confit tomatoes and Provençal sauce

Slow cooked lamb shoulder, anise carrot purée, Swiss chard and lamb jus

Slow cooked chicken breast, truffled mashed potatoes and honey glazed carrots

Risotto, wild mushroom and parmesan cheese (g,v)

## Desserts

Grapefruit and hibiscus tart served with citrus sorbet

Spiced chocolate fondant, brown sugar cream, served with stout gelato

Carrot cake, hazelnut chantilly served with green apple sorbet

Chestnut Mont Blanc served with citrus sorbet

Banoffee

## Followed by

Lanesborough coffee and tea

**£70.00 per person**

(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.*