



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

Darcio Henriques,
Head Chef



TASTING MENU

Potimarron soup

Fresh grilled chestnut, croutons and hazelnuts

Foie gras terrine

Poached pear and brioche

Scottish scallops

Crushed celeriac, crispy skin and truffle chicken jus

Challans duck

Red cabbage purée, perfect carrots and pickled mustard

Cheese

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

Baba

Orange marmalade and yuzu cream

3-course set menu £85.00 per person
Accompanying wines supplement £70.00

4-course set menu £95.00 per person
Accompanying wines supplement £80.00

5-course tasting menu £105.00 per person
Accompanying wines supplement £90.00

To be enjoyed by the entire table
The Tasting Menu is available up to 1.45pm & 9.45pm

*For dietary requirements, please speak to our team who will be happy to assist.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*



VEGETARIAN TASTING MENU

Potimarron soup

Fresh grilled chestnut, croutons and hazelnuts

Baked cauliflower

Crispy onion and curry dressing

Perfect egg

Roasted seasonal mushrooms
and garlic butter

Truffle risotto

Carnaroli rice and aged parmesan

Cheese

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

Baba

Orange marmalade and yuzu cream

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
The Tasting Menu is available up to 1.45pm & 9.45pm

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TO START

Potimarron soup ✓

Fresh grilled chestnut, croutons and hazelnuts

£18.00

Fresh truffle salad ✓

Bitter salad, mascarpone cream and fresh truffle

£22.00

Foie gras terrine

Poached pear and brioche

£28.00

Salmon gravlax

Cold lentil salad with spicy dressing

£28.00

Scottish scallops

Crushed celeriac, crispy skin and truffle chicken jus

£24.00

Organic scotch egg

Mimosa egg and truffle mayonnaise

£22.00

✓ - suitable for vegetarian

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TO FOLLOW

Chilean sea bass

Mash potato, sautéed baby spinach and yuzu sauce

£44.00

Turbot on the bone

Roasted seasonal mushrooms with garlic butter

£44.00

Lobster tortelloni

Espelette pepper and fresh herbs

£36.00

Challans duck

Red cabbage purée, perfect carrots and pickled mustard

£38.00

Venison Wellington

Roe deer saddle, truffle mushroom duxelle
and madeira sauce

£44.00

Crusted lamb rack *to share between two*

Your choice of two side dishes

£75.00

Truffle risotto

Carnaroli rice and aged parmesan

£38.00

Sides **£8**

 Crisped root vegetables
 Cauliflower gratin
 **Fresh black truffle**
Supplement £6 per gram

 Smoked mashed potato
 Baby spinach & curry piquillos
 Winter salad

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TO FINISH

£14.00

Baba

Orange marmalade and yuzu cream

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



Grand Marnier, Cordon Rouge (50ml) £8.50

Tiramisu

Marsala gelato and mascarpone cream

Pedro Ximenez, Triana, La Gitana, Spain NV £11.00

Mille feuille

Crunchy puff pastry, chestnut parfait and mandarin reduction

Château Lafaurie-Peyraguey, 1st Cru Classé Sauternes 2005 £25.00

Baked Alaska

Lemon and mandarin frozen mousse, fresh meringue

Tokaji, Disznókö, 5 Puttonyos Dorgó Vineyard, Hungary 2008 £20.00

Apple

Baked apple, cinnamon brioche and Calvados gelato

Aria, Late Harvest, Pegasus Bay, Canterbury, NZ 2014 £15.00



Cheese

Cheese selection served with
homemade crackers and grapes

£16.00

Graham's, Tawny Port 10 Years Old, Portugal £ 19.00