



# *Céleste*

Please allow me to start by welcoming you to Céleste Restaurant, The Lanesborough's celebrated dining experience.

My passion for cooking began when I was 14 as I discovered all the fresh produce and ingredients on my small family farm in Portugal.

I hope that you are able to experience some of these flavours and textures I came across growing up in the dishes 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, with a strong commitment to source locally produced ingredients.

Bom Apetite

Darcio Henriques  
Head Chef



## TASTING MENU

### **Hand-dived Scottish Scallop**

Smoked celeriac puree, chicken and truffle jus



### **Seared Foie Gras**

Bean sprouts and puffed pearl barley



### **Poached Chilean Sea Bass**

Fish consommé, oysters and cauliflower puree



### **Pan-fried Roe Deer Saddle**

Pickled black berries, beetroot puree, and fermented plums



### **Strawberries & Cream**

Crème fraiche mousse, strawberries and lemon verbena



### **Cheese Selection**

Crackers and grapes

*(£12.00 supplement)*

3-course set menu £95.00 per person

*Accompanying wines supplement £70.00*

4-course set menu £105.00 per person

*Accompanying wines supplement £80.00*

5-course tasting menu £125.00 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

*\* Please note that this menu is available when reserved online only*

Should you have any dietary or allergen requirements, please do inform our team.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



## VEGETARIAN TASTING MENU

### **Potimarron Soup**

Grilled chestnuts, hazelnut and croutons



### **Crispy Organic Egg**

Kadaif strands and wild mushrooms



### **Roasted Aubergine**

Pickled onions, hazelnut and Greek yoghurt

*Available vegan on request*



### **Black Truffle Risotto**

Carnaroli rice and parmesan



### **Eton Mess**

Summer berries, coconut and violet (vegan)



### **Cheese Selection**

Crackers and grapes

*(£12.00 supplement)*

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 £115.00 per person

*Accompanying wines supplement £90.00*

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## TO START

### **Crispy Organic Egg**

Kadaif strands and wild mushrooms

**£24.00**



### **Seared Foie Gras**

Bean sprouts and puffed pearl barley

**£28.00**



### **Devonshire Crab**

Avocado puree, herring eggs and shellfish jus

**£32.00**



### **Hand-dived Scottish Scallop**

Smoked celeriac puree, chicken and truffle jus

**£28.00**



### **Potimarron Soup**

Grilled chestnuts, hazelnut and croutons

**£18.00**

*Available vegan on request*



### **Roasted Quail**

Bitter leaf salad and lemongrass dressing

**£25.00**

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## TO FOLLOW

### Lobster Ravioli

Shellfish velouté

£36.00



### Poached Chilean Sea Bass

Fish consommé, oysters and cauliflower puree

£44.00



### Fillet of Beef

Smoked mashed potato, onion compote and red wine jus

£45.00



### Pan-fried Roe Deer Saddle

Picked black berries, beetroot puree, and fermented plums

£44.00



### Confit Duck Leg Terrine

Celeriac puree and fermented plums

£38.00



### Roasted Aubergine

Pickled onions, hazelnut and Greek yoghurt

*Available vegan on request*

£32.00

### Sides £8



Crisped root vegetables



Sautéed wild mushrooms



Smoked mashed potato



Green salad

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## TO FINISH

### Strawberries & Cream

Crème fraiche mousse, strawberries and lemon verbena

**£15.00**



### Mille Feuille

Pecan nut, milk chocolate and salted caramel ice cream

**£16.00**



### Iced Parfait

Coffee, treacle and whiskey

**£14.00**



### Chocolate Decadence

Chocolate brownie, smoked chocolate cremeux  
& stem ginger ice cream

**£14.00**



### Eton Mess

Summer berries, coconut and violet (vegan)

**£15.00**



### Cheese Selection

Crackers and grapes

**£16.00**

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### **Teas**

£6.50

English breakfast, Lanesborough Afternoon Tea, Earl Grey  
Darjeeling, Sencha, Jasmine Flower Ball  
White Chocolate chilly  
Chocolate Brownie, White Apricot

### **Coffee**

£6.50

Americano, Espresso, Double Espresso  
Café Latte, Cappuccino

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OETKER COLLECTION

*Masterpiece Hotels*

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