



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

✓ - Vegetarian
(V) - Vegan



LIVE NIGHTS AT CELESTE

Glass of Champagne upon arrival

TO START

Crispy Organic Egg ✓

Kadaif strands and wild mushrooms

Dry Tokaji, Furmint, Kardos, 2017

Roasted Quail

Bitter leaf salad and lemongrass dressing

Chianti Rufina, Prunatelli, 2016

Baby Beetroot Salad ✓

Goat's cheese and lovage pesto

Available vegan on request

Rias Baizas, Barbutin, Galicia, Spain, 2018

TO FOLLOW

Pan-fried Stone Bass

Mushroom purée and fish jus

Costieres de Nimes, L'Ermitage, Auzan, 2018

Confit Duck Leg Terrine

Celeriac purée and fermented plums

Cahors, Château le Cedre 2015

Roasted Celeriac ✓

Miso glaze, black garlic purée,

hazelnut and vegetarian jus

Available vegan on request

Marsanne, Tahbilk, Nagambie Lakes, 2017

** 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.



TO FINISH

Strawberries & Cream

Crème fraiche mousse, strawberries and lemon verbena
Jurancon Moelleux Lapeyre, France 2017

Almond Pavé

Apricot, orange & thyme
Monbazillac Seigneur, France 2018

Chocolate Decadence

Chocolate brownie, smoked chocolate cremeux
& stem ginger ice cream
Chateau de Cerons, Bordeaux sweet, France 2018

Glass of Champagne and 3 courses £85.00 per person

Wine pairing £40.00 supplement per person

Wine pairings are subject to changes



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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