



# *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



## MENU DU JOUR

### 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**

Cauliflower 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

**3 courses £42.00 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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