



Celeste

CHRISTMAS EVE LIVE NIGHTS AT CELESTE

24th December 2020

Glass of Champagne on arrival

TO START

Beetroot Salmon Gravlax
Cucumber and barley



Perfect Organic Egg ✓
Cauliflower cous-cous



Pan-fried Scottish Scallops
Jerusalem artichoke and truffle jus



Roasted Butternut Squash Soup ✓
Chestnuts and noisette butter sabayon
Available vegan on request

TO FOLLOW

Confit Lamb Shoulder
Carrot and ginger puree, brussel sprouts and cavolo nero



Norfolk Bronze Turkey
Potato gratin, chestnuts and cranberry



Wild Turbot
Mushroom puree and fish jus



Celeriac Tagliatelle ✓
Truffle emulsion and aged Comté cheese
Available vegan on request



TO FINISH

Eggnog Bauble

White chocolate cremeux and frozen almond snow



Clementine Parfait

Blood orange gel and gingerbread crisp



Mont Blanc

with Passion Fruit



Spiced Pear Frangipan Tart

Christmas pudding ice cream and vanilla anglaise



Cheese selection

Handmade crackers and grapes
(£8.00 supplement)

3 courses £95 per person

Wine pairing £42.00 supplement per person

✓ - Vegetarian

(V) - Vegan

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

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.



OETKER COLLECTION

Masterpiece Hotels

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