



# CHRISTMAS DAY LUNCH MENU

25<sup>th</sup> December 2021

## Christmas aperitif



### Native Lobster Royale

Fennel pollen, Champagne jelly and Oscietra caviar



### Loch Duart Salmon

Falmouth oyster, cucumber and green pepper relish,  
oyster mayonnaise

*Or*

### Pressed Cotswold Duck Terrine

Foie gras parfait, fig preserve and chamomile jelly



### Roast Norfolk Bronze Turkey

Cranberry, sprouts, honey glazed parsnip, chestnut  
and truffled turkey sausage

*Or*

### Cornish Turbot en Croûte

Mille-feuille potatoes, sea vegetables and lobster butter sauce





### **Cheese**

Cave aged Cheddar, Chorley cake, spiced pear,  
apple vinegar and walnut



### **Traditional Christmas Pudding**

Crème brûlée ice cream, brandy sauce

*Or*

### **Egg Nog Bauble**

Bitter chocolate yule log and praline ice cream



### **Teas**

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

### **Coffee**

Americano, Espresso, Double Espresso  
Café Latte, Cappuccino

**Five courses with tea and coffee £260 per person**  
**Wine pairing £140 supplement per person**

*Should you have any dietary or allergen requirements, please do not hesitate to inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*