



NEW YEAR'S EVE DINNER MENU

31st December 2021

A glass of Champagne upon arrival

Dorset Crab Tartlet

Foie gras macaron, cep cornet, truffled pain perdu



Seared Orkney Scallop

Roast parsnip, beluga lentils, orange vinaigrette

Or

English Veal Tartare

Green beans, crisp shallots with mushroom ketchup



Hereford Beef Wellington

Charred kale, chestnut cream, smoked bacon and truffle

Or

Cornish Turbot

Cuttlefish, sea fennel, saffron and aromatic shellfish bisque



*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.*



Baron Bigod Cheese

Pickled quince, apple with golden raisin chutney and malt loaf



Mont Blanc

Clementine, blood orange and ginger

Or

Jivara Chocolate Delice

Salted peanut caramel and buttermilk 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 £325 per person
Wine pairing £155 supplement per person