

Festive Set Menu

Champagne	125ml	Bottle
Moët & Chandon, Brut Impérial NV	£19	£115
Moët & Chandon, Rosé Impérial NV	£27	£160
Ruinart, Blanc de Blancs NV	£32	£190
Taittinger, Blanc de Blancs 2011	£60	£350
Krug, Grand Cuvée	£74	£450

Starters

Cured salmon and Lytham shrimp cocktail, horseradish, light oyster cream
Pressed terrine of smoked ham hock and guinea fowl, celeriac, mustard seed
Parsnip and chestnut soup, aged Cheddar agnolotti, trompette mushrooms (v)

Mains

Roast Norfolk turkey, traditional festive garnish
Cornish cod, salsify, sprout tops, smoked bacon cream
Charred kale risotto, smoked ricotta, cauliflower mushroom, spring onion (v)

Festive Set Menu £52 per person
Wine pairing £43 supplement per person for three courses.

*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.*

Desserts

Lanesborough Christmas pudding, brandy sauce, vanilla ice cream

Apple and blackberry crumble, cinnamon caramel sorbet

Dark chocolate ganache, Earl Grey ice cream

Selection of British cheeses, crackers and chutney (£12 supplement)

Selection of tea and coffee £7

OETKER COLLECTION

Masterpiece Hotels

Festive Set Menu £52 per person

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

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