Festive Set Menu _{Sample}

Champagne	I25ml	Bottle
Moët & Chandon, Brut Impérial NV	£21	£115
Moët & Chandon, Rosé Impérial NV	£27	£160
Ruinart, Blanc de Blancs NV	£34	£190
Taittinger, Blanc de Blancs 2011	£60	£350
Krug, Grand Cuvée	£74	£450

Starters

Cured sea trout, green grape, lovage, white almond gazpacho Duck liver parfait, mandarin chutney, hazelnut milk roll Westcombe Cheddar and endive tartlet, celery, pickled walnut, cranberry (v)

Mains

Norfolk turkey Wellington, caramelised parsnip, sprout leaves, madeira and truffle

Cornish cod, charred squid, kombu, mushroom and tarragon dressing

Potato gnocchi, roast delica pumpkin, hen-of-the-wood, chestnut, Oloroso sherry $\left(v\right)$

Festive Set Menu £55 per person Wine pairing £45 per person Premium wine pairing £90 per person

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, caramelised milk ice cream, brandy sauce Dark chocolate brownie, praline, cinnamon caramel, ginger ice cream Madagascan vanilla custard tart, orange jam, bergamot ice cream

Selection of tea and coffee £8

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

OETKER COLLECTION

Masterpiece Hotels

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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