Christmas Day Menu £370 Sample Menu

A glass of Moët & Chandon, Brut Impérial NV

To begin

Mushroom parfait, charred celeriac, Jerusalem artichoke, truffle brioche

Starters

London Cure smoked salmon, Baerii caviar, horseradish cream, buckwheat blini Potato gnocchi, globe artichoke, truffle butter (v) Dorset crab, sorrel, green apple and vermouth jelly Quail agnolotti, cured duck ham, mushroom and game consommé

Mains

Christmas turkey roast, served with traditional accompaniments Cornish turbot, salsify, leek, langoustine ravioli, Champagne sauce Aged rib of beef, cordyceps, caramelised cep cream, dark ale and honey Winter truffle and wild mushroom nut roast, ceps, parsnip, cranberry, sprouts (v)

Cheese

Selection of British cheeses, saffron and pear chutney, dates, walnut

Desserts

Lanesborough Christmas pudding, brandy sauce, Tahitian vanilla ice cream Guanaja chocolate decadence, Scotch whisky, speculoos ice cream Lemon polenta cake, burnt orange purée, mascarpone ice cream Apple and quince crumble, rum raisin, caramel sorbet

Selection of coffee and tea

Wine pairing £120 per person Fine wine pairing £190 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.

OETKER COLLECTION Masterpiece Hotels