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

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.
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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.