Christmas Eve Menu £175

Sample Menu

A glass of Moët & Chandon, Brut Impérial NV

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Starters

- Coronation crab, curry and lime sabayon
- Winter truffle risotto, Berkswell cheese, chives, smoked butter (v)
- Native lobster and tarragon ravioli, caramelised onion broth
- Pressed Cotswold duck, mandarin, duck liver parfait, mushroom and Madeira ketchup

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Mains

- Hereford beef fillet, oxtail and horseradish parcels, Cumberland sauce
- Line-caught seabass, sea vegetables, Jersey oyster, Oscietra caviar
- Scottish venison fillet, roast foie gras, potato mille-feuille, stuffed prune
- Braised globe artichokes, ricotta gnocchi, Hen-of-the-woods mushrooms, cider and mustard (v)

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Cheese

- Selection of British cheeses, fig and prune chutney, malt loaf

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Desserts

- Lanesborough Christmas pudding, brandy sauce, Tahitian vanilla ice cream
- Manjari chocolate brownie, spiced cream, orange sorbet
- Warm almond filo nest, mulled winter fruit, cinnamon ice cream
- Grapefruit cheesecake, Gianduja, Rosé Champagne sorbet

Selection of coffee and tea

Wine pairing £70 per person
Fine wine pairing £130 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.