Christmas Eve Menu £175
Sample Menu
A glass of Moët & Chandon, Brut Impérial NV
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
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)
Cheese
Selection of British cheeses, fig and prune chutney, malt loaf
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 pairig £130 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