



THE LANESBOROUGH
LONDON

Introducing - The Wine Cellar at The Lanesborough, the new immersive wine and dining experience, launching September 2023



September 2023 – [The Lanesborough](#), London, is delighted to announce the latest in its innovative and exclusive private dining experiences with the launch of The Wine Cellar at The Lanesborough – a new unique and immersive dining experience, in the original wine cellar of Lanesborough House.

Setting the scene, The Wine Cellar at The Lanesborough is the perfect setting to linger over a cosy private lunch or dinner for up to 12 guests, or as an intimate venue for hosting tutored wine tastings, canape and wine pairings and small receptions.

Our head sommelier Raffaele Leonardo Silvestre and team of wine experts will help with every element of your planned wine journey along with our dedicated private dining team who are poised to create an unforgettable elegant event. An extensive wine list showcases vintages from Petrus, Sassicaia, Château Latour to name a few.



With a new private dining menu of modern British signature dishes by Executive Chef Shay Cooper, guests can choose and delight on Coronation crab, Roast Orkney scallop, Hereford beef tartare, Cotswold duck to start, followed by Beef Wellington, Lobster thermidor, Cornish turbot, Herdwick lamb rack, Truffle risotto. To follow, Raspberry pistachio frangipane tart, Millionaire shortbread, Madagascan vanilla mille-feuille, Manjari chocolate delicé.

Shay is one of London's most celebrated British Chefs, gaining a Michelin star, firstly at The Bingham Hotel in Richmond and then repeating this success as Executive Chef at The Goring, when the hotel was awarded its first Michelin Star during

his tenure. In 2020 Shay was the launch chef for the reopening of the iconic Notting Hill Restaurant Julie's, again gaining rave reviews for his modern take on traditional British cooking. Shay joined The Lanesborough in 2021 to take the lead on the culinary direction of the hotel.



In addition, The Wine Cellar at The Lanesborough will be organising throughout the year a series of intimate ticketed tutored wine dinners, the first being with Dom Pérignon Champagne on 20th October 2023. Guests will have the opportunity to enjoy a sumptuous canape reception, followed by a four-course dinner prepared by Executive Chef Shay Cooper, combined with 5 paired vintage glasses of Dom Pérignon Champagne. Discover each vintage in detail by Dom Pérignon ambassador, William Sharpley.

Post-dinner, guests are invited to retreat to the Garden Room to enjoy the rarest of Cognac's dating back as far as 1770 from our liquid library, *The Lanesborough Paradis*, as well as an impressive selection of cigars.

The Wine Cellar at The Lanesborough is available for private hire from £1,500 per day.

Three-course lunch or dinner menu at £135.00 per person

Wine choices as per wine list

20th October 2023 – The Dom Pérignon tutored wine dinner £395 per person

For more information and to book, visit lanesborough.com/winecellar or call +44 (0)20 7259 5599.

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