



THE LANESBOROUGH  
LONDON

# Private Dining Menu

AUTUMN/WINTER 2023/2024

OETKER COLLECTION

Masterpiece Hotels



# Private Dining Menu

*Includes Lanesborough blend coffee and petit fours*

## Pre-starters

Mushroom parfait, madeira jelly, pickled mushroom salad (v)	£18
White almond gazpacho, whipped feta parcel, cucumber, grape, lovage (v)	£18
Lobster custard, poached lobster and heritage tomato salad, ginger and seaweed	£18
Caramelised onion broth, wild mushrooms, truffle (vv)	£18

## Starters

*Kindly select one single starter for all guests.  
Pre-requested dietary requirements can be catered for.*

Seared Hereford beef, Jerusalem artichoke, dressed beluga lentils, cep aioli (g)	£32
Terrine of guinea fowl and smoked pork, mustard seeds, winter fruit chutney	£30
Sea bream tartare, celery, lemon, radish, hazelnut vinaigrette	£29
London Cure smoked salmon, quail egg, horseradish mousse, cucumber salad (g)	£30
Coronation crab, coriander, curry and lime (g)	£32
Salad of heirloom beetroot, smoked ricotta, apple, blackberry and cider dressing (v)	£29
Artichoke and wild mushroom salad, pickled walnuts, truffle dressing (vv)	£30



## Main Courses

*Kindly select one single main course for all guests.  
Pre-requested dietary requirements can be catered for.*

Roast Cotswold chicken breast, chicken and celeriac pie, wild mushrooms, Suprême sauce	£48
Hereford Beef Wellington, glazed turnips, caramelised onion, truffle, honey and pale ale	£56
Norfolk Turkey, traditional festive accompaniments <i>Available from 18<sup>th</sup> November to 4<sup>th</sup> January</i>	£52
Saddle of Welsh lamb, stuffed cabbage, crushed carrot and swede, parsley and mustard	£52
Line caught bass, langoustine and basil ravioli, samphire, shellfish broth	£52
Roast Cornish cod, crushed artichokes, lemon purée, cider and mussel sauce	£50
Westcombe Cheddar and Delica pumpkin agnolotti, white onion and rosemary (v)	£46
Chestnut mushroom risotto, cauliflower mushroom, Madeira and pine nut dressing (v)	£48

## Desserts

*Kindly select one main course for all guests.  
Pre-requested dietary requirements can be catered for.*

Cocoa nib chocolate tart, vanilla chantilly, Earl Grey ice cream	£22
Milk chocolate delice, passion fruit, Gianduja cream	£24
Red velvet crème fraîche cheesecake, pistachio whipped ganache	£24
Caramel vanilla and blackberry gateau	£22
Raspberry and lime spiral, cherry sorbet (g)	£22
Tonka bean sponge, blackberry mousse, shiso sorbet (vv, g)	£22
Selection of British cheeses, seasonal chutney	£25
Lanesborough Christmas pudding, vanilla ice cream, brandy custard sauce <i>Available 18<sup>th</sup> November to 4<sup>th</sup> January</i>	£24
Pear and port wine crumble, crème fraîche ice cream <i>Available 18<sup>th</sup> November to 4<sup>th</sup> January</i>	£22

(v)Vegetarian – (vv) Vegan – (g) Gluten-free

Should you have any dietary requirements, please do not hesitate to inform us.  
A discretionary service charge of 15% will be added to the bill.  
Prices include VAT and exclude room hire charges.