



THE LANESBOROUGH
LONDON

Working Lunch Menu

AUTUMN/WINTER 2023

OETKER COLLECTION

Masterpiece Hotels



Sandwiches

Kindly select two options from the following

Lemon ricotta, grilled courgettes, seeded sourdough roll (v)

Beef pastrami, sauerkraut, wholegrain mustard, Boston roll

Hot smoked salmon, fennel remoulade, laminated brioche

Selection of finger sandwiches

Montgomery cheddar, beetroot and orange chutney, onion seed brioche (v)

Broccoli and spinach tart, cream cheese, herbs (v)

Truffled corn-fed chicken and chive baguette

Salads

Kindly select two options from the following

Maple roasted delicata pumpkin, charred kale, tahini sauce, sesame tuille (vv,gf)

Salt baked beetroot, salad, cumin, labneh, chicory (v,gf)

Seasonal garden vegetable salad, green goddess dressing, sunflower seeds (v,gf)

Mixed leaf salad, oakleaf, butterhead, lambs leaf, house dressing (vv,gf)

Seafood salad, gem lettuce, prawns, hot smoked salmon, shaved fennel, lemon dressing (gf)

Salad of Asian greens, pickled ginger, lime, wasabi dressing (gf)

Selection of British cheeses, preserved fruit and nuts, quince, crackers (v)

Selection of British charcuterie, breadsticks, capers, cornichons

Smoked salmon platter, lemon crème fraiche, capers, shallot, blinis



Hot selections

Kindly select one option plus a vegetarian option from the following

Slow cooked lamb shoulder, dauphinoise potatoes, green beans, tomatoes and capers (gf)

Potato gnocchi, sauteed wild mushroom, tarragon, spinach (vv)

Seafood coconut curry, braised pilaf rice (gf)

Roast pork belly, braised red cabbage, whole grain mustard mash (gf)

Pan fried bass, charred broccoli, lemon crushed potatoes, sauce vierge (gf)

Roast Hereford beef, roast potatoes, sauteed spinach, green peppercorn sauce (gf)

Grilled lamb cutlets, roast Mediterranean vegetables, new potatoes, mint sauce (gf)

Vegetable lasagne, fresh basil, parmesan (v)

Sides

Sweet potato wedges (vv)

Tenderstem broccoli and almonds

French fries

£8 per person



Desserts

Kindly select two options from the following

Grapefruit caramel cheesecake

Dark chocolate choux bun, orange Chantilly

Gianduja chocolate and pink peppercorn gateau (gf)

Pistachio raspberry cube

Coffee and cinnamon 'Saint Honoré'

Mandarin mousse (vv,g)

£85 per guest
Including coffee and tea