Festive and New Year
2023

THE LANCESBOROUGH
LONDON
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The Lanesborough is at its most magical during the festive season, softly sparkling with Christmas décor and full of merriment from cheerful gatherings and parties.

Whether for the ultimate festive break or a seasonal party to remember, our grand residence is London’s distinguished destination for a lavish affair.

Our magnificent festive display will appear from the 10th November where the hotel will be transformed into a magical majestic mansion of seasonal wonder, created by Leanne Roberts-Hewitt from Wildabout Flowers.
Stay with us between 9th November and 22nd December 2023 for the ultimate seasonal shopping trip with Harvey Nichols and a luxury stay at The Lanesborough — including access to the coveted Lanesborough Club & Spa.

We’ll take care of all the little extras, with chauffeur-driven car transfers and butlers to collect your shopping whilst you stroll the sparkling streets of London’s revered shopping district.

Includes:

• A luxury stay with festive sweet treat on arrival
• Access to The Lanesborough Club & Spa
• A La Carte Breakfast in The Lanesborough Grill
• Transfer from The Lanesborough to Harvey Nichols in one of The Lanesborough’s chauffeur-driven cars* 
• Meet & Greet with the Harvey Nichols Style Concierge, or Private Shopping with a personal stylist
• Collection of Harvey Nichols shopping by one of The Lanesborough’s butlers, delivered to your room
  • 24 hour dedicated butler service
• Change of clothing pressed on arrival (one outfit per guest)
• Unlimited WiFi and access to music and movies on demand
• Complimentary water and fresh fruit, plus tea or coffee with wake-up calls

Deluxe Room’s starting from £1,035 based on 2 adults, Junior Suite starting from £1,785 based on 2 adults including daily English breakfast served in-room or at The Lanesborough Grill and festive welcome treats on arrival.

Book now or contact our Reservations Team on +44 (0)20 7259 5599 or reservations@lanesborough.com

www.lanesborough.com/festive
Available from 1st October 2023 to 7th January 2024

After a busy day of shopping – indulge in the ultimate luxurious treat with an immersion at The Lanesborough Club & Spa. The Winter Warmer package starts with a 60-minute, amethyst wrap, consisting of a warm oil painting ritual, an amethyst gel body wrap with a face and head massage to relax and balance the nervous system, stimulate circulation and regenerate skin cells and boost cell growth. Followed by a 60-minute deeper connections full body massage the magical hands of our therapists can: relax body, mind and spirit in a luxurious and nourishing way or be more dynamic to encourage circulation, tone muscles and stimulate the whole body, restoring energy, using warm oils and targeted deep tissue massages to untie the knots, release the tension and instil calm to troubled physiques.

To finish a 24-carat pure gold + Led LumiJade ritual, which is a 75-minute ultimate manicure or pedicure experience delivered by our most experienced therapists using L’Atelier Green organic plant-based skincare.

Priced at £500 per person including lunch in The Lanesborough Club & Spa Restaurant and use of all the Club & Spa facilities including spa relaxation lounge, hydra pool, sauna, steam, rain showers.

All prices are inclusive of VAT. To book contact spareception.lan@oetkercollection.com or call 0207 333 7064 www.lanesborough.com/festive
Christmas Parties

Deck the halls and dust off your festive best – The Lanesborough’s luxurious private dining rooms are perfect for getting into the spirit of Christmas, whether it is a sleek cocktail and canapé reception or sumptuous Christmas celebration.

Our menus can include Champagne on arrival, canapés, a three-course meal and wine on the table, with excellent service to ensure that all your guests enjoy a party to remember.

The Wine Cellar at The Lanesborough

The Wine Cellar at The Lanesborough is the perfect setting to linger over a cozy private festive 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. 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 delice.

Priced at £135 per person for a Three-course lunch or dinner menu.
Wine choices as per wine list. Room Hire from £1,500 inc VAT
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the final bill.
To book contact – events.lan@oetkercollection.com or call: 020 7259 5599
www.lanesborough.com/festive
Set Festive Lunch & Dinner in The Lanesborough Grill

available from 17th November 2023 to 7th January 2024

The Lanesborough’s flagship modern British restaurant, The Lanesborough Grill will play host to a series of celebratory and immersive dining experiences from 17th November 2023 to 7th January 2024. The exclusive Festive Set Menu has been created by acclaimed Executive Chef, Shay Cooper to honour the very finest of British produce.

Starters
- Cured sea trout, green grape, lovage, white almond gazpacho
- Duck liver parfait, mandarin chutney, hazelnut milk roll
- Westcombe Cheddar and endive tartlet, celery, pickled walnut, cranberry (v)

Mains
- Norfolk turkey Wellington, caramelised parsnip, sprout leaves, madeira and truffle
- Cornish cod, charred squid, kombu, mushroom and tarragon dressing
- Potato gnocchi, roast delica pumpkin, hen-of-the-wood, chestnut, Oloroso sherry (v)

Desserts
- Lanesborough Christmas pudding, caramelised milk ice cream, brandy sauce
- Dark chocolate brownie, praline, cinnamon caramel, ginger ice cream
- Madagascan vanilla custard tart, orange jam, bergamot ice cream

Selection of tea and coffee £3

Festive Set Menu £55 per person
Wine pairing £45 per person, Fine Wine pairing £90 per person

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599

www.lanesborough.com/festive

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<tr>
<th>Starters</th>
<th>Mains</th>
<th>Desserts</th>
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Festive Afternoon Tea

It doesn’t get much more festive or Instagrammable than The Lanesborough’s Queen Charlotte Festive Afternoon Tea. Taken in the richly decorated dining room of The Lanesborough Grill, the tea pairs one of London’s most beautiful dining settings with the expertly crafted delicacies created by the hotel’s talented team, led by Head Pastry Chef, Salvatore Mungiovino. Queen Charlotte: A Bridgerton Story, created in partnership with Netflix and Shondaland combines a wintertime immersion into a celebration of charming yuletide features, regal hues, and exquisite tastes.

To book, contact us on +44 (0)20 7259 5599 or dining.lanesborough@oetkercollection.com

The Land of Snow – Afternoon Tea

On the 2nd and 3rd December 2023, the grand ballroom of Belgravia will be transformed into a spectacular utopia called “The Land of Snow” for a special magical Festive Afternoon Tea experience, in partnership with Moriarty Events and Wildabout Flowers. Guests on these two days will experience a perfect setting of twilight winter, in one of London’s most beautiful dining rooms with the expertly crafted Afternoon Tea delicacies created by the hotel’s talented team, led by Head Pastry Chef, Salvatore Mungiovino.

In addition, on Saturday 2nd December, a special ballet stage performance will take place with four enactments from the nutcracker including Clara and the nutcracker, and the sugar plum fairy to accompany afternoon tea. Priced at £120 per person for adults for Afternoon Tea including a glass of Champagne and £75 per child on Saturday 2nd December to include the Nutcracker ballet performances. Afternoon Tea slots are at 12.30pm and 3.30pm prompt.

£105 per person for adults for Afternoon Tea including a glass of Champagne and £65 per child on Sunday 3rd December (no ballet performances on Sunday 3rd). Afternoon Tea slots are at 12.30pm and 3.30pm prompt.

To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
www.lanesborough.com/festive
Queen Charlotte Festive Afternoon Tea

Served from the 10th November 2023 to 7th January 2024

Sandwiches
Roast turkey, chestnut stuffing and cranberry mayonnaise
Beetroot cured salmon, yoghurt, dill with lemon zest
Organic cucumber, sage cream cheese
Truffled egg mayonnaise with watercress
Cornfed chicken, prune and turkey pie

Pastries
Your Majesty
King George - Dreams of Venus
Queen Charlotte’s Christmas Tree
Danbury Delight

Homemade Scones
Served with fruit preserves and clotted Devonshire cream

Cocktail
The Queen Charlotte Festive Cocktail
Fords Gin, Chambord liqueur, cranberry, exotic lychee, home vanilla sweetness and lime sunshine
topped with Champagne

Non-alcoholic
Noughty Sparkling Rosé, served with cranberry juice, exotic lychee,
home vanilla sweetness and lime sunshine

Priced at £90 per person with the Festive Cocktail or Mocktail, or £95 with a glass of Champagne.

To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

www.lanesborough.com/festive
There is nothing more magical than waking up on Christmas morning with all the family close by – especially when the little ones are eager to unwrap their gifts and your butler arrives with surprises for the family.

Christmas at The Lanesborough is filled with plenty of treats for creating special memories, from stockings filled with gifts delivered at midnight to a chauffeur-driven car to the nearby carol service.

Explore our ‘Christmas in Residence’ itinerary to plan your perfect winter escape to our grand residence in London. Prior to your arrival, Santa will send a personalised card, to find out your preferences over the festive stay.
Christmas in Residence – Three Festive Days

24th December
A beautifully decorated Christmas tree in your room or suite
A bottle of Champagne delivered to your room by your Butler
Chauffeur-driven car transfer to Harvey Nichols, Harrods or Hamley’s for last minute shopping (upon request)
Assistance with last minute wrapping from your personal Butler
Chauffeur-driven car transfer to St. Paul’s Church in Knightsbridge for evening service (upon request)

25th December
English breakfast served in-room or at The Lanesborough Grill
Personalised Christmas stockings for little ones
A five-course Christmas Day lunch with a glass of Champagne at The Lanesborough Grill

26th December
English breakfast served in-room or at The Lanesborough Grill
Chauffeur-driven car transfer to Harvey Nichols or Harrods to enjoy shopping (upon request)
Late departure subject to availability

The Christmas in Residence package starts from £1,677 in a Deluxe room based on 2 adults staying for 2 nights or more, and Junior Suite’s starting from £2,430 based on 2 adults staying for 2 nights or more. Rates are based per night. Offer available from 24th – 27th December 2023.
To book contact reservations.lan@oetkercollection.com Tel: 020 7259 5599
www.lanesborough.com/festive
Christmas Eve Dinner
The Lanesborough Grill

A glass of Moët & Chandon, Brut Imperial 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, Rose Champagne sorbet
Selection of coffee and tea

Priced at £175 per person. Wine pairing £70 per person. Fine wine pairing £130 per person
To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
www.lanesborough.com/festive
Christmas Day
The Lanesborough Grill

A glass of Moët & Chandon, Brut Impérial NV

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To begin
Mushroom parfait, charred celeriac, Jerusalem artichoke, truffle brioche

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Starters
London Cure smoked salmon, Baerii caviar, horseradish cream, buckwheat blini
Potato gnocchi, globe artichoke, truffle butter (v)
Dorset crab, sorrel, green apple and vermouth jelly
Quail agnolotti, cured duck ham, mushroom and game consommé

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Mains
Christmas Turkey roast, served with traditional accompaniments
Cornish turbot, salsify, leek, langoustine ravioli, Champagne sauce
Aged rib of beef, cordyceps, caramelised cep cream, dark ale and honey
Winter truffle and wild mushroom nut roast, cep, parsnip, cranberry, sprouts (v)

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Cheese
Selection of British cheeses, saffron and pear chutney, dates, walnut

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Desserts
Lanesborough Christmas pudding, brandy sauce, Tahitian vanilla ice cream
Guanaja chocolate decadence, Scotch whisky, speculoos ice cream
Lemon polenta cake, burnt orange purée, mascarpone ice cream
Apple and quince crumble, rum raisin, caramel sorbet
Selection of coffee and tea

Priced at £370 per person. Wine pairing £120 per person. Fine wine pairing £190 per person.

To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

www.lanesborough.com/festive
Christmas Day Buffet

Served at 12.30pm in the St George’s

Selection of dishes
Shellfish cocktail, Champagne jelly, caviar
Dressed duck liver pâté, truffle butter, toasted sourdough bread
Game consommé, truffle chicken dumplings
Lambton & Jackson smoked salmon, crème fraîche, capers, blini
Cep parfait, madeira jelly, fig brioche
Colston Bassett Stilton tartlet, apple, port, celery
Traditional Christmas turkey carved in the room, served with all the trimmings
Nut roast, served with traditional Christmas accompaniments
Salmon coulibiac, Pommery mustard sauce

Desserts
Selection of British cheeses, nuts, dates, figs, mandarin, grapes, biscuits and crackers
Traditional Christmas pudding, brandy sauce, vanilla cream
Sherry trifle
Mince pies

£275 per person. £135 per child
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599
www.lanesborough.com/festive

Boxing Day at The Lanesborough Grill

Tired of cooking – come and join us at The Lanesborough Grill for a relaxed three-course Boxing Day Dinner

£95 per person
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599
www.lanesborough.com/festive
Ignite the magic of the party season together with Moët & Chandon, as we raise a glass to 2024 and dance our way into the new year.

Tickets are priced at £200 per person and include entry to the Library Bar for the night, half a bottle of Moët & Chandon Grand Vintage 2015, a selection of canapés served from 9pm to 10.30pm and a DJ set from 9pm to 2am.

Tickets at £200 per person
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599
www.lanesborough.com/festive
New Year’s Eve
The Lanesborough Grill

A glass of Moët & Chandon, Brut Imperial NV

~ Dorset crab, lovage, green apple, sea purslane, white almond

~ Orkney scallop, winter tomato, macadamia nut, lemon kosho, citrus vinegar

~ Grilled native lobster, quail ravioli, Parmesan, truffled chicken broth

~ Hereford beef fillet, braised lettuce, smoked ox tongue, shallot, green peppercorn

~ Lancashire bomb, muscovado, walnut and date cake

~ Raspberry parfait, Champagne, lime

~ Chamomile, lemon, almond sponge, praline ice cream

~ Selection of coffee and tea

Priced at £355 per person for seven courses
Wine pairing £170 per person for five courses
Fine wine pairing £240 per person for five courses

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill. To book – contact dining.lanesborough@oetkercollection.com or call: 020 7259 5599
www.lanesborough.com/festive
With our New Year’s Eve Package, checking in on 31 December, residents will be greeted with a bottle of Moët & Chandon Champagne to toast to good health and prosperity when the clock strikes midnight.

To usher in 2024, the package includes a spectacular seven-course dinner with live festive entertainment in The Lanesborough Grill.

The following day, guests in residence can kickstart the New Year by indulging in a traditional English breakfast served in the comfort of their room by their very own personal butler.

A late check-out of 6pm allows plenty of time for R&R before departure, in the luxurious surrounds of The Lanesborough Club & Spa.

The New Year’s Eve in Residence package starts from £2,190 based on 2 adults in a Deluxe Room and £2,940 in a Junior Suite and is valid for a one-night stay on 31 December 2023.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

For more information and to book visit www.lanesborough.com/NYE

To book – contact reservations.lan@oetkercollection.com or call: 020 7259 5599

www.lanesborough.com/festive