



THE LANESBOROUGH
LONDON

Introducing - The Wine Cellar & Westminster - Wine Evening's at The Lanesborough, the new immersive wine and dining experiences, launching March 2024



February 2024 – [The Lanesborough](#), London, is delighted to announce the latest in its innovative and exclusive private dining experiences with the launch of The Wine Cellar & Westminster – Wine Evening's – a new unique and immersive dining experience, in the original wine cellar of Lanesborough House and the adjoining Westminster Room.

The first planned event will take place on the Wednesday 20th March 2024 where guests can enjoy a 4-course modern-British menu, meticulously designed by Executive Chef, Shay Cooper, to enhance each characteristic of the 4 Gusbourne wine' selected and featuring some of Cooper's signature Lanesborough Grill dishes.

The evening will be hosted by Gusbourne's Global Brand Ambassador Laura Rhys who is a Master Sommelier since 2010. Master Sommelier diploma is the highest distinction a professional can attain in fine wine and beverage service.

The evening will commence with a drink's reception in the original wine cellar of Lanesborough House, featuring Gusbourne, Blanc de Blancs, 2018 and The Lanesborough signature canapes. Followed by a seated atmospheric dinner in the adjoining Westminster room.

Menu and wine pairings will consist of:

Hand dived Orkney scallop, preserved lemon, caper and raisin purée
Gusbourne, Blanc de Blancs, 2015 by Magnum

Roast Cornish cod, lightly spiced curry butter
Gusbourne, Blanc de Noirs, 2019

Salt marsh lamb, grilled lamb belly, Tokyo turnip, green sauce
Gusbourne, Fifty One Degrees North, 2016

Vanilla cheesecake, poached Yorkshire rhubarb, Champagne sorbet, lime meringue
Gusbourne, Rosé, 2019

Priced at £175 per person

Shay Cooper, Executive Chef of The Lanesborough, 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.

Gusbourne is the most awarded English sparkling wine producer. The original estate in Kent dates back to 1410 and we are very proud to host this event in our very British establishment. The wines selection allows our guests to taste some signature sparkling wines like Blanc de Blancs in regular and magnum bottle from two different vintages and the premium cuvee Fifty One Degrees North.

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 next scheduled wine dinner thereafter will be with Tignanello Estate on the 22nd May.

Located in the heart of Chianti Classico (Tuscany), in the gently rolling hillsides between the Greve and Pesa river valleys. Two of the estate's prized vineyards are on the same hillside, Tignanello and Solaia, on soils that originated from marine marlstone from the Pliocene period rich in limestone schist. Grape varieties grown include the indigenous Sangiovese and untraditional varieties of Cabernet Sauvignon and Cabernet Franc that are able to fully express the territory's distinctive characteristics. The estate's two signature wines, Solaia and Tignanello, are produced from these vineyards and have been defined by the international press as "among the most influential wines in the history of Italian viticulture".

The event will be hosted by Allegra Antinori, one of the three daughters of Marchese Piero Antinori with a specially prepared menu designed by Executive Chef, Shay Cooper, to enhance each characteristic of the 4 Tignanello Estate wine's selected and featuring some of Cooper's signature Lanesborough Grill dishes. Priced at £375 per person.

For more information and to book, visit [Lanesborough.com/winedinners](https://lanesborough.com/winedinners) or call +44 (0)20 7259 5599.

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