

Christmas Eve Menu £230

A glass of Laurent-Perrier La Cuvée on arrival

Starters

Native lobster macaroni, poached chicken and tarragon

Terrine of duck and guinea fowl, chestnut and bacon brioche

Kirkham cheese soufflé, winter truffle and madeira (v)

Yellow fin tuna, cucumber, apple, lime and mint

Mains

Hereford beef Wellington, crispy ox cheek, bourguignon sauce

Cotswold duck, glazed parsnip, red leaves, sweet and sour chicory

Line caught sea bass, artichoke, salsify, razor clams, champagne

Creamed organic spelt, Cacklebean egg, cep and berkswell (v)

Cheese

Selection of British cheeses, prune, cherry and port chutney

Desserts

Lanesborough Christmas pudding, brandy sauce, vanilla ice cream

Cookies & milk, chocolate pudding, milk sorbet

Cranberry Bakewell tart, pecan, malted ice cream

Banana bread, dulce, mascarpone, salted milk ice cream

Selection of coffee and tea

Wine pairing £95 per person

Fine wine pairing £155 per person

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

OETKER HOTELS

Masterpiece Collection

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