

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.



Christmas Buffet Menu

Selection of dishes

Native lobster and smoked haddock vol-au-vent, oscietra caviar

Lampton and Jackson smoked salmon, cornichons, capers, blini

Truffled quail and duck pie, cranberry chutney

Cep and madeira pithivier (v)

Scottish shellfish cocktail, langoustine, fresh herbs, lime

Traditional Christmas turkey, served with traditional accompaniments

Truffled chestnut roast (v)

Loch Duart salmon coulubiach, Champagne and caviar sauce

Desserts

Selection of British cheeses, celery, grapes, rye crackers, fig compote

Traditional Christmas pudding, brandy sauce, vanilla cream

Winter berry trifle, gingerbread

Traditional mince pies

Festive yule log

£310 per person including a glass of Champagne

£180 per child

Christmas Day Menu £495

A glass of Laurent-Perrier La Cuvée on arrival

To begin

Cep parfait, caramelised truffle biscuit

Starters

Coronation crab, curry sabayon

Oak smoked salmon, poached langoustine, buckwheat pancake, sorrel

Wagyu beef tartare, smoked bone marrow, oscietra caviar

Kirkham cheese soufflé, chestnut, cep and madeira (v)

Mains

Traditional Christmas turkey roast, all the trimmings

Hereford beef fillet, seared duck liver, glazed shallot, creamed truffled potatoes

Cornish turbot royale, Champagne, potato and oyster velouté

Winter truffle agnolotti, grilled artichoke, Somerset brie cream (v)

Cheese

Selection of British cheeses, prune, cherry and port chutney

Desserts

Lanesborough Christmas pudding, brandy sauce, vanilla ice cream

Chocolate & Baileys yule log

Warm apple & cranberry crumble, cinnamon ice cream

Winter berry trifle & gingerbread

Selection of coffee and tea

Wine pairing £150 per person

Fine wine pairing £220 per person

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Boxing Day Menu

Sample Menu

Starters

- Coronation crab
- Roast Orkney scallop “Kedgeree”
- Buttermilk fried quail, toasted hazelnut, miso aioli
- Chestnut soup, fresh winter truffle, Appleby cheese agnolotti (v)
- Veal tartare, smoked tuna, crispy herbs
- Westcombe cheddar soufflé, hen of the woods, wholegrain mustard (v)

Mains

- Dry aged rib-eye, fried Burford Brown egg, roscoff onion tart
- Salt marsh lamb chops, grilled hispi cabbage, Shepherd’s pie
- Charred kale risotto, buttered salsify, White Lake pecorino (v)
- Grilled turbot on the bone, Lytham shrimps, capers, lemon
- Dover sole, charlotte potatoes, saffron, shellfish meunière

Desserts

- Whisky and malt millionaire shortbread
- Mandarin posset, chocolate all butter shortbread
- Sticky toffee pudding, brandy sauce, clotted cream ice cream
- Manjari chocolate fudge cake
- Selection of British cheeses from the trolley

Selection of tea and coffee £9

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

Boxing Day Dinner £120 per person
Wine pairing £80 per person
Fine wine pairing £130 per person

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

New Year's Eve Menu £460

A glass of Laurent-Perrier La Cuvée

Dorset crab cocktail, crispy herbs, spring onion aioli

Native lobster thermidor tartlet, citrus, sea herbs

Truffled chicken broth, poached quail, duck boudin

Hereford beef fillet, oxtail agnolotti, horseradish and oyster cream

Sharpham Brie, cherry and hazelnut cake

Dulce cheesecake, crème fraîche, amaretto & coffee ice cream

Selection of coffee and tea

Wine pairing £195 per person for five courses
Fine wine pairing £300 per person for five courses

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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