

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

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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