



THE LANESBOROUGH
LONDON

Private Dining
Lunch & Dinner Set Menu
2026

OETKER HOTELS
Masterpiece Collection



Private Dining Set Menu

Please select one dish from each course to create your set menu.

Three courses for £115 per person

Includes tea, coffee and petit fours

Pre-starters

Supplement charge

Lobster custard, poached lobster and heritage tomato salad, ginger and seaweed (gf)	£17
Mushroom parfait, madeira jelly, pickled mushroom salad (v, gf)	£16
White almond gazpacho, cucumber, grape, lovage (vv, gf)	£16
Cauliflower panna cotta, Oscietra caviar (gf)	£98

Caviar Service

Supplement charge

For additional indulgence we are also able to offer a caviar course served either from a station in the room, or served on ice with traditional accompaniments and placed on the table for guests to enjoy.

Served from the trolley

40 grams per person

Oscietra £230

Beluga £510

Placed on the dining table

30 grams per person

Oscietra £170

Beluga £380

(v)Vegetarian – (vv) Vegan – (gf) Gluten-free

We make every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As we prepare all our food in centralised kitchens, allergen-based meals are prepared in the same area as allergen-free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



Starters

Chicken liver parfait, port and madeira jelly, parker house roll

Westcombe Cheddar souffle, button mushroom velouté (v)

Potted Dorset crab, devilled butter, grilled focaccia

Confit duck terrine, celeriac remoulade, truffle brioche

Cured sea bream, toasted almonds, chilled pea and basil soup (gf)

Burratina, roast beetroots, fennel and carraway seed salad (v)

Bluefin tuna, daikon radish, citrus ponzu dressing

Potted salmon, horseradish, pickled cucumber, toasted soda bread

Waldorf salad, walnut vinaigrette (v, gf)

Main Courses

Hereford beef Wellington, truffle mashed potatoes, red wine and shallot sauce
(£8 supplement per person)

Sutton Hoo chicken, asparagus, cheese and onion tartlet, sherry sauce

Roast Cornish seabass, peas, jersey royals, mussels, chive butter (gf)

Scottish Halibut, shellfish pasta, white wine and saffron

Truffled burrata tortellini sauteed wild mushrooms, cep cream (v)

Saddle of Cumbrian lamb, garlic potatoes, hispi cabbage, grain mustard (gf)

Grilled sea trout, buttered crab, summer vegetables, herb emulsion

Glazed short rib, potato gnocchi, charred baby gem, mustard and capers

Roast monkfish, cockles, clams, asparagus, white wine and parsley (gf)

Asparagus risotto, Jerusalem artichoke, toasted hazelnut (v)

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Desserts

Dark chocolate tart, espresso syrup, yoghurt ice cream

Caramelised puff pastry, poached peach, vanilla jasmine ice cream

Pistachio mousse, raspberry, white chocolate ice cream

Rhubarb pavlova, rose and lychee sorbet

Coconut and lime pudding, mint gel (vv, gf)

Almond sponge, strawberry ice cream

Selection of British cheeses, fig chutney, dried fruit crackers

To Finish

£22 per cocktail

Espresso Martini

Vodka, espresso and coffee liqueur

Old Fashioned

Burbon, bitters, sugar and orange zest

Lanesborough Classic Margarita

Tequila, lime juice and orange liqueur

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