



THE LANESBOROUGH
LONDON

Working Lunch Menu

AUTUMN/WINTER 2024

OETKER COLLECTION

Masterpiece Hotels



Sandwiches

Kindly select two options from the following

Smashed avocado, pomegranate, quail egg, seeded roll (v)

Beef pastrami, sauerkraut, wholegrain mustard, Boston roll

Hot smoked salmon, fennel remoulade, laminated brioche

Selection of finger sandwiches

Coronation chicken roll

Broccoli and spinach tart, cream cheese, herbs (v)

Truffled egg mayonnaise, watercress (v)

Falafel wrap, pickled red cabbage, tahini sauce (vv)

Salads

Kindly select two options from the following

Maple roasted delicata pumpkin, charred kale, tahini sauce, sesame tuille (vv,gf)

Salt baked beetroot salad, cumin, labneh, chicory (v,gf)

Seasonal garden vegetable salad, green goddess dressing, sunflower seeds (v,gf)

Mixed leaf salad, oakleaf, butterhead, lambs leaf, house dressing (vv,gf)

Salad of Asian greens, pickled ginger, lime, wasabi dressing (gf)

Selection of British cheeses, preserved fruit and nuts, quince, crackers (v)

Selection of British charcuterie, breadsticks, capers, cornichons

Smoked salmon platter, lemon crème fraiche, capers, shallot, blinis

(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.



Hot selections

Kindly select one option plus a vegetarian option from the following

Slow cooked lamb shoulder, dauphinoise potatoes, green beans, tomatoes and capers (gf)

Potato gnocchi, sauteed wild mushroom, tarragon, spinach (vv)

Roast pork belly, braised red cabbage, whole grain mustard mash (gf)

Pan fried sea bream, charred broccoli, lemon crushed potatoes, sauce vierge (gf)

Roast Hereford beef, roast potatoes, sauteed spinach, green peppercorn sauce (gf)

Corn-fed chicken, grilled courgettes, new potatoes, mint sauce (gf)

Tomato and olive cous cous, roast Mediterranean vegetables, basil pesto (v)

Sides

Sweet potato wedges (vv)

Tenderstem broccoli and almonds

French fries

£8 per person

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Desserts

Kindly select two options from the following

Hazelnut choux praline, chantilly

Lemon meringue tart

Dark chocolate mousse, cherry cake

Brioche bun, cinnamon crust, blackberry compote (v)

Matcha, mango curd gateau (vv, gf)

Blueberry mousse, almond sponge

£86 per guest
Including coffee and tea

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