

Christmas Day Menu £420

A glass of Moët & Chandon, Brut Impérial NV

To begin

Smoked potato mousse, black truffle, beluga lentils

Starters

Ballotine of Cotswold duck and quail, spiced beetroot and mandarin chutney, duck liver parfait

Lampton and Jackson smoked salmon, potato rosti, oscietra caviar, oyster crème fraîche

Scottish lobster and langoustine cocktail, sea herbs, avocado, champagne jelly

Caramelised onion broth, pickled ceps, Westcombe Cheddar parcels, grain mustard (v)

Mains

Christmas turkey roast, served with traditional accompaniments

Hereford beef fillet "Rossini", tawny port sauce

South coast Turbot, red shrimp, cauliflower and lemon puree, aromatic lobster bisque

Celeriac, chestnut and truffled Gloucester pithivier, caramelised parsnip and maple (v)

Cheese

Selection of British cheeses, fig and prune chutney, dates

Desserts

Black forest cake, morello cherry sorbet

Citrus Eton mess, vanilla chantilly

Red wine poached pear, gingerbread, spiced ice cream

Lanesborough Christmas pudding, confit orange, brandy sauce

Selection of coffee and tea

Wine pairing £140 per person

Fine wine pairing £210 per person



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 COLLECTION
Masterpiece Hotels

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.