Festive Set Menu

Starters

Creamed parsnip soup, chestnut and ricotta parcels (v) Terrine of duck and cornfed chicken, laminated truffle roll

Mains

Norfolk turkey Wellington, carrot and swede, sprout leaves, cranberry Cornish cod, artichokes, red shrimp, samphire, lemon thyme

Desserts

Lanesborough Christmas pudding, brandy, caramelised milk ice cream Honey and caramel yule log, honeycomb ice cream Selection of British cheeses (£12 supplement)

Selection of tea and coffee £8 Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

> Three courses £56 Wine pairing £45 per person Fine wine pairing £90 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.

OETKER COLLECTION

Masterpiece Hotels

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.

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