



THE LANESBOROUGH  
LONDON

# Private Dining Lunch & Dinner Set Menu 2025

OETKER COLLECTION  
Masterpiece Hotels



# 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

## 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)

Burratatina, roast beetroots, fennel and caraway seed salad (v)

Bluefin tuna, daikon radish, citrus ponzu dressing (gf)

Potted salmon, horseradish, pickled cucumber, toasted soda bread

Waldorf salad, walnut vinaigrette (v, gf)

(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.



## Main Courses

Hereford beef Wellington, truffle mashed potatoes, red wine and shallot sauce

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 (gf)

Almond sponge, strawberry ice cream

Selection of British cheeses, fig chutney, dried fruit crackers

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