



Céleste

CHRISTMAS EVE & DAY MENU

Christmas aperitif

Canapés with a glass of Champagne brut



Foie gras

Vanilla, cinnamon terrine served with poached pear and brioche

Poiré, Authentique, E.Bordelet, Normandie, France NV



Scottish scallops

Pan fried, truffle celeriac purée and chicken jus

Chardonnay "Camelot", Jackson Estate, Santa Barbara, USA 2015



Turkey "à la Royale"

Slow cooked ballotine, chestnut purée and fresh truffle jus

Shiraz "The Struie", Torbreck, Barossa, Australia 2015



Truffle brie de Meaux

Grahams 30 Y, Tawny Port, Portugal (served by Rehoboam)



Lanesborough's Christmas dessert 2019

Château Lafaurie Peyraguey, 1st Cru Sauternes, France 1998

5 course menu £250

Matching Wines £150



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