



# Céleste

Please allow me to start by welcoming you to Céleste Restaurant, The Lanesborough's celebrated dining experience.

My passion for cooking has enabled me to work alongside Master of Gastronomy and this experience continues to inspire me and influence the dishes that you see on the menu today.

Honouring British heritage and provenance with modern European creativity, our aim is to take you on a discovery of great flavours and food with a real story. We are committed to sourcing locally produced ingredients.

Bon Appétit

Steeven Gilles,  
Executive Head Chef



## VEGETARIAN TASTING MENU

### **Potimarron soup**

Fresh grilled chestnut, croutons and hazelnuts

### **Baked cauliflower**

Crispy onion tempura and curry dressing

### **Seasonal mushroom**

Roasted cèpes, trompette, chanterelle, perfect egg and garlic butter

### **Risotto**

Carnaroli rice with fresh truffle and aged parmesan

### **Cheese**

Cheese selection served with homemade crackers and grapes  
(£14.00 supplement)

### **Baba**

Orange marmalade and yuzu cream

3-course set menu £80.00 per person  
*Accompanying wines supplement £70.00*

4-course set menu £90.00 per person  
*Accompanying wines supplement £80.00*

5-course tasting menu £100.00 per person  
*Accompanying wines supplement £90.00*

To be enjoyed by the entire table

*For dietary requirements, please speak to our team who will be happy to assist.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*



The Tasting Menu is available up to 1.45pm & 9.45pm

## TASTING MENU

### **Potimarron soup** V

Fresh grilled chestnut, croutons and hazelnuts

### **Foie gras terrine**

Toasted brioche and chutney figs

### **Scottish scallops**

Crushed celeriac, crispy skin and truffle chicken jus

### **Challand duck**

Red cabbage purée, perfect carrots and pickled mustard

### **Cheese**

Cheese selection served with  
homemade crackers and grapes  
(£14.00 supplement)

### **Baba**

Orange marmalade and yuzu cream

3-course set menu £85.00 per person  
*Accompanying wines supplement £70.00*

4-course set menu £95.00 per person  
*Accompanying wines supplement £80.00*

5-course tasting menu £105.00 per person  
*Accompanying wines supplement £90.00*

To be enjoyed by the entire table  
The Tasting Menu is available up to 1.45pm & 9.45pm

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## TO START

### **Potimarron soup** ✓

Fresh grilled chestnut, croutons and hazelnuts

**£18.00**

### **Fresh truffle salad** ✓

Bitter salad, mascarpone cream and fresh truffle

**£22.00**

### **Foie gras terrine**

Toasted brioche and chutney figs

**£28.00**

### **Rock oyster**

Confit rattes potato, oyster cream and oscietra

**£28.00**

### **Scottish scallops**

Crushed celeriac, crispy skin and Truffle chicken jus

**£24.00**

### **Organic scotch egg**

Mimosa egg and truffle mayonnaise

**£22.00**

✓ - suitable for vegetarian

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## TO FOLLOW

### **Cod ballotine**

Crushed potatoes and provençale sauce

**£36.00**

### **Turbot on the bone**

Roasted cèpes with garlic butter

**£44.00**

### **Lobstertortelloni**

Shells velouté, Espelette pepper and fresh herbs

**£36.00**

### **Challand duck**

Red cabbage purée, perfect carrots and pickled mustard

**£38.00**

### **Turkey “à la royale”**

Gnocchi, chestnut purée and truffle jus

**£48.00**

### **Venison Wellington**

Roe deer saddle, truffle mushroom duxelle  
and madeira sauce




**£44.00**





### **Risotto**

Carnaroli rice with fresh truffle  
and aged parmesan

**£38.00**

### **Sides £8**

-  Vegetable moussaka
-  Cauliflower gratin
-  **Supplement of fresh black truffle**  
*£6 per gram*

-  Smoked mashed potato
-  Baby spinach & curry piquillos
-  Winter salad
-  **Supplement of fresh white truffle** *£10 per gram*

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## TO FINISH

£14.00

### **Baba**

Orange marmalade and yuzu cream

*Sweet Agnes Riesling, Seifried Estate, New Zealand 2016 £17.00*

### **Tiramisu**

Marsala gelato and mascarpone cream

*Pedro Ximenez, Triana, La Gitana, Spain NV £11.00*

### **Mille feuille**

Crunchy puff pastry, chestnut parfait and mandarin reduction  
*Château Lafaurie-Peyraguey, 1st Cru Classé Sauternes 2005 £25.00*

### **Baked Alaska**

Lemon and mandarin frozen mousse, fresh meringue

*Tokaji, Disznókő, 5 Puttonyos Dorgó Vineyard, Hungary 2008 £20.00*

### **Apple**

Baked apple, cinnamon brioche and Calvados gelato

*Aria, Late Harvest, Pegasus Bay, Canterbury, NZ 2014 £15.00*



### **Cheese**

Cheese selection served with  
homemade crackers and grapes

**£16.00**

*Graham's, Tawny Port 10 Years Old, Portugal £ 19.00*