



Céleste

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


My passion for cooking began when I was 14 as I discovered all the fresh produce and ingredients on my small family farm in Portugal.

I hope that you are able to experience some of these flavours and textures I came across growing up in the dishes 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, with a strong commitment to source locally produced ingredients.

Bom Apetite

Darcio Henriques
Head Chef

 - Vegetarian
(V) - Vegan



LIVE NIGHTS AT CELESTE

Glass of Champagne upon arrival

TO START

Crispy Organic Egg

Kadaif strands and wild mushrooms

Dry Tokaji, Furmint, Kardos, 2017

Roasted Quail

Bitter leaf salad and lemongrass dressing

Chianti Rufina, Prunatelli, 2016

Baby Beetroot Salad

Goat's cheese and lovage pesto

Available vegan on request

Rias Baizas, Barbutin, Galicia, Spain, 2018

TO FOLLOW

Pan-fried Stone Bass

Mushroom purée and fish jus

Costieres de Nimes, L'Ermitage, Auzan, 2018

Confit Duck Leg Terrine

Celeriac purée and fermented plums

Cahors, Château le Cedre 2015

Roasted Aubergine

Pickled onions, hazelnut and Greek yoghurt

Available vegan on request

Marsanne, Tahbilk, Nagambie Lakes, 2017

** Please note that this menu is available when reserved online only*

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.



TO FINISH

Strawberries & Cream

Crème fraîche mousse, strawberries and lemon verbena
Jurancon Moelleux Lapeyre, France 2017

Almond Pavé

Apricot, orange & thyme
Monbazillac Seigneur, France 2018

Chocolate Decadence

Chocolate brownie, smoked chocolate cremeux
& stem ginger ice cream
Chateau de Cerons, Bordeaux sweet, France 2018

Glass of Champagne and 3 courses £85.00 per person

Wine pairing £40.00 supplement per person

Wine pairings are subject to changes



Teas

£6.50

English Breakfast, Lanesborough Afternoon Tea, Earl Grey
Darjeeling, Sencha, Jasmine Flower Ball
White Chocolate chilly
Chocolate Brownie, White Apricot

Coffee

£6.50

Americano, Espresso, Double Espresso
Café Latte, Cappuccino

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OETKER COLLECTION

Masterpiece Hotels

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