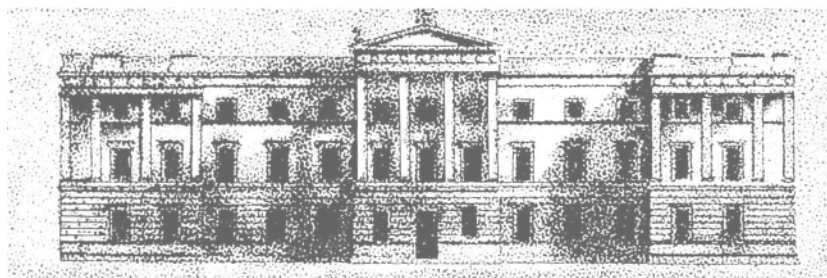


THE LANESBOROUGH
London
St. Regis Hotels & Resorts

PRIVATE DINING



Autumn / Winter Vegetarian dishes 2011

Created by
Executive Chef Paul Gayler

A discretionary 12.5% Service will be added to your bill. Prices are inclusive of VAT

1 Lanesborough Place, London, SW1X 7TA, England
Tel 020 7259 5599 - Fax 020 7333 7255
www.lanesborough.com

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Starters

San Marzano tomatoes with burrata, melon, basil sorbet	£ 20
Hand made tagliolini pasta with grilled cepes, figs and parmesan	£ 22
Roasted autumn vegetables prepared as a Greek salad with Avocado and mint	£ 20

Main Courses

Provençal vegetable tart, 'confit byaldi' Pesto tart, aged balsamic jus	£ 36
Potato gnocchis with Jerusalem artichokes Stracchino and truffles, salted butter	£ 38
Butternut squash and aubergine tagine with apricots, mint, coriander green couscous	£ 36

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