



£125 for 2 guests

Three course meal including glass of Nyetimber Brut

APPETISERS

Twice Baked Crotin Goat's Cheese Soufflé (V)
Beetroot mustard, pea shoots

Warm Pressed Gressingham Duck
Fennel purée, star anise, orange and toasted brioche

Warm Confit Sea Trout
À la grecque vegetables, keta caviar

Salad of Globe Artichoke and Fine Green Beans (V)
Quail eggs, chicory, walnuts, truffle dressing

Chilled Tomato Consommé Soup (Vg)
Heritage tomato, preserved cucumber

MAINS

Slow-Cooked Short Rib of Beef
Crushed new potatoes, tenderstem broccoli and Chantenay carrots

Poached Fillets of Lemon Sole
Mousseline potato, samphire, 'Véronique sauce'

Roasted Chicken Breast
Gratin potato, girolle mushrooms, baby leeks, lemon thyme sauce

Steamed Courgette Flower, Vegan Feta and Baked Garlic (Vg)
Romano pepper piperade, crispy shallots, basil

Vol-Au-Vent (Vg)
Green and white asparagus, peas, caper and chervil sauce

DESSERTS

Baked Valrhona Chocolate Fondant
Madagascan vanilla ice cream

Sherry Trifle (Vg)
Raspberries, custard, Chantilly cream, toasted almonds

Baked Alaska
Peach, white chocolate, lemon verbena sauce

Chilled Rice Pudding (Vg)
Strawberry and mint compote, strawberry sorbet

Selection of British Cheeses
Apple chutney, quince paste and artisan crackers

The Landmark London proudly supports local food producers and suppliers to celebrate the Best of British Seasonal produce and sustainable practices.
For further information on food allergens, please ask one of our team members.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.