



Nyetimber Classic Cuvée, English Sparkling

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)

MAINS

Slow-Cooked Short Rib of Beef  
Crushed new potatoes, tenderstem broccolli 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, 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  
Madagascar 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  
Pear chutney, quince paste and artisan crackers

£125 for two guests

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.