



AUTUMN - WINTER BOWL FOOD MENU 2017-2018

Dear guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and seasonal ingredients ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.
We will be delighted to provide you with information to assist you in making your final decision.

Please select a minimum of six items, we recommend two cold items, two hot items and two dessert items.

Alternatively, let us assist you in choosing your menu for every day of your stay.

A discretionary 12.5% service charge will be added to the final invoice.



All prices listed above are inclusive of V.A.T.

Hotel switch: +44 (0)20 7631 8000 - Fax: +44 (0)20 7631 8086 - Website: www.landmarklondon.co.uk

Cold Items at £6.00 each

Caesar salad with sautéed king prawns

Heritage beetroot, goats' cheese cream, pomegranate,
basil, orange dressing

Bocconcini mozzarella, sun blushed tomato, aubergine and basil

Rillettes of slow cooked salmon, sweet 'n' sour cucumber,
black sesame seeds

Spiced Thai beef salad, soba noodles, Asian vegetables

Chargrilled tenderstem broccoli, quinoa, feta cheese, toasted seeds

Dessert Items at £6.00 each

Warm rice pudding, apricot jam

Sticky toffee pudding with salted caramel sauce

Cold chocolate crèmeux, roasted hazelnuts with whipped cream

Yoghurt mousse, toasted granola, mango and mint

Mixed berries 'Eton mess', vanilla sauce

Vanilla crème brûlée

Hot Items at £8.50 each

Moroccan spiced lamb, aubergine, couscous

Slow cooked short rib beef, spring onion mash

Thai green vegetable curry with rice

Confit duck, egg noodles, chilli and lime

Baked Atlantic cod, mousseline potato,
parsley sauce, brown shrimps

Risotto of wild mushrooms and tarragon

Chicken satay, Asian slaw, coriander

Spinach and ricotta tortellini, sunblush tomato pesto

Squid, chorizo and cassoulet of beans, Xérès vinegar

Shepherd's pie, stilton mash

Salmon teriyaki, soba noodles, wok seared pak choi,
toasted peanuts