

CHRISTMAS DAY DINNER

Appetisers

Twice-Baked Lord of Hundred Cheese Soufflé (V)
Cèpe mushroom sauce

Scottish Salmon Pastrami
Oscietra caviar, shimeiji, radish, soda bread

Poached Native Lobster
Cauliflower, macadamia nuts, shellfish sauce

Croquette of Gressingham Duck
Butternut squash, five-spice, poached cranberries, candied pecans

Carpaccio of Winter Vegetables (Vg)
Heritage carrots, beets, pumpkin, pickled kohlrabi, black truffle aioli

Main Courses

Roasted Dry-Aged Fillet and Slow-Cooked Short Rib of Beef
Fondant potato, wild mushrooms, baby onions, broccoli puree, thyme sauce

Pan-Roasted Fillet of Wild Sea Bass
Mousseline potato, baby leeks, samphire, cockles, Oyster beignet, Champagne sauce

Traditional Roasted Bronze Turkey
Fondant potato, heritage carrots, Brussels sprouts, sage stuffing,
red cabbage, traditional sauces

Open Ravioli (V)
Butternut squash, baby spinach, sage, pecorino, pine nuts, 20-year balsamic vinegar

Seasonal Mushroom 'Wellington' (Vg)
Baby spinach, Jerusalem artichokes, white onion velouté

Desserts

'Winter Garden' Christmas Pudding
Cognac sauce

Valrhona Chocolate Soufflé
Mango and passion sorbet

Orange, Ginger and Oat milk Baked Alaska (Vg)
Mandarin compote

Rum Baba
Caramelised pineapple, lime gel, vanilla Chantilly

Selection of British Cheeses
Pear chutney, quince paste and crisp bread

£249

including a glass of Champagne, coffee and mini mince pies

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.