

# CHRISTMAS DAY BUFFET LUNCH

## *Appetisers*

A Selection of Sushi with Wasabi, Pickled Ginger and Soy Sauce

Smoked Scottish Salmon with Traditional Garnishes

Classic Dill Gravlax

Beetroot Gravlax

Prawn Cocktail

Fruits de Mer

Dressed Cornish Crab, Lobster, Mussels, Crevettes

Rare Seared Tuna, Sweet Soy Sauce, Bok Choy, Baby Corn  
and Black Sesame Seeds

Grilled Vegetables, Aged Balsamic Vinegar and Basil Oil (Vg)

Jerusalem Artichoke Soup

Oscietra Caviar, Blinis, Soured Cream

## *Salads*

Caesar Salad Station

Mangetout, Edamame Beans, Chilli Oil and King Oyster Mushrooms (V)

Bocconcini with Baby Tomatoes, Basil, Aged Balsamic Vinegar (V)

Grilled Tenderstem Broccoli, Feta Cheese and Pomegranate (V)

Salt-Baked Red and Golden Beetroot, Baby Chard, Toasted Pine Nuts (Vg)

Roasted Butternut Squash Salad with Chilli

and Portobello Mushrooms (Vg)

Parma Ham, Caramelised Figs and Mixed Berries

New Potato Salad with Spring Onions, Artichokes with Herb Dressing (Vg)

Mixed Leaf Salad with Radish and Balsamic Dressing (Vg)

Asian Style Crispy beef Salad

Pear Salad, Fourme d'Ambert Cheese, Pickled Red Onion, Rocket  
and Candied Walnuts (V)

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.

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## *Mains*

Spinach and Ricotta Tortellini, Truffle Sauce (V)  
Half-Grilled Lobster, Tarragon Butter  
Pan-Seared Wild Sea Bass, Salsa Verde  
Spiced Lentils and Butternut Squash, Vegan Feta, Coriander,  
Saffron Couscous (Vg)  
Roasted Bronze Turkey, Traditional Pork Stuffing (Carved)  
Orange Clove and Honey-Glazed Gammon, Cumberland Sauce (Carved)  
Roasted Fillet of Dry-Aged Beef, Red Wine Sauce (Carved)  
Herb-Crusted Rack of Cumbrian Lamb, Rosemary Sauce (Carved)

## *Sides*

Roasted Potatoes  
Yorkshire Puddings  
Gratin Potato  
Roasted Root Vegetables with Honey and Thyme  
Brussels Sprouts  
Green Beans with Shallots  
Slow-Cooked Red Cabbage  
Pigs in Blankets  
Chestnuts  
Bread Sauce  
Cranberry Sauce  
Turkey Sauce

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## *Desserts*

Warm Christmas Pudding, Brandy Sauce  
Steamed Lemon Sponge, Chocolate & Grand Marnier Sauce  
Chocolate Yule log  
Mini Mince Pies  
Duo of Valrhona Chocolate  
Macaron Selection  
Mandarin Cheesecake  
Exotic Fruit Salad  
Chestnut 'Mont Blanc'  
Rosé Champagne, Pistachio & Blackcurrant Trifle  
Almond and Cinnamon Financier  
Chocolate and Baileys Mousse  
Gingerbread and Orange Crème Brûlée  
Red Berry Eton Mess  
Classic Tiramisu  
Assorted Fruit Tartlets  
Cranberry Bakewell  
Chocolate Profiterole, Vanilla Cream  
British Artisan Cheese, Quince Jelly and Pear Chutney

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