

# NEW YEAR'S EVE MENU

## *Appetisers*

Tartare of Yellowfin Tuna  
Cucumber, avocado and sweet white miso

Heritage Beetroot (V)  
Salt baked and pickled, crotin goat's cheese, candied walnuts

Warm Croquette of Gressingham Duck  
Celeriac remoulade, pear, ginger and five-spice sauce

Risotto of Jerusalem Artichokes (Vg)  
Black truffle, parsley and roasted garlic

Shellfish Bisque  
Cornish crab toast, Thai basil

## *Main Courses*

Roasted Dry-Aged Fillet of Beef Wellington  
Fondant potato, braised red cabbage, Chantenay carrots, thyme sauce  
*Served Medium Rare*

Pan-Roasted Wild Sea Bass Fillet  
Sautéed new potatoes, baby spinach, brown shrimps and capers

Roasted Free-Range Chicken Breast  
Cèpe butter, herb gnocchi, parsley cream, caramelized parsnips, Ruby port sauce

Baked Miso Spiced Aubergine (Vg)  
Charred broccoli, pine nuts, pomegranate, couscous, carrot and ginger sauce

Pithivier of Wild Mushrooms and Black Truffle (Vg)  
Baby spinach and butternut squash purée

## *Desserts*

Baked Alaska  
Vanilla, blood orange, chocolate Grand Marnier sauce

Classic Tiramisu  
Amaretto sponge, Baileys ice cream

Warm Pistachio Bakewell Tart (Vg)  
Plum compote, stem ginger ice cream

Valrhona Chocolate and Caramel Mousse  
Passion fruit sorbet

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

£225  
*including a glass of Champagne*

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.