

# PRE-CHRISTMAS DINNER MENU

## *Appetisers*

### Sea Bass Ceviche

Pickled squash, shimeji, citrus soy sauce

### Twice-Baked Goat's Cheese Soufflé (V)

Salt-baked beetroot, beetroot mustard and candied walnuts

### Christmas 'Scotch Egg'

Turkey, sage, cranberries, chestnuts and turnip purée

### Warm Open Tart of Wild Mushrooms (Vg)

Celeriac, pears, white onion and black truffle

### Shellfish Bisque

Cornish crab mouse, smoked paprika aioli

## *Main Courses*

### Slow-Cooked Short Rib of Beef

Mustard mashed potatoes, green beans, heritage carrots,  
lemon thyme sauce

### Pan-Roasted Fillet of Salmon

Charred tenderstem broccoli, truffle polenta, kale pesto

### Traditional Roasted Turkey

Fondant potato, Brussels sprouts, sage stuffing, red cabbage and traditional sauces

### Artichoke and Chestnut Vol-au-vent (Vg)

Baby turnips, parsnips, endive and pickled red onion

### Risotto of King Oyster Mushrooms (Vg)

Pumpkin, white miso, toasted seeds

## *Desserts*

### 'Winter Garden' Christmas Pudding

Cognac sauce

### Valrhona Chocolate and Cinnamon Tart

Caramelised banana, rum and raisin ice cream

### Steamed Mandarin Sponge

Redcurrant and orange compote, honey ice cream

### Spiced Plum Opera (Vg)

Quince compote, ginger Chantilly

### Selection of British Cheeses

Pear chutney, quince paste and crisp bread

£75

*including a glass of Champagne, coffee and petit fours*

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.