

# CHRISTMAS EVE SET MENU

## *Appetisers*

Smoked Scottish Salmon  
Horseradish, shallot and caper cream

Twice-Baked Goats 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 mousse, smoked paprika, aioli

## *Main Courses*

Roasted Dry-Aged Fillet of Beef  
Fondant potato, parsnip purée, Heritage carrots, Madeira sauce

Pan-Roasted Fillet of Sea Bass  
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 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

*£125*

*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.