

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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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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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 Sage 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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