

# The Landmark

LONDON

## SAMPLE MENU

### *Breakfast*

A selection of fresh breads

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Hot English Breakfast

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Omelette station

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Scrambled eggs with smoked salmon

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French toast with Maple syrup

### *From the salad buffet*

Tomato mozzarella and pesto

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Parma ham, melon

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Grilled asparagus with pecorino cheese

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Caesar salad with condiments

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Grilled marinated vegetable

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Curried new potato salad with sprig onions  
and savora mustard

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Greek Salad

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Seafood salad with lemon dressing

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Asian coleslaw

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Thai chicken salad

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Smoke salmon terrine

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Mosaic chicken

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Artichokes, palm heart, caper berries, sun blush tomato salad

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Couscous and courgettes

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Coriander and beetroot marinated salmon

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Black eye bean teriyaki

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Orzo pasta salad with pesto

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Melon and feta salad

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British cheese board with chutney and grapes

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Mix leaves salad with dressing

### ***Fish & Seafood***

A selection of sushi

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Cooked tiger prawns & mussels

### ***Soup***

Tomato soup with chive crème fraîche

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Cream of asparagus

### ***Main Courses***

Penne with goat cheese, baby spinach and sun blushed tomatoes

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Seafood brochette with baby bok choy, fragrant rice,  
lemon grass sauce

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Grilled lamb kebab with Moroccan couscous and Mediterranean vegetables, spiced tomato  
sauce

### ***Roasts***

Roast sirloin of beef

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Roast rib eye of beef, red wine sauce

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Roasted shoulder of lamb, rosemary jus

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Roast loin of pork with applesauce

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Roasted potatoes

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Yorkshire puddings

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Seasonal vegetables from Watts Farm

## *Desserts*

Exotic fruit salad

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Blackberry and cherry trifle

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Mini cookies

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Macaroon selection

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Seasonal fruit platter

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Slices of teacake

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Apricot and milk chocolate hot pudding

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Crème caramel

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Selection of crème brûlée

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Blueberry and white chocolate pyramid

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Eton Mess

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Pineapple tatin

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Strawberry and almond tartlets

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Praline puit d'amour

Chocolate fountain with fruit and marshmallows

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Tartlets display: Raspberry, kiwi and mango

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Mini pastries plate

Grapefruit posset

Mint financier

Pitaya Tartlets

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Chocolate choux, caramel éclairs, vanilla swans

£80.00 per person