

AUTUMN - WINTER DINNER BUFFET MENUS 2017-2018

Dear guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and seasonal ingredients ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens. We will be delighted to provide you with information to assist you in making your final decision.

Please select three starters, five salads, three main courses and four desserts or alternatively, let us assist you in choosing your menu for every day of your stay.

A discretionary 12.5% service charge will be added to the final invoice.

Below menu is priced at £77.00 per person

Starters

A soup, made just for today
Parma ham, celeriac and grain mustard Waldorf
Classic vitello tonnato
Slow cooked veal served chilled, tuna, anchovy and caper sauce
Grilled Mediterranean vegetables, aged balsamic vinegar and pesto oil
Tomato, buffalo mozzarella and pesto
Chicken 'bois boudran' sauce, baby spinach and chicory, shaved pecorino
Rare seared Tuna 'Niçoise'
Prawn cocktail with crisp iceberg lettuce
A pressing of ham hock, shallots, capers and parsley
Barbequed chicken, grilled tenderstem broccoli, toasted sunflower seeds
Ricotta cheese, figs, truffle honey and mizuna leaf
Honey and soy marinated salmon, spring onion, shitake and beansprout
Teriyaki chicken with soba noodles, edamame beans, king oyster mushrooms, pak choi and oriental dressing
Cumin spiced seabass, pickled cucumber ribbons, coriander yoghurt
Cornish crab mayonnaise, baby gem and crostini

Salads

'Caesar' salad station

Mixed leaf salad and radishes

Classic Greek salad

Caramelised Cauliflower and broccoli, bulgur wheat, roasted almonds and dried cranberries, lemon vinaigrette

Mediterranean vegetables, sunblush tomato, olives and pearl couscous

Chicory salad with caramelized figs, blue cheese, orange and candied walnuts

Wild rocket, shaved parmesan and balsamic

New potato salad with spring onions and savora mustard dressing

Israeli couscous, saffron, burnt aubergine, pomegranate and coriander

Roasted sweet potato, avocado, pesto, edamame beans, pearl barley, baby plum tomatoes, lemon juice & olive oil

Falafel with shaved cucumber, red onions, romaine lettuce, and tahini lemon dressing

Slow cooked salmon, baby spinach, puy lentils, flat parsley and bacon vinaigrette

Salt baked beetroot with horseradish crème fraiche served with pea shoots

Pickled and roasted butternut squash, Portobello mushrooms, baby spinach, shaved pecorino and Rosemary oil

Chick peas, cucumber, tomato, red onion, mint and barrel aged feta salad

Thai beef, spring onions, Chinese leaf, chilli, lime and roasted peanuts.

Main Courses

Slow cooked beef, crushed new potatoes, glazed button onions and mushrooms

Chicken Piccata with sautéed courgettes, lemon and caper sauce

Warm salad of grilled chicken, pearl couscous, caramelized butternut squash, shallots and pomegranate seeds

Fish cakes with shallots, capers and lemon, creamed leeks

Tamarind and lime glazed salmon, wok seared vegetables, black sesame seeds

Moroccan spiced lamb, apricot, date and saffron couscous

Beef stroganoff, pilaf rice, gherkins, soured cream and smoked paprika

Wok fried chicken, hoisin, broccoli, egg fried rice, roasted peanuts

Pan seared cod, baby spinach, saffron mussel Champagne sauce

Roasted cod, puy lentils, flat parsley and root vegetables, sherry vinegar sauce

Teriyaki marinated tuna

Soba noodles, shitake mushrooms, baby corn and coriander

Chicken biryani with caramelised onions

Pan seared seabass, quinoa with olives and sunblush tomatoes, pickled fennel

Thai green chicken curry, sticky rice

Vegetarian Main Courses

Thai green vegetable curry, sticky rice (v)

Warm salad of tenderstem broccoli, tofu, edamame beans, green chilli, pine nuts and brown rice (v)

Chick pea and butternut squash tagine, apricot and date couscous (v)

Tortelloni of sun dried tomato, basil and mozzarella, olive oil and balsamic (v)

Tortelloni of spinach and ricotta, spiced tomato sauce (v)

Panzerotti of mushroom, basil pesto (v)

The
Landmark
LONDON

Desserts

Duo of Valrhona chocolate mousse
Classic sherry trifle
Lemon drizzle with poppy seed cream
Coffee and walnut cake with espresso cream
Sticky toffee pudding with caramel sauce
Seasonal fruit salad with double cream
Bramley apple and blackberry crumble served with vanilla sauce
Key lime pie with toasted coconut
Milk chocolat and orange pavlova
Flourless pistachio cake with black cherry jam
Chocolate crèmeux with passion fruit curd
Selection of crèmes brûlées
Classic choux filled with vanilla cream
Lemon meringue tart
Chocolate, Hazelnut and caramelised banana tart
Buttermilk panna cotta with honey glazed figs
'Alsace' apple tart
Classic Tiramisu
Exotic cheesecake with kalamansi glaze

Choice of brewed Colombian coffee, decaffeinated coffee

Landmark blend tea or herbal infusions