



AUTUMN-WINTER DINNER 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. The dishes have been carefully selected for each menu band, ensuring an overall well balanced menu.

When selecting your menu we kindly ask you to choose the same starter, main course and dessert for all of your guests.

Should you wish to select dishes from different bands please be advised that this will incur a minimum supplement charge of £5.00 per person.

Certain ingredients used in the compilation of these menus may take longer to source, therefore we ask that you allow for up to five working days' notice on dishes marked with *

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.

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



All prices listed above are inclusive of V.A.T.

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MENU BAND A £77.00

Starters

Seared seabass, cauliflower purée, caper and lemon crumb, dill oil

Warm tart of goat's cheese, pickled fennel, walnuts and glazed figs,
baby mizuna

Wild mushroom soup 'en croute', white truffle oil

*Warm croquette of Gressingham duck, pickled red slaw,
celeriac purée, thyme sauce

Main Courses

Marinated chicken breast, risotto of Portobello mushrooms and
artichokes, pesto sauce

Pan roasted cod, mousseline potato, baby spinach, brown shrimps,
cucumber, Champagne sauce

Pan roasted salmon, Lyonnaise potatoes, chorizo, green beans,
Cabernet Sauvignon sauce

Roasted maize fed chicken breast, herbs, fondant potato,
butternut squash, chargrilled tenderstem broccoli,
glazed baby onions with rosemary sauce

Dessert

Pear bakewell, chocolate cream, vanilla sauce

Warm sticky toffee pudding with caramelised banana, toffee sauce, clotted cream ice cream

Dark chocolate and mint mousse, brownie, strawberry sorbet

Bourbon vanilla brulée, plum compote

The Landmark blend coffee and petits fours

Starters

Risotto of tiger prawns, courgette, chilli and Thai basil

Carpaccio of winter vegetables, Parma ham,
Fontina cheese fritter

Tartare of Scottish salmon, horseradish, pickled cucumber,
apple gel

Salt baked beetroot, Buffalo mozzarella, rocket pesto,
aged balsamic vinegar

Main Courses

Roasted maize fed chicken breast, herbs, leg croquette,
fondant potato, red cabbage, lemon thyme sauce

*Slow cooked barbecued beef, smoked shallot purée,
baby spinach, Chantenay carrots and barbecue jus

Pan seared seabass, butternut squash, king oyster mushrooms,
baby spinach, red wine sauce

*Classic 'confit' Gressingham duck leg, truffle gratin potato,
green beans, wild mushrooms, shallot sauce

Dessert

Blueberry cheesecake, lemon ice cream

Brownie, caramelised pear and mascarpone mousse, chocolate ice cream

Warm apple and blackberry crumble, vanilla sauce and ice cream

The Landmark blend coffee and petits fours

MENU BAND C £87.00

Starters

Tartare of Yellow fin tuna 'Niçoise', coriander aioli

Tarte fine with Jerusalem and baby artichokes, black truffle,
Parmesan and pesto

*Terrine of maize fed chicken, foie gras and Parma ham,
raisin puree, pomegranate and candied walnut

*Carpaccio of Scottish salmon, citrus, chilli and herbs

Main Courses

*Roasted breast and confit leg of guinea fowl, green beans with
Alsace bacon, celeriac purée, devilled sauce

Pan seared lemon sole, whipped potato, cauliflower,
broccoli and black olives, sauce Jacqueline

Roasted rump of Cumbrian Lamb, fondant potato, pressed
Mediterranean vegetables, rosemary sauce

Fillet of beef, gratin potato, tenderstem broccoli,
Chantenay carrots, cepe mushroom puree, red wine sauce

Dessert

Black forest iced bombe, warm white chocolate sauce

Tiramisu, hazelnut ganache and ice cream

Trio of crème brûlée:

Vanilla, blueberry and hazelnut, crème fraiche ice cream

Pecan tart, bramley apple jam, granny smith sorbet

The Landmark blend coffee and petits fours

MENU BAND D £92.00

Starters

Carpaccio of beef, artichoke puree, shaved Parmesan,
dressed rocket

Pan seared red mullet, sage and tapenade beignet,
risotto of saffron

Tian of Cornish crab, avocado, lambs lettuce, herb oil

Main Courses

Roasted rack of Cumbrian lamb, herb crust, slow cooked
shoulder, crushed new potatoes, braised fennel,
tomato and olive sauce

*Roasted fillet and short rib of beef, herb crust, fondant potato,
cauliflower and truffle cheese, Port sauce

Pan roasted Halibut, baby spinach, caramelised salsify,
wild mushrooms, red wine sauce

Dessert

Carpaccio pineapple, lime, banana and chocolate spring roll, coconut sorbet

Honey and nougat iced parfait, red berry compote, crystallised fruits

Caramel and hazelnut cream 'St. Honoré', vanilla ice cream

The Landmark blend coffee and petits fours

VEGETARIAN MAIN COURSES

**Band A-B may choose
any vegetarian main course dishes from below:**

Chargrilled Tenderstem broccoli, caramelised romanesco and cauliflower puree, chick peas, herb crumb, bois boudran sauce

Open ravioli of butternut squash, king oyster mushrooms, ricotta cheese and toasted pumpkin seeds, tarragon sauce

Risotto of caramelised cauliflower, Comté cheese,
black truffle and chives

Potato gnocchi with pesto, grilled courgettes, baby plum tomatoes and black olives, dressed rocket

**Band C-D may choose
any vegetarian main course dishes from below:**

Pressed grilled aubergine, buffalo mozzarella cheese, tomato and oregano fondue

Tortellini of mushroom & black truffle, baby spinach, Parmesan veloute

Chargrilled Tenderstem broccoli, caramelised romanesco and cauliflower puree, pearl cous cous, herb crumb, bois boudran sauce

Open ravioli of butternut squash, king oyster mushrooms, ricotta cheese and toasted pumpkin seeds, tarragon sauce

Risotto of caramelised cauliflower, Comté cheese,
black truffle and chives

Potato gnocchi with pesto, grilled courgettes, baby plum tomatoes and black olives, dressed rocket