THE
FESTIVE SEASON
2022

Landmark London





Come and celebrate the most wonderful time of the year at The Landmark London, with spectacular displays, decadent festive delicacies and an elegant New Year's Eve soirée. Experience the sparkle and charm of the festive season in one of London's most prestigious hotels. Gather families and friends together and let us be part of your perfect Christmas and New Year story.

Where the magic of Christmas begins...





# PRE-CHRISTMAS LUNCH AND DINNER

## IN THE WINTER GARDEN

In the lead up to the festive season, celebrate with your loved ones whilst enjoying a delicious three-course pre-Christmas lunch or dinner, including a glass of Champagne in our stunning Winter Garden.

Date:

Thursday 1st December

- Saturday 23<sup>rd</sup> December 2022

Time:

Lunch

Monday - Friday: 12:00pm - 2:00pm Not available Saturday and Sunday

Dinner

Monday - Sunday: 6:30pm - 10:00pm

Price:

Lunch £65 per person With a glass of Champagne Dinner £68 per person With a glass of Champagne

The price is inclusive of VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.

For more information or to book please call +44(0) 20 7631 8000 or email restaurants.reservation@thelandmark.co.uk





## **FESTIVE HIGH TEA**

#### IN THE WINTER GARDEN

IN THE WINTER GARDEN

Our delicious Festive Afternoon Tea includes a glass of chilled Laurent Perrier la Cuvée Champagne, selection of finger sandwiches, freshly baked scones served with preserves, rich Cornish clotted cream as well as an assortment of Christmas-inspired cakes and pastries.

For more information or to book please call +44(0) 20 7631 8000 or email restaurants.reservation@thelandmark.co.uk

#### Date:

Thursday 1st December 2022 - Wednesday 4th January 2023

#### Time:

Monday - Friday: 3:00pm - 5:00pm Saturday - Sunday: 1:00pm - 5:00pm

#### Price:

£78 per person

With a glass of Champagne Laurent Perrier la Cuvée

The price is inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to your bill.



## A selection of sandwiches

**FESTIVE HIGH TEA** 

Lapsang Souchong Smoked Scottish Salmon Organic Egg Mayonnaise, Back Truffle and Chives Coronation Chicken on Walnut Bread Classic Cucumber



## Warm freshly baked raisin and apple scones with Cornish clotted cream

Specially selected by our Executive Chef to complement our freshly baked scones.

Please choose two jams per table from our selection of: Bergeron Apricot - London Marmalade - Raspberry Deluxe Rhubarb Redcurrant & Vanilla - Strawberry



#### Festive Desserts

Valrhona chocolate, soured cherry, cinnamon macaron Gingerbread and hazelnut Christmas pudding mousse White chocolate, clotted cream and cranberry yule log Mandarin, honey and vanilla cream choux

Including a glass of Champagne Laurent Perrier la Cuvée





# CHRISTMAS EVE DINNER

#### IN THE WINTER GARDEN

Begin your Christmas celebrations with a festive three-course dinner in The Winter Garden with a glass of Champagne.

For more information or to book please call +44(0) 20 7631 8000 or email restaurants.reservation@thelandmark.co.uk

#### Date:

Christmas Eve Saturday 24<sup>th</sup> December 2022

#### Time:

Dinner: 7:00pm - 10:00pm

#### Price:

£115 per person

For a three-course dinner with a glass of Champagne

The price is inclusive of VAT at 20%.

A discretionary 12.5% service charge will be added to your bill



# CHRISTMAS DAY ROSÉ CHAMPAGNE LUNCHEON

#### IN THE GARDEN TERRACE

Celebrate one of the most festive days of the year in our wonderful Garden Terrace with a lavish luncheon. Tease your senses with an array of appetisers, fresh seafood, traditional roasts and indulging sweet treats accompanied by unlimited Laurent Perrier La Cuvée Rosé Champagne.

See pages 10 - 11 for our Christmas Day Rosé Champagne Luncheon Menu



#### Date:

Christmas Day Sunday 25<sup>th</sup> December 2022

#### Time:

1:00pm - 3.30pm

#### Price:

£345 per person Unlimited Laurent Perrier Rosé Champagne

The price is inclusive of VAT at 20 % .

A discretionary 12.5% service charge will be added to your bill

For more information or to book please call +44(0) 20 7631 8000 or email restaurants.reservation@thelandmark.co.uk







## CHRISTMAS DAY ROSÉ CHAMPAGNE LUNCHEON

#### SAMPLE MENU

#### Starters

A selection of sushi with wasabi, pickled ginger and soy sauce
Smoked Scottish salmon with traditional garnishes
Classic dill gravalax
Beetroot gravlax
Prawn Cocktail
Fruits de Mer to include

Dressed Cornish crab, lobster, mussels, crevettes
Rare seared tuna, sweet soy sauce, bok choi, baby corn and black sesame seeds
Grilled vegetables, aged balsamic vinegar and Basil oil (vegan)

Jerusalem Artichoke soup
Oscietra caviar, blinis, soured cream



#### Salads

Caesar salad station

Mangetout, Edamame beans, chilli oil, and king oyster mushrooms
Bococcini with baby tomatoes and basil, aged balsamic vinegar
Grilled tenderstem broccoli, feta cheese and pomegranate
Salt baked red and golden beetroot, baby chard, toasted pine nuts
Roasted butternut squash salad with chilli and Portobello mushrooms (vegan)
Parma ham, caramelised figs and mixed berries
New potato salad with spring onions, artichokes and an herb dressing (vegan)
Mixed leaf salad with radish and Balsamic dressing (vegan)
Pear salad, fourme d'ambert cheese, pickled red onion, rocket and candied walnuts
Asian style crispy beef salad



## Breakfast

Maple cured streaky bacon, Cumberland sausages,

Eggs Florentine and Royale,

Scrambled Eggs & Grilled cherry tomatoes on vine and grilled flat mushrooms

# CHRISTMAS DAY ROSÉ CHAMPAGNE LUNCHEON

#### SAMPLE MENU

#### Mains

Spinach and ricotta tortellini, truffle sauce (V)

Half Grilled lobster, tarragon butter
Pan seared Stone Bass, salsa verde

Spiced Lentils and butternut squash, Vegan Feta and coriander, saffron cous cous (vg)
Roasted bronze turkey, Traditional pork 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 Brussel sprouts Roasted root vegetables with honey & thyme Green beans with shallots Slow cooked red cabbage Pigs in blankets Chestnuts
Bread sauce
Cranberry sauce
Turkey sauce



#### Desserts

Warm Christmas pudding, brandy sauce
Steamed lemon sponge, Chocolate & Grand Marnier sauce
Chocolate Yule log
Mini mince pies
Duo of Valrhona chocolate
Macaroon selection

Mandarin cheesecake

Exotic fruit salad

Chestnut 'Mont Blanc'

Rose Champagne, pistachio & blackcurrant trifle

Almond and cinnamon financier

Chocolate and baileys mousse

Gingerbread and orange crème brulee

Red berry eton mess

Classic tiramisu

Assorted fruit tartlets

Cranberry bakewell

Chocolate profiterole, Vanilla cream

British Artisan cheese, quince jelly and pear chutney





## CHRISTMAS DAY DINNER

#### IN THE WINTER GARDEN

Experience the magic of Christmas

Day with family and friends with our
decadent Christmas Day Dinner menu
at The Winter Garden.

For more information or to book please call +44(0) 20 7631 8000 or email restaurants.reservation@thelandmark.co.uk Date:

Sunday 25<sup>th</sup> December 2022

Time:

Dinner: 6:30pm - 9:00pm

Price:

£225 per person

For a three-course dinner with a glass of Champagne

The price is inclusive of VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.



## CHRISTMAS DAY DINNER

MENU

## **Appetisers**

Twice Baked Cheese Soufflé (V)

Black truffle sauce

Balik Citrus Cured Scottish Salmon Horseradish, crème fraiche, keta caviar, chive

**Poached Native Lobster** Baby leeks, shellfish lemongrass consommé

Raviolo of Gressingham Duck Butternut squash, sage, pumpkin seeds

Heritage Beetroot (Vg)
Salt baked and pickled, basil, blood orange, candied walnuts



#### Main Courses

Roasted Dry Aged Fillet and Slow Cooked Short Rib of Beef Fondant potato, wild mushrooms, baby onions, broccoli puree, thyme sauce

Pan Roasted Fillet of Turbot

Hasselback potato, Oscietra caviar, samphire, cockles, Champagne sauce

Traditional Roasted Bronze Turkey

Fondant potato, Brussel sprouts, pork and chestnut stuffing, heritage carrots, cranberry sauce

Pressed Root Vegetables and Lover's Potatoes (Vg)

Jerusalem artichokes, charred tenderstem, chestnuts, pickled radish

Wild Mushrooms 'Wellington' (V)
Baby spinach, roasted salsify, Parmesan sauce



#### Desserts

Valrhona Chocolate Fondant
Passionfruit sorbet

'Winter Garden' Christmas Pudding Cognac sauce

Redcurrant, Ginger and Oat Milk Baked Alaska (Vg)
Mandarin compote

Warm Apple Tarte Tatin Vanilla ice cream

Selection of British Cheeses
Apple chutney, quince paste and crisp bread

Including a glass of Champagne

## NEW YEAR'S EVE DINNER

#### IN THE WINTER GARDEN

Bid farewell to 2022 and usher in 2023 with a three-course New Year's Eve Dinner at The Landmark London. Enjoy a wonderful evening with music entertainment under the palm trees.

For more information or to book please call +44(0) 20 7631 8000 or email restaurants.reservation@thelandmark.co.uk Saturday 31st December 2022

Time:

The New Year's Dinner from 7:30pm 10:30pm

Price:

£225 per person

For a three-course dinner with a glass of Champagne

The price is inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to your bill



## NEW YEAR'S EVE DINNER

#### MENU

## **Appetisers**

Tartare of Yellow Fin Tuna Avocado, apple and pickled ginger

Heritage Beetroot (Vg)

Salt baked and pickled, basil, blood orange, candied walnuts

Carpaccio of Aubrey Allen's Beef Parmesan, rocket and truffle

Twice Baked Jerusalem Artichokes Soufflé (V)

Wild mushroom sauce

**Poached Native Lobster** 

Cauliflower and vanilla velouté



## Main Courses

Roasted Dry Aged Fillet of Beef

Gratin potato, tenderstem broccoli and puree, caramelised baby onions, lemon thyme sauce

Pan Roasted Fillet of Wild Halibut

Celeriac purée, baby spinach, brown shrimps, capers and parsley

Roasted Free Range Chicken Breast

Truffle butter, hassleback potato, parsley cream, caramelised salsify, Madeira sauce

Pan Roasted Herb Gnocchi (Vg)

Carrot and cardamom humus, maple glazed parsnips, kale salsa verde

Open Ravioli of Wild Mushrooms and Black Truffle (V) Spinach purée, Jerusalem artichokes, white onion foam



#### Desserts

Baked Alaska

Mascarpone and mandarin, warm chocolate and Grand Marnier sauce

Valrhona Chocolate Fondant

Passionfruit sorbet

Classic Lemon Tart

Redcurrant sauce and clotted cream

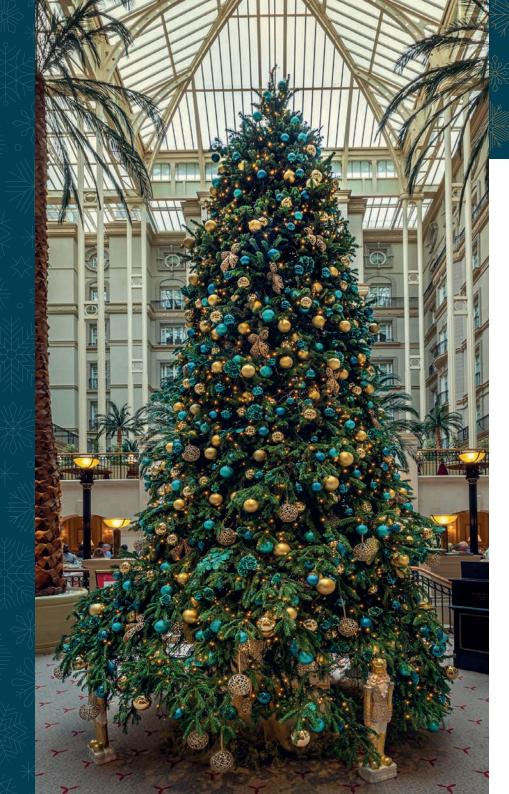
Roasted Plums with Maple Syrup and Star Anise (Vg) Pistachio bakewell, vanilla ice cream

Selection of British Cheeses Apple chutney, quince paste and lavash crisp bread

Including a glass of Champagne







# **SEASON'S GIFTING**

Get your loved ones a gift that they will always cherish



# The exclusive Landmark London scented candle

This natural wax aromatherapy candle is made with natural fragrances of White Tea and Thyme. Gift the fragrance of The Landmark London to a loved one this festive season.

£35 per candle

## The Winter Garden Tea Mug

Our beautiful tea mugs are timeless and boast elegant patterns with gold touches. All our Winter Garden mugs come in a beautiful gold box set.

£25 for a mug

Available for purchase directly at the hotel



## THE LANDMARK LONDON GIFT VOUCHERS

From relaxing spa treatments to delicious meals and pampering overnight stays, we offer endless gifting possibilities. Visit our gift vouchers webpage at thelandmarklondon.wearegifted.co.uk.





# ALL I WANT FOR CHRISTMAS

## FAMILY PACKAGE

This Christmas, create your very own memorable moments with a festive break at The Landmark London.

Celebrate the most wonderful time of the year with our exclusive package for the entire family.

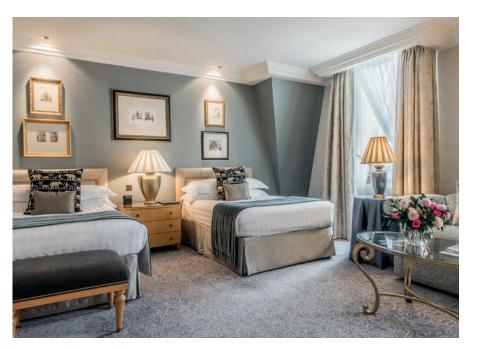
#### Date:

Monday 28<sup>th</sup> November 2022

- Wednesday 28<sup>th</sup> December 2022

To book please call +44(0) 20 7631 8000 or email reservations@thelandmark.co.uk

- Luxurious family rooms or family suites
- Traditional English breakfast in the iconic Winter Garden restaurant
- Christmas stockings with a cuddly Landmark London teddy bear for the children and board games for the family
- A bottle of Laurent Perrier Champagne for the parents on arrival
- A surprise giftbox full of delicious treats for the family





# A NEW YEAR'S ESCAPE

Hideaway in the midst of London's festivities and treat yourself to a cosy night for two with your Christmas in the capital package.

#### Date:

Monday 28<sup>th</sup> November 2022

- Wednesday 28<sup>th</sup> December 2022

## Our exclusive package includes:

- An overnight stay in a luxurious guest room
- Traditional English breakfast in the iconic Winter Garden restaurant
- A bottle of Laurent Perrier Champagne on arrival
- A surprise giftbox full of delicious treats

To book please call +44(0) 20 7631 8000 or email reservations@thelandmark.co.uk

Before embracing the adventures that await you in the New Year, come and relax in some of London's most luxurious guest rooms. Enjoy Champagne on arrival and wake up to a sumptuous traditional English breakfast.

#### Date:

Friday 30th December 2022

- Sunday 1st January 2023

## Our exclusive package includes:

- An overnight stay in a luxurious guest room
- Traditional English breakfast in the iconic Winter Garden restaurant
- A bottle of Laurent Perrier Champagne on arrival
- · A delicious treat

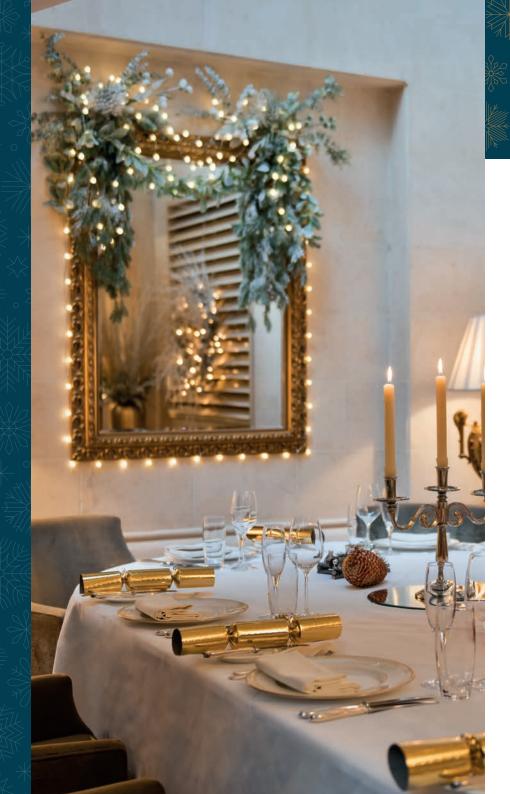
To book please call +44(0) 20 7631 8000 or email reservations@thelandmark.co.uk











# PARTIES AND PRIVATE DINING

#### **PACKAGES**

Christmas would not be the same without a party – after all, this is the season to be merry. From our glamourous Grand Ballroom that can accommodate up to 430 guests for a dinner dance to our elegant Tower Suite, you can expect it to be a memorable occasion. There are various menus to choose from and our team are always on hand to assist you.

To book or for further information, please call +44 (0)20 7631 8271 or email event.sales@thelandmark.co.uk



## CHRISTMAS CLASSIC

#### Package

- A glass of bubbles on arrival
- Three course set menu with coffee, herbal infusions and mince pies
- Half a bottle of house wine per person
- Half a bottle of mineral water per person

Price: £130 per person

# CHRISTMAS INDULGENCE Package 1

- A glass of bubbles on arrival
- Three course set menu with coffee, herbal infusions and mince pies
- Unlimited house wine, beer and soft drinks for four hours

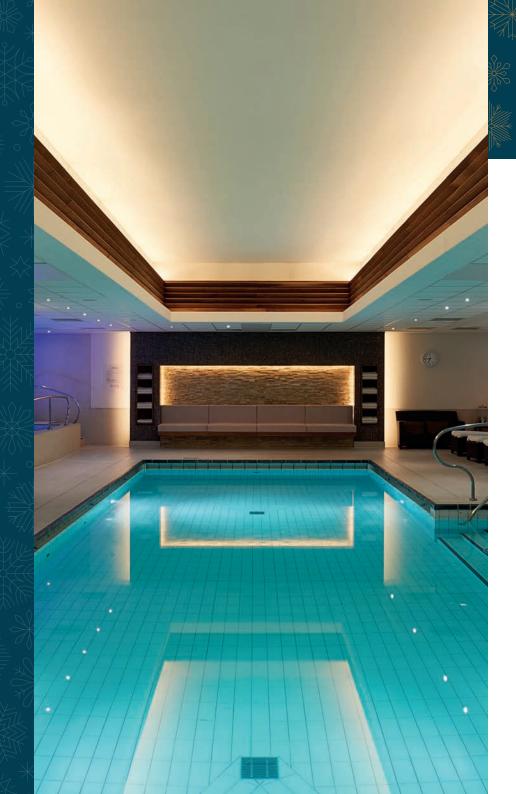
Price: £165 per person

# CHRISTMAS INDULGENCE Package 2

- A glass of bubbles on arrival
- Three course set menu with coffee, herbal infusions and mince pies
- Unlimited house spirits, house wine, beer and soft drinks for four hours

Price: £185 per person





# WINTER WARMER

## SPA AT THE LANDMARK LONDON

Escape the pre-Christmas shopping frenzy and head to our Spa & Health Club for a festive spa experience. Enjoy our winter warmer experience spa treatment that begins with a foot milk bath followed by a rich head-to-toe scrub. After a gentle body exfoliation, prepare to be enveloped in a velvety wrap. Then complete your experience with a relaxing scalp massage.

Date:

From Thursday 1st December 2022 - Wednesday 4th January 2023

Duration:

65 minutes

Price:

£195 per person

To book this spa experience, please call + 44(0) 20 7631 8010 or email spa@thelandmark.co.uk





# **GET IN TOUCH**

The Landmark London

222 Marylebone Road, London NW1 6JQ

+44 (0) 20 7631 8000

www.landmarklondon.co.uk

Accommodation Bookings +44 (0) 20 7631 8000 Reservations@thelandmark.co.uk

Event Bookings +44 (0) 20 7631 8271 Event.sales@thelandmark.co.uk

Restaurant Bookings +44 (0) 20 7631 8000 Restaurants.reservation@thelandmark.co.uk

> Spa & Health Club Bookings +44 (0) 20 7631 8010 spa@thelandmark.co.uk

- **TheLandmarkLondon**
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- (i) the\_landmark\_london
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