



THE  
FESTIVE SEASON

2023

*The*  
**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...*







## SEASON'S DINING



## PRE-CHRISTMAS LUNCH AND DINNER

*In The Winter Garden Restaurant*



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.

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Date:

Thursday 30<sup>th</sup> November  
– Saturday 23<sup>rd</sup> December 2023

.....  
Time:

Lunch

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

Dinner

Sunday – Friday: 6:30pm – 9:30pm  
Saturday: 7:00pm – 9:30pm

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Price:

Lunch £68 per person  
Three-course dinner with a  
glass of Champagne

Dinner £75 per person  
Three-course dinner with a glass of  
Champagne, coffee and petit fours

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

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



## FESTIVE GROUP DINNER

*In Great Central Pub*

Whether you are looking to celebrate with friends or family, Great Central Pub is the place to be this festive season. Join us for a three-course meal prepared with the freshest seasonal British ingredients by Chef Patron Matt Fletcher.

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

Date:

Thursday 30<sup>th</sup> November  
– Saturday 23<sup>rd</sup> December 2023

Time:

Lunch  
Saturday – Sunday: 12:00pm – 3:00pm  
Dinner  
Monday – Saturday: 4:00pm – 11:30pm

Price:

£40 per person, minimum 6 people  
Three-course dinner with house bread and mince pies

*The price is inclusive of VAT at 20%.*

*A discretionary 12.5% service charge will be added to your bill.  
Group menu subject to pre-order 72 hours in advance.*



## FESTIVE GROUP DINNER

*Menu*



### *House Bread & Butter*



### *Appetisers*

Roasted Pumpkin & Chilli Soup (vg)  
Hot Smoked Salmon  
Beetroot & Horseradish, Rye Crisps  
Confit Duck Terrine  
Mandarin Compote & Brioche Toast



### *Main Courses*

Beef Bourguignon  
Creamed Potato, Seasonal Greens & Red Cabbage  
Traditional Roast Turkey,  
Stuffing, Roast Potato, Vegetables & Gravy  
Pan Roasted Seabass Fillet  
Root Vegetable Gratin, Seasonal Greens & Lemon Butter Dressing  
Sauté Potato Gnocchi  
Wild Mushrooms, Shallots & Sage Oil (Vg)



### *Desserts*

Chocolate, Caramel & Ginger Bread Sundae  
Glazed Lemon Tart  
Fresh Raspberries  
Traditional Christmas Pudding  
Rum Cream Sauce



### *Mince Pies*



## FESTIVE HIGH PALMS HIGH TEA

*In The Winter Garden Restaurant*

Indulge in an irresistible assortment of delicate finger sandwiches, freshly baked scones served with rich Cornish clotted cream and delicious preserves, along with a selection of festive inspired cakes and pastries designed by our Pastry Chefs Mauro and Daniel, winners of Bake Off: The Professionals 2023.

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

Date:

Thursday 30<sup>th</sup> November  
– Wednesday 3<sup>rd</sup> January 2024

Time:

Monday – Friday: 3:00pm – 4:30pm  
Saturday – Sunday: 1:00pm – 4:30pm

Price:

£88 per person

With a glass of Champagne Taittinger  
Brut Réserve

£98 per person

With a glass of Champagne Taittinger  
Prestige Rosé NV

*The price is inclusive of VAT at 20%.*

*A discretionary 12.5% service charge will be added to your bill.  
Christmas Day bookings are subject to a full non-refundable pre-payment.*

## FESTIVE HIGH PALMS HIGH TEA

*Menu*



### *A selection of sandwiches*

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



### *Warm freshly baked plain scones Christmas spiced mandarin scones*

Served with  
Cornish clotted cream  
Valrhona chocolate and hazelnut spread  
A selection of two jams



### *Festive Desserts*

Valrhona Chocolate, Soured Cherry and Gingerbread Opera  
Christmas Pudding Mousse, Mandarin, Hazelnut Sablé  
White Chocolate, Clotted Cream and Redcurrant Yule Log  
Vanilla Poached Pear, Choux, Honey Crème Fraîche

*Including a glass of Taittinger Brut Réserve*



## CHRISTMAS EVE DINNER

*In The Winter Garden Restaurant*

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

Date:

Sunday 24<sup>th</sup> December 2023

Time:

Dinner: 7:00pm - 10:00pm

Price:

£125 per person

Three-course dinner with a glass of Champagne, coffee and mini mince pies

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

*The price is inclusive of VAT at 20%.*

*A discretionary 12.5% service charge will be added to your bill. Bookings are subject to a full non-refundable pre-payment.*

## CHRISTMAS DAY BUFFET LUNCH

*In The Winter Garden Restaurant*

Celebrate one of the most festive days of the year in our wonderful Winter Garden with a lavish buffet. Tease your senses with an array of appetisers, fresh seafood, traditional roasts and indulging sweet treats accompanied by unlimited Rose Champagne.

Date:

Monday 25<sup>th</sup> December 2023

Time:

1:00pm - 3.30pm

Price:

£350 per person

Unlimited Rose Champagne

*The price is inclusive of VAT at 20%.*

*A discretionary 12.5% service charge will be added to your bill. Christmas Day bookings are subject to a full non-refundable pre-payment.*

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

*See pages 12 - 13 for our Christmas Day Buffet Lunch sample menu*



## CHRISTMAS DAY BUFFET LUNCH

### *Sample Menu*

#### *Appetisers*



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

#### *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)

#### *Sides*



Roasted Potatoes	Slow-Cooked Red Cabbage
Yorkshire Puddings	Pigs in Blankets
Gratin Potato	Chestnuts
Roasted Root Vegetables with Honey and Thyme	Bread Sauce
Brussels Sprouts	Cranberry Sauce
Green Beans with Shallots	Turkey Sauce

## CHRISTMAS DAY BUFFET LUNCH

### *Sample Menu*

#### *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 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)

#### *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  
 Chocolate profiterole, Vanilla cream  
 British Artisan cheese, quince jelly and pear chutney



## CHRISTMAS DAY LUNCH

*In Great Central Pub*

Get ready to make this Christmas a magical and unforgettable experience. Indulge in a pub festive menu, designed by Chef Patron Matt Fletcher to please every palate.

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

Date:

Monday 25<sup>th</sup> December 2023

Time:

Lunch: 12:00pm – 3:00pm

Price:

£150 per person

Three-course dinner with a glass of Champagne, house bread and mince pies

*The price is inclusive of VAT at 20%.*

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

*Bookings are subject to a full non-refundable pre-payment.*



## CHRISTMAS DAY LUNCH

*Menu*

### *House Bread & Butter*

### *Appetisers*

Hot Smoked Salmon & Saffron Cream  
Pickled Fennel, Radish & Dill Cucumber Salad

Warm Marinated Confit Duck  
Salad of Winter Leaves, Watercress, Beetroots & Mandarin

Quinoa Crusted Goats Cheese Mousse  
Beetroot Carpaccio, Candied Walnuts & Honey Mustard Dressing (v)

Pressing of Roasted Aubergine, Peppers & Squash  
Vegan Goats cheese, Heirloom Tomato & Basil (Vg)

### *Main Courses*

Traditional Bronze Turkey, Sage & Onion Stuffing, Pig in Blankets, Cranberry Sauce  
Festive Vegetables, Roast Potatoes & Gravy

Roasted Longhorn Sirloin of Beef, Yorkshire pudding, Horseradish Sauce  
Gratin Potato, Roasted Root Vegetables, Seasonal Greens & Red Wine Jus

Pan Roasted Cod Fillet, Shellfish Sauce  
Spinach, Samphire & Crushed Herb Potatoes

Rainbow Carrot & Shallot Tartan, Orange & Ginger Sauce  
Sesame Steamed Brussel Sprouts, Spiced Red Cabbage, Sauté Potatoes (Vg)

### *Desserts*

Traditional Christmas pudding  
Brandy Sauce

Chocolate Orange Tart  
Passionfruit Cream

Christmas Trifle  
Fruit Sponge, Cream & Berries

Lemon Meringue Pie (Vg)  
Blueberry Compote

### *Mince Pies*



## CHRISTMAS DAY DINNER

*In The Winter Garden Restaurant*

Experience the magic of Christmas Day with family and friends with our decadent Christmas Day Dinner menu at The Winter Garden.

Date:

Monday 25<sup>th</sup> December 2023

Time:

Dinner: 7:00pm - 9:00pm

Price:

£249 per person

Three-course dinner with a glass of Champagne, coffee and mince pies

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

*The price is inclusive of VAT at 20%.*

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

*Christmas Day bookings are subject to a full non-refundable pre-payment.*



## CHRISTMAS DAY DINNER

*Menu*

### *Appetisers*

Twice-Baked Lord of Hundred Cheese Soufflé (V)  
Cèpe mushroom sauce

Scottish Salmon Pastrami  
Oscietra caviar, shimeiji, radish, soda bread

Poached Native Lobster  
Cauliflower, macadamia nuts, shellfish sauce

Croquette of Gressingham Duck  
Butternut squash, five-spice, poached cranberries, candied pecans

Carpaccio of Winter Vegetables (Vg)  
Heritage carrots, beets, pumpkin, pickled kohlrabi, black truffle aioli

### *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 Wild Sea Bass  
Mousseline potato, baby leeks, samphire, cockles, Oyster beignet, Champagne sauce

Traditional Roasted Bronze Turkey  
Fondant potato, heritage carrots, Brussels sprouts, sage stuffing, red cabbage, traditional sauces

Open Ravioli (V)  
Butternut squash, baby spinach, sage, pecorino, pine nuts, 20-year balsamic vinegar

Seasonal Mushroom 'Wellington' (Vg)  
Baby spinach, Jerusalem artichokes, white onion velouté

### *Desserts*

Baked Alaska  
Vanilla, blood orange, chocolate Grand Marnier sauce

Classic Tiramisu  
Amaretto sponge, Baileys ice cream

Warm Pistachio Bakewell Tart (Vg)  
Plum compote, stem ginger ice cream

Valrhona Chocolate and Caramel Mousse  
Passion fruit sorbet

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

*Including a glass of Champagne*

## NEW YEAR'S EVE DINNER

*In The Winter Garden Restaurant*

Bid farewell to 2023 and usher in 2024 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](mailto:restaurants.reservation@thelandmark.co.uk)

Date:

Sunday 31<sup>st</sup> December 2023

Time:

Dinner: 7:00pm - 9:00pm

Price:

£225 per person

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 Yellowfin Tuna  
Cucumber, avocado and sweet white miso

Heritage Beetroot (V)  
Salt baked and pickled, crostin goat's cheese, candied walnuts

Warm Croquette of Gressingham Duck  
Celeriac remoulade, pear, ginger and five-spice sauce

Risotto of Jerusalem Artichokes (Vg)  
Black truffle, parsley and roasted garlic

Shellfish Bisque  
Cornish crab toast, Thai basil

### *Main Courses*

Roasted Dry-Aged Fillet of Beef Wellington  
Fondant potato, braised red cabbage, Chantenay carrots, thyme sauce, served medium rare

Pan-Roasted Wild Sea Bass Fillet  
Sautéed new potatoes, baby spinach, brown shrimps and capers

Roasted Free-Range Chicken Breast  
Cèpe butter, herb gnocchi, parsley cream, caramelized parsnips, Ruby port sauce

Baked Miso Spiced Aubergine (Vg)  
Charred broccoli, pine nuts, pomegranate, couscous, carrot and ginger sauce

Pithivier of Wild Mushrooms and Black Truffle (Vg)  
Baby spinach and butternut squash purée

### *Desserts*

Baked Alaska  
Vanilla, blood orange, chocolate Grand Marnier sauce

Classic Tiramisu  
Amaretto sponge, Baileys ice cream

Warm Pistachio Bakewell Tart (Vg)  
Plum compote, stem ginger ice cream

Valrhona Chocolate and Caramel Mousse  
Passion fruit sorbet

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

*Including a glass of Champagne*





## SEASON'S SLEEPING



## 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:

Thursday 30<sup>th</sup> November  
- Wednesday 3<sup>rd</sup> January 2024

Available for a minimum of two nights

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

#### Our exclusive package includes:

- Overnight stay in luxurious Family Rooms or Family Studios
- Traditional English breakfast in the iconic Winter Garden restaurant
- Christmas stockings with an exciting present inside for the little ones
- A little Christmas soft toys for children
- A bottle of Taittinger Champagne
- Delicious welcome amenities from Mauro and Daniel, winners of Bake Off: The Professionals 2023





## CHRISTMAS IN THE CAPITAL

### *Couples package*

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:

Thursday 30<sup>th</sup> November  
- Wednesday 3<sup>rd</sup> January 2024

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

#### Our exclusive package includes:

- An overnight stay in a luxurious guest room
- Traditional English breakfast in the iconic Winter Garden restaurant
- A bottle of Taittinger Champagne
- Delicious welcome amenities from Mauro and Daniel, winners of Bake Off: The Professionals 2023







## SEASON'S CELEBRATING

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## PARTIES AND PRIVATE DINING

### *Packages*

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Christmas would not be the same without a party – after all, this is the season to be merry. From our glamorous 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](mailto: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

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### 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

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### 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







## GET IN TOUCH



The Landmark London  
222 Marylebone Road, London NW1 6JQ  
+44 (0) 20 7631 8000  
[www.landmarklondon.co.uk](http://www.landmarklondon.co.uk)

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

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

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

Spa & Health Club Bookings  
+44 (0) 20 7631 8010  
[spa@thelandmark.co.uk](mailto:spa@thelandmark.co.uk)

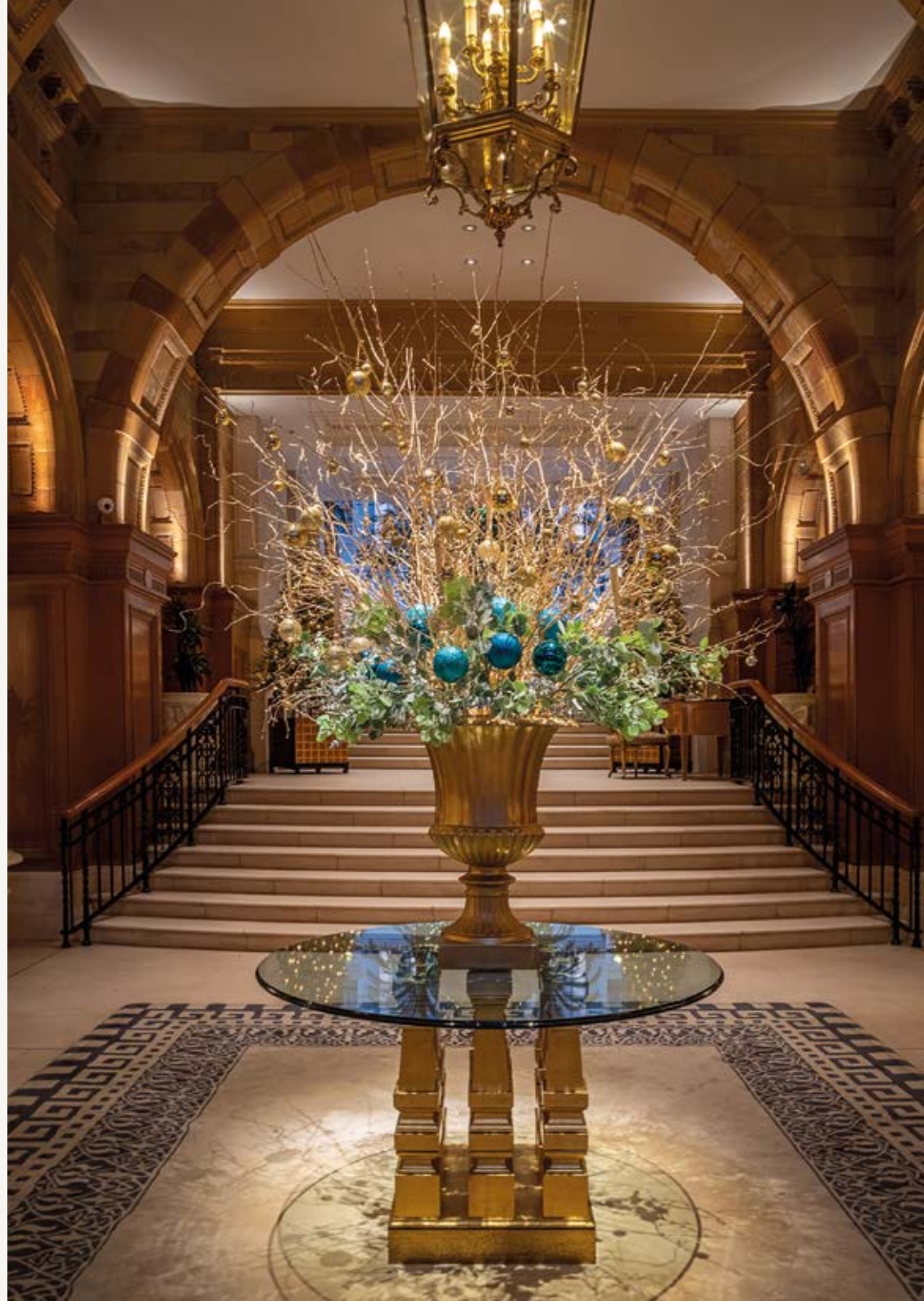


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