

BREAKFAST

TEA AND
COFFEE
BREAKS

CONFERENCE
PACKAGE
MENU

WORKING
LUNCH
EXPERIENCE

SIGNATURE
CANAPÉ
SELECTION

SIGNATURE
SMALL
PLATES

LUNCHEON
AND
DINNER

WORLD
CUISINE
STATIONS

BESPOKE
DINING
EXPERIENCE



CHRISTMAS AT
THE LONDONER
SEATED
LUNCHEON
AND DINNER

BEVERAGE
LIST

FLOOR
PLANS

CONTACT

THE CHRISTMAS FARMERS MARKET AT THE LONDONER
CHRISTMAS AT THE LONDONER - SEATED LUNCHEON AND DINNER





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CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

THE CHRISTMAS FARMERS MARKET AT THE LONDONER

THE CHRISTMAS FARMERS MARKET

£70

FROM THE HOT CHALET

Kartoffelpuffer

- Fried potato cakes with
apple sauce

Champignons

- Fried mushrooms with
garlic sauce

Pommes

- Crispy fries doused
with mayonnaise

Flammkuchen

- Thin flatbread with white
cheese, crème fraîche,
onions and smoked bacon

Currywurst

- Sliced German sausage with
sweet curry ketchup

Camembert

- Oven-baked camembert with
garlic and rosemary served
with toasted ciabatta

Käsespätzle

- The German answer to macaroni
cheese. Egg noodles topped with
melted Emmentaler cheese and
fried onions

FROM THE HOT CHALET

Live Raclette Station

- Served with potatoes, onions,
cold cuts and pickles

THE DESSERT CHALET

Crêpes and Waffles

- Served with Nutella, caramelised
banana, strawberries and maple
syrup

Stollen

- Traditional German fruit bread
with nuts, spices and dried fruit

Mutzenmandeln

- Fried mini doughnut spheres
with cinnamon sugar

THE CHRISTMAS FARMERS MARKET COCKTAILS

- **Buttered Rum & Berry Toddy** £14

Londoner rum blend, Crème
de Fraise, apple, lemon and
fresh berries

- **Gingerbread & Spiced Apple Beer** £14

Calvados, Sipsmith gin, beer
syrup, spiced apple juice and
winter apple foam

- **Würzen Ice Tea** £9

Londoner winter tea blend,
lemon and demerara sugar syrup



THE CHRISTMAS FARMERS MARKET AT THE LONDONER

◆ CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

CHRISTMAS PACKAGE

- Christmas cocktail on arrival
- Four-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water

£120

To Start

- Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
- Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
- Chargrilled asparagus glazed with blood orange hollandaise

Palate Cleanser

- Champagne and mint jelly with organic lemon sorbet

Main Course

- Lemon sole fillet with asparagus and herb butter sauce
- Garlic and sage herb butter-roasted baby chicken with lemon and shallot-infused gravy

- Aged beef Wellington with charred greens and red wine reduction
- Portobello mushroom, black cabbage and goat's cheese Wellington

All served with orange and mānuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

- Gingerbread Bûche de Noël with spiced pear sorbet
- Cinnamon crème brûlée with plum wine jelly and red plum sorbet
- Baked blackberry and vanilla cheesecake with clementine and mint sorbet

CHRISTMAS COCKTAILS

Royales

- **White Peach Bellini** £18
Crème de Pêche, white peach purée and Gusbourne Brut Reserve 2015
- **Guava & Hibiscus Royale** £18
Guava, hibiscus and Veuve Clicquot Yellow Label Brut NV
- **Clementine & Yuzu Bellini** £18
Clementine syrup, yuzu juice, basil cordial and Veuve Clicquot Yellow Label Brut NV
- **Sour Cherry & Red Grape** £9
Sour cherry and red grape cordial, lime and Fever-Tree Lemonade

