WELCOME TO EVENTS AT THE LONDONER
EVENTS AT THE LONDONER

THE LONDONER EVENTS MENU PRESENTS A NEW EXCEPTIONAL STANDARD FOR THE WORLD OF MEETINGS AND EVENTS – DISTINGUISHED RESTAURANT DINING, SET IN THE PRIVACY OF THE LONDONER’S INSPIRING EVENT SPACES.

It comes with a unique experience for conference guests, where a Farmers Market serves freshly prepared dishes from an exclusive pantry of locally sourced, sustainable produce.

Events and weddings are defined by an unmistakeable restaurant experience. Artistically presented amuse-bouches. Bespoke dining menus. World cuisine stations. Regardless of the choice, the concepts mirror the seasoned palate of a Londoner.
FARMERS MARKET BREAKFAST

CONTINENTAL

Selection of fresh juices
- Orange, apple and pink grapefruit

Morning bakery and Viennoiserie
- Croissant au beurre, pain au chocolat, fruit
- Danish, artisan bread selection, strawberry
- Preserve, orange marmalade, honey
- Homemade granola, muesli and assorted cereals
- Greek yoghurt selection

Beverage Selection
- Tea and coffee
- Herbal infusions

£30

TRADITIONAL

Selection of fresh juices
- Orange, apple and pink grapefruit

Morning bakery and Viennoiserie
- Croissant au beurre, pain au chocolat, Danish
- And artisan bread selection, strawberry preserve,
- Orange marmalade, honey
- Homemade granola, muesli and assorted cereals
- Greek yoghurt selection

Beverage Selection
- Tea and coffee
- Herbal infusions

£38

Please choose two of the following:
Our full English
- Fried or scrambled eggs, Cumberland sausages,
- Sweet-cured streaky bacon, field mushrooms,
- Roasted vine tomato, hash browns and baked
- Beans
- Smoked salmon with free-range scrambled eggs
- And watercress
- Purple sprouting broccoli and spiced free-range
- Fried eggs, lime yoghurt, cumin and chilli on
- Toasted sourdough
WORLD CUISINE BREAKFAST ADDITIONS

INDIAN

Selection of fresh juices
- Watermelon, mango
- Coconut water

Please choose one of the following:
- Chole bhature
- Masala-spiced omelette with green chilli
- Dhokla

Beverage Selection
- Kashmiri masala chai

£20

JAPANESE

Selection of refreshing infusions
- Cucumber and mint, goji with mandarin and lime, ginger and lemon

Please choose one of the following:
- Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon
- The Londoner Congee with a selection of condiments

Beverage Selection
Sencha and matcha green tea

£20
BREAKFAST WORKING LUNCH EXPERIENCE CONFERENCE PACKAGE MENU SIGNATURE CANAPE 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

TEA AND COFFEE BREAKS
# TEA AND COFFEE BREAKS

**CONTINENTAL**

- **From the Bakery**
  - Chocolate hazelnut cookies or lemon Vienesse whirls

- **Beverage Selection**
  - Tea and coffee
  - Herbal infusions

- £8.5

**THE HEALTH AND VITALITY**

- **Booster**
  - Blueberry and spirulina

- **Energisers**
  - Carrot, bran and pumpkin seed loaf
  - Chilli-and-lime-spiced mango

- **Beverage Selection**
  - Tea and coffee
  - Herbal infusions
  - Cucumber, lemon and mint water

- £12.5

**CREAM TEA**

- **From the Bakery**
  - Buttermilk scones with strawberry and vanilla preserve and chantilly cream

- **Beverage Selection**
  - Tea and coffee
  - Herbal infusions
  - Elderflower, raspberry and blueberry spritz

- £12.5
<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Tea and Coffee Breaks</th>
<th>Conference Package Menu</th>
<th>Working Lunch Experience</th>
<th>Signature Canapé Selection</th>
<th>Signature Small Plates</th>
<th>Luncheon and Dinner</th>
<th>World Cuisine Stations</th>
<th>Bespoke Dining Experience</th>
<th>Christmas at The Londoner Seated Luncheon and Dinner</th>
<th>Beverage List</th>
<th>Floor Plans</th>
<th>Contact</th>
</tr>
</thead>
</table>

Arrival Experience
Mid-Morning Experience
The Londoner Farmers Market Experience - The Gallery
The Londoner Farmers Market Experience - The Ballroom
Afternoon Experience
ARRIVAL EXPERIENCE

THE HEALTH AND VITALITY

Morning Boosters
- Turmeric, yoghurt and honey
- Coconut water, spinach and kale

Health Pots
- Coconut yoghurt with açai berries, pomegranate, toasted sesame seeds and blueberries
- Seasonal fresh fruit with mānuka dressing

Beverage Selection
- Tea and coffee
- Herbal infusions
- Freshly squeezed beetroot and apple cleanser

£15

THE CONTINENTAL

Viennoisere Selection
- Croissant au beurre
- Brioche au chocolat

Seasonal Fruit and Yoghurt Selection
- Plateau de fruits
- Bonne Maman yoghurt with apricot compote

Beverage Selection
- Tea and coffee
- Herbal infusions
- Freshly squeezed carrot and orange juice

£15

THE AYURVEDIC ‘PITTA’

Morning Booster
- Coconut, ginger and basil

Health Pots
- Muesli with low fat yoghurt, pomegranate and fig
- Cut papaya, mango and lime

Beverage Selection
- Fresh mint and lemon tea
- Freshly squeezed apple, pear and cucumber juice

£15

THE LONDONER

Morning Booster
- Pomegranate and ginger

From the Bakery
- Orange and Poppyseed madeleine, honey glaze
- Blueberry and lemon muffins

Health Pots
- Greek yoghurt with açai berries, sliced banana, blueberries, shaved coconut and almonds
- Seasonal fresh fruit

Beverage Selection
- Tea and coffee
- Herbal infusions
- Freshly squeezed orange juice

£20
## Mid-Morning Experience

### The Health and Vitality

**Mid-Morning Smoothie**
- Strawberry, banana and oatmeal

**Energisers**
- Goji berry, blueberry and pumpkin seed energy balls
- Selection of toasted nuts and sun-dried fruits

**Beverage Selection**
- Tea and coffee
- Herbal infusions
- Coconut and pomegranate water

£15

### The Londoner

**Mid-Morning Smoothie**
- Matcha green tea, blueberry and banana

**From the Bakery**
- Orange and poppyseed madeleine, honey glaze

**Exotic Fruit Pot**
- Strawberry, kiwi and Thai basil

**Beverage Selection**
- Tea and coffee
- Herbal infusions
- Freshly squeezed watermelon juice

£15
### The Londoner Farmers Market Experience - The Gallery

#### Monday

**The Deli Counter**
- British and European hams, salamis and pâtés
- Selection of condiments

**Salads**
- Spinach, apple and pecan with maple dressing
- Black kale Caesar with pepper croutons
- Tabbouleh and pomegranate with lime dressing

**Catch of the Day**
- Baked stone bass with moules marinière

**From the Grill**
- Chilli-and-lemon-roasted chicken
- Aged rib-eye steak with Gorgonzola butter and peppered black kale

**Live Station**
- Rigatoni ai Funghi Forest mushrooms with garlic, parsley, butter and 24-month-aged Parmigiano-Reggiano

**Dessert Selection**
- Blueberry and Lemon Cheesecake
- Hazelnut praline macarons

**The Cheese Pantry**
- Selection of artisan cheeses and condiments

£60

#### Tuesday

**The Deli Counter**
- British and European hams, salamis and pâtés
- Selection of condiments

**Salads**
- Duck and pomegranate with jalapeño and honey dressing
- Heirloom tomato and buffalo mozzarella with aged balsamic and torn basil
- Orange and avocado with chilli lemon dressing

**Catch of the Day**
- Grilled organic salmon with Calabrian chilli salsa

**From the Grill**
- Tandoori chicken tikka skewers with Kashmiri chilli and yoghurt dressing
- Filet mignon with green peppercorn sauce

**Live Station**
- Ravioli al Pomodoro Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil

**Dessert Selection**
- Red velvet cake, cream cheese frosting
- Chocolate fudge brownies, baileys ganache

**The Cheese Pantry**
- Selection of artisan cheeses and condiments

£60
THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

WEDNESDAY

The Deli Counter
- British and European hams, salamis and pâtés
- Selection of condiments

Salads
- Mediterranean vegetables, feta and quinoa with garlic and lemon dressing
- Classic Caesar
- Spinach with goat’s cheese and walnuts

Catch of the Day
- Crispy-skinned sea bass with olives and San Marzano tomatoes

From the Grill
- Za’atar-spiced lamb cutlets with smoked aubergine
- Amalfi lemon-roasted chicken with garlic and herb crème

Live Station
- Wild Mushroom Risotto
  Creamy Arborio rice with wild mushrooms, 24-month-aged Parmigiano-Reggiano and white truffle oil

Dessert Selection
- Apple crumble choux buns
- Chocolate after eight slice

The Cheese Pantry
- Selection of artisan cheeses and condiments

£60

THURSDAY

The Deli Counter
- British and European hams, salamis and pâtés
- Selection of condiments

Salads
- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Endive, feta, macadamia nuts and roasted figs with honey dressing
- Globe artichoke with lemon and parsley dressing

Catch of the Day
- Lemon sole with asparagus and lemon parsley butter

From the Grill
- Thyme-infused sirloin steak with horseradish wilted spinach
- Breaded corn-fed chicken with warm garlic and herb butter

Live Station
- Spaghetti cacio e pepe
  Finished with grated Pecorino Romano cheese and cracked black pepper

Dessert Selection
- Chocolate after eight slice
- Blueberry and lemon cheesecake

The Cheese Pantry
- Selection of artisan cheeses and condiments

£60
THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

FRIDAY

The Deli Counter
- British and European hams, salamis and pâtés
- Selection of condiments

Salads
- Smoked chicken and toasted cashews with yuzu and lemon sesame oil dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing
- Blanched spinach and hazelnuts with white goma dressing

Catch of the Day
- Balinese grilled sea bream and sambal matah wrapped in banana leaf

From the Grill
- Poussin truffle tenyaki with Japanese greens
- Green herb and black pepper-crusted aged rib-eye steak

Live Station
- Japanese Claypot
Charred asparagus with ibuki rice, shichimi broth and garlic-roasted kale

Dessert Selection
- Apple crumble choux buns
- Chocolate fudge brownies, baileys ganache

The Cheese Pantry
- Selection of artisan cheeses and condiments

£60

SATURDAY

The Deli Counter
- British and European hams, salamis and pâtés
- Selection of condiments

Salads
- Duck and pomegranate with jalapeño and honey dressing
- Heirloom tomato and buffalo mozzarella with aged balsamic and torn basil
- Orange and avocado with chilli lemon dressing

Catch of the Day
- Grilled organic salmon with Calabrian chili

From the Grill
- Tandoori chicken tikka skewers with Kashmiri chilli and yoghurt dressing
- Filet mignon with green peppercorn sauce

Live Station
- Ravioli al Pomodoro
Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil

Dessert Selection
- Hazelnut praline macarons
- Chocolate after eight slice

The Cheese Pantry
- Selection of artisan cheeses and condiments

£60
THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

SUNDAY

The Deli Counter
- British and European hams, salamis and pâtés
- Selection of condiments

Salads
- Mediterranean vegetables, feta and quinoa with garlic and lemon dressing
- Classic Caesar
- Spinach with goat’s cheese and walnuts

Catch of the Day
- Crispy-skinned sea bass with olives and San Marzano tomatoes

From the Grill
- Za‘atar-spiced lamb cutlets with smoked aubergine
- Amalfi lemon-roasted chicken with garlic and herb crème

Live Station
- Wild Mushroom Risotto
  Creamy Arborio rice with wild mushrooms, 24-month-aged Parmigiano-Reggiano and white truffle oil

Dessert Selection
- Red velvet cake, cream cheese frosting
- Apple crumble choux buns

The Cheese Pantry
- Selection of artisan cheeses and condiments

£60
The Deli Counter
- British and European hams, salamis and pâtés
- Selection of condiments

Salads
Please choose three of the following:
- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Smoked chicken and toasted cashews with yuzu and lemon sesame oil dressing
- Duck and pomegranate with jalapeño and honey dressing
- Spinach, apple and pecan with maple dressing
- Black kale Caesar with pepper croutons
- Tabbouleh and pomegranate with lime dressing
- Heirloom tomato and buffalo mozzarella with aged balsamic and torn basil
- Classic Caesar
- Spinach with goat’s cheese and walnuts
- Endive, feta, macadamia nuts and roasted figs with honey dressing
- Globe artichoke with lemon and parsley dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing
- Blanched spinach and hazelnuts with white goma dressing
- Mediterranean vegetables, feta and quinoa with garlic and lemon dressing
- Orange and avocado with chilli lemon dressing
THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM

Catch of the Day

Please choose one of the following:
- Baked stone bass with moules marinière
- Grilled organic salmon with Calabrian chilli salsa
- Crispy-skinned sea bass with olives and San Marzano tomatoes
- Lemon sole with asparagus and lemon parsley butter
- Balinese grilled sea bream and sambal matah wrapped in banana leaf

From the Grill

Please choose two of the following:
- Chilli-and-lemon-roasted chicken
- Aged rib-eye steak with Gorgonzola butter and peppered black kale
- Tandoori chicken tikka skewers with Kashmiri chilli and yoghurt dressing
- Fillet mignon with green peppercorn sauce
- Za’atar-spiced lamb cutlets with smoked aubergine
- Amalfi lemon-roasted chicken with garlic and herb créme
- Thyme-infused sirloin steak with horseradish wilted spinach
- Breaded corn-fed chicken with warm garlic and herb butter
- Poisson truffle teriyaki with Japanese greens
- Green herb and black pepper-crusted aged rib-eye steak

Live Stations

Please choose one of the following:
- Rigatoni ai Funghi
  Forest mushrooms with garlic, parsley, butter and 24-month-aged Parmigiano-Reggiano
- Ravioli al Pomodoro
  Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil
- Wild Mushroom Risotto
  Creamy Arborio rice with wild mushrooms, 24-month-aged Parmigiano-Reggiano and white truffle oil
- Spaghetti Cacio e Pepe
  Finished with grated Pecorino Romano cheese and cracked black pepper
- Japanese Claypot
  Charred asparagus with ibuki rice, shichimi broth and garlic-roasted kale

Dessert Selection

- Our homemade gelato and sorbet

Please also choose one of the following:
- Apple crumble choux buns
- Blueberry and Lemon cheesecake
- Red velvet cake, cream cheese frosting
- Hazelnut praline macarons
- Chocolate fudge brownies, baileys ganache

The Cheese Pantry

- Selection of artisan cheeses and condiments

£60
AFTERNOON EXPERIENCE

THE HEALTH AND VITALITY

Afternoon Booster
- Blueberry and spirulina

Energisers
- Carrot, bran and pumpkin seed loaf
- Chili-and-lime-spiced mango

Beverage Selection
- Tea and coffee
- Herbal infusions
- Cucumber, lemon and mint water

£15

THE SAVOURY AND SWEET

Savoury Selection
- Speck ham and Parmigiano-Reggiano on ciabatta
- Crushed avocado and cayenne pepper baguettes

Sweet Selection
- Coffee opera gateau

Beverage Selection
- Tea and coffee
- Herbal infusions
- Homemade Sicilian lemonade

£15

THE LONDONER AFTERNOON TEA

Savoury Selection
- Gourmet sage and onion sausage roll
- Rare roast beef with horseradish mayonnaise and baby watercress on brioche
- Gourmet vegan ‘sausage’ roll

From the Bakery
- Buttermilk scones with strawberry and vanilla preserve and chantilly cream
- Raspberry lychee and Rose choux buns

Beverage Selection
- Tea and coffee
- Herbal infusions
- Elderflower, raspberry and blueberry spritz

£20
WORKING LUNCH EXPERIENCE

OUR WORKING LUNCH EXPERIENCE INCLUDES YOUR CHOICE OF TWO SALADS FROM OUR FARMERS MARKET, A SELECTION OF FOUR SANDWICHES OR BRIOCHE ROLLS AND TWO SIGNATURE DESSERTS.

Salads
- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Spinach, apple and pecan with maple dressing
- Smoked chicken and toasted cashews with yuzu and lemon sesame oil dressing
- Black kale Caesar with pepper croutons
- Heirloom tomato and buffalo mozzarella with aged balsamic and torn basil
- Orange and avocado with chilli lemon dressing
- Globe artichoke with lemon and parsley dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

Brioche Rolls
- Prawn Caesar with lime sauce
- Duck and pomegranate with hoisin
- Pesto chicken with rocket, pine nuts and Parmesan
- Tandoori chicken with cucumber and mint raita

Vegetarian Brioche Rolls
- Grilled halloumi with roasted red pepper and mango salsa
- Barber’s Vintage Cheddar cheese with red onion
- Egg mayonnaise with garlic chive

Sandwiches
- Scottish smoked salmon with lemon butter
- Honey-roast ham with wholegrain mustard mayonnaise
- Rare roast beef with horseradish mayonnaise
- Smoked chicken and avocado with mustard sauce

Vegetarian Sandwiches
- Cucumber with mint cream cheese
- Vine tomato and mozzarella with basil pesto
- Crushed avocado with red chilli and lime

Vegan Sandwiches
- Cucumber and sun-blushed tomato
- Vegan cheese and onion
- Roasted pepper with olive purée
- Robata-grilled courgette with basil pesto

Dessert Selection
- Cherry almond bakewell tarts
- Chocolate pecan nut brownies, salted caramel cream
- Lemon curd cheesecake, blueberry cremeux
- Mini Paris - Brest

£45
<table>
<thead>
<tr>
<th>BREAKFAST</th>
<th>TEA AND COFFEE BREAKS</th>
<th>CONFERENCE PACKAGE MENU</th>
<th>WORKING LUNCH EXPERIENCE</th>
<th>SIGNATURE CANAPÉ SELECTION</th>
<th>SIGNATURE SMALL PLATES</th>
<th>LUNCHEON AND DINNER</th>
<th>WORLD CUISINE STATIONS</th>
<th>BESPOKE DINING EXPERIENCE</th>
<th>CHRISTMAS AT THE LONDONER SEATED LUNCHEON AND DINNER</th>
<th>BEVERAGE LIST</th>
<th>FLOOR PLANS</th>
<th>CONTACT</th>
</tr>
</thead>
</table>

- COLD
- HOT
- DESSERT
## Signature Canapé Selection - Cold

### Pre-Dinner Canapés
Please choose a minimum of four hot and cold canapés

- £5 per canapé

### Reception Canapés
Please choose a minimum of eight hot, cold and dessert canapés

- Selection of 10 signature canapés £45
  - Selection of 12 signature canapés £50

### Supplements
Two world cuisine stations £90

### British
- London gin-and-lime-cured salmon with cucumber and juniper dressing
- Prawn cocktail with spicy lemon mayonnaise
- Goat’s cheese and caramelised onion tartlet

### Contemporary Japanese
- Tuna tartare with wasabi soy
- Hot miso chips with seared beef tenderloin and wasabi shichimi mayonnaise
- Hot miso chips with smashed avocado

### Contemporary Peruvian
- Shrimp and avocado ceviche with aji amarillo
- Grilled Padrón peppers with aji rocoto yoghurt
- Vegetable with tomato salsa hard taco

### Mediterranean
- Pan con tomate with Iberico ham and extra virgin olive oil
- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Burrata with Seville orange, coriander seeds and manuka honey

### Indian
- Bhel puri with green chilli and coriander mint chutney
- Sweet potato chat with black salt and lemon
SIGNATURE CANAPÉ SELECTION - HOT

BRITISH
- Cheese and onion fritters
- Oven-baked lobster and king prawn with chilli cheese herb crust
- Crispy duck bites with orange marmalade

CONTEMPORARY JAPANESE
- Rib-eye beef with yuzu kosho, smoked sea salt and black pepper
- Chilean sea bass yasai zuke
- Roasted chilli and lemon tofu with miso butter

CONTEMPORARY PERUVIAN
- Beef tenderloin skewers with lime and jalapeño salt
- Chicken anticucho skewers
- Robata corn with salted chilli and lime

MEDITERRANEAN
- Black truffle arancini with Italian hard cheese crème
- Grilled king prawns with Sicilian lemon and olive oil
- Grilled chorizo with garlic and coriander

INDIAN
- Tandoori fish tikka
- Lamb galaf kebab with coriander and mint chutney
- Cheese kachori with tamarind chutney
### SIGNATURE CANAPÉ SELECTION - DESSERTS

**BRITISH**
- Mini Raspberry Bakewell
- Jaffa cake slices

**CONTEMPORARY JAPANESE**
- Matcha and lemon gateau
- Sesame seed praline

**CONTEMPORARY PERUVIAN**
- Torte de chocolate
- Arronz con leche

**MEDITERRANEAN**
- Orange, cardamom and olive oil cake
- Pistachio praline macarons

**INDIAN**
- Banana and passionfruit puri
- Mango and coconut Phirni
TEA AND COFFEE BREAKS
BREAKFAST WORKING LUNCH EXPERIENCE
CONFERENCE PACKAGE MENU
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

COLD
HOT
MIDNIGHT SNACKS
DESSERT
SIGNATURE SMALL PLATES

Please choose a minimum of five
signature small plates

Individual signature small plates £8.5
Selection of eight signature small plates £64

Supplements
Two world cuisine stations £90

MEDITERRANEAN
- Crab and asparagus salad with Dijon mustard and lemon mayonnaise
- Classic Caesar salad
- San Marzano tomatoes with goat’s cheese, capers and basil

NIKKEI
- Tuna carpaccio with truffle lime dressing
- Sea bass ceviche
- Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing

...
SIGNATURE SMALL PLATES - HOT

ASIAN
- Slow-cooked beef sando with ají panca
- Penne pasta with garlic chicken, baby spinach and Scotch bonnet-infused creamy labneh sauce
- Chicken biryani with burani raita
- Murgh makhani with jeera and saffron pilau
- Chilli-and-lemon-roasted chicken skewers
- Thai green vegetable curry with jasmine rice

MEDITERRANEAN
- Crispy-skinned sea bass with San Marzano tomatoes, olives and spicy lemon dressing
- Lamb and Taleggio sliders with truffle mayonnaise
- Rib-eye steak with Gorgonzola butter
- Amalfi lemon and asparagus risotto
- Pumpkin and ricotta tortellini with lemon and mascarpone cream

GASTRO
- Londoner beer-battered cod cheeks with truffle and mint pea
- Oven-roasted salmon with lemon, crispy black kale and goat’s cheese
- Prawn and cilantro sliders
- Crispy lamb bites with fresh lime
SIGNATURE SMALL PLATES - MIDNIGHT SNACKS

MIDNIGHT SNACKS

- Chicken shawarma
- Veggie chicken shawarma

Selection of stone-baked pizzettes
- ‘Nduja and burrata
- BBQ spicy chicken
- Margherita with torn basil

Bao selection
- Beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce
- Japanese fried buttermilk chicken with garlic and chilli sauce
- Crispy fried Portobello mushroom with green chilli mayonnaise
<table>
<thead>
<tr>
<th>SIGNATURE SMALL PLATES - DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MEDITERRANEAN</strong></td>
</tr>
<tr>
<td>- Tiramisu</td>
</tr>
<tr>
<td>- Olive oil yoghurt bundt cake</td>
</tr>
<tr>
<td><strong>NIKKEI</strong></td>
</tr>
<tr>
<td>- Pineapple and lychee compote,</td>
</tr>
<tr>
<td>tropical chibouist</td>
</tr>
<tr>
<td>- White chocolate pave, ginger and</td>
</tr>
<tr>
<td>lime cremeux</td>
</tr>
<tr>
<td><strong>ASIAN</strong></td>
</tr>
<tr>
<td>- Thai basil and white chocolate</td>
</tr>
<tr>
<td>mojito</td>
</tr>
<tr>
<td>- Jasmine and ginger bubble tea</td>
</tr>
<tr>
<td><strong>GASTRO</strong></td>
</tr>
<tr>
<td>- Victoria raspberry slice</td>
</tr>
<tr>
<td>- Sticky toffee pudding, salted</td>
</tr>
<tr>
<td>pecan crunch</td>
</tr>
</tbody>
</table>
LUNCHEON AND DINNER – STARTER

Please select one from the following choices

**BRONZE – £27**
- Salmon carpaccio with oregano, chilli avocado and olive oil
- Tuna Niçoise salad with orange soy dressing
- Smoked duck with balsamic truffle teriyaki
- Spinach, watermelon and lime with black pepper dressing
- Rosemary-grilled chicken tikka with tzatziki

**SILVER – £29**
- Sea bass and blood orange ceviche
- Garlic king prawns with crispy kale salad and labneh tahini dressing
- Staunton Earl Grey smoked chicken, heritage tomato and little gem salad with crispy pancetta and rosemary crisps
- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Seared aubergine carpaccio with thyme and feta yoghurt dressing

**GOLD – £31**
- Grilled lobster with lemon, cumin and chilli butter
- Seared scallops with chilli and fennel pickled wild mushrooms, candy beetroot and fennel salad
- Steak tartare with Champagne-infused egg yolk and rye crisp
- Marinated duck salad with pomelo and pomegranate
- Burrata with heritage tomatoes, basil and sherry vinegar dressing
LUNCHEON AND DINNER – INTERMEDIATE

Please select one from the following choices

**BRONZE - £11**
- Spanish tomato bread with jamón Ibérico and aged manchego
- Goat’s cheese gnocchi with rocket, speck ham and Parmesan crème
- Heritage tomato ceviche

**SILVER - £13**
- Mango and coconut salad with black pepper, honey and lime olive oil
- Spinach and ricotta ravioli with sage butter
- Porcini mushroom risotto with mascarpone

**GOLD - £15**
- Prawn and mascarpone ravioli with lemon butter sauce
- Crispy Cornish crab cake with chilli lime sauce
- Wild garlic burrata with crispy pancetta
LUNCHEON AND DINNER – MAIN COURSE

Please select one from the following choices

**BRONZE - £38**
- Lemon-and-thyme-roasted corn-fed chicken with gratin dauphinois, tenderstem broccoli and shallot jus
- Roasted duck with spiced potatoes, clementine sauce and red cabbage infused with cinnamon and juniper
- Crab risotto with crème fraîche and chives
- Oven-baked salmon, pearl barley and organic lemon risotto with oven-roasted baby fennel
- Gnocchi with cherry tomato, garlic and Parmesan

**SILVER – £40**
- Oregano, basil and garlic infused lamb rack with crispy Lovera potatoes and glazed heritage carrots
- Paprika-and-lemon-spiced roasted baby chicken with rosemary roasted potatoes and garlic wilted baby spinach in lemon butter sauce
- Honey-roasted cod with creamed spring onion potatoes, lemon-infused rainbow chard and baby leeks with Champagne butter sauce
- Lemon sole with green herb potatoes, Parmesan cream and garlic buttered asparagus
- Portobello mushroom, black cabbage and goat’s cheese Wellington with shallot and garlic sauce

**GOLD – £42**
- Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tenderstem broccoli and roasted baby onions
- Butter-roasted lobster tail with coriander and labneh crème served with saffron risotto
- Crispy-skinned stone bass with red chilli shiso salsa and roasted truffle butter hispi cabbage
- Chilean seabass yasai zuke with shichimi-spiced Japanese greens
- Wild mushroom risotto with free-range poached egg, aged Parmesan and shaved truffle
LUNCHEON AND DINNER – DESSERT

Please select one from the following choices

**BRONZE - £17**
- **Black Forest**
  Chocolate brownie, amarena cherries, vanilla whipped ganache
- **Lemon Meringue Pie**
  Shortbread biscuit, lemon curd mousse, Citrus chantilly
- **Fig Mascarpone Mousse**
  Lemon curd, fig & honey jam
- **Plum Amaretto Bar**
  Polenta cake, roasted plums, Orange Confit
- **Spiced Orange Baba**
  Poached Kumquats, whipped pistachio chantilly, citrus crunch
- **After Eight Delight**
  Oreo cookies, peppermint white chocolate ganache, dark chocolate crunch

**SILVER - £18**
- **Raspberry Ripple Cheesecake**
  Lemon crumbs, raspberry compote,
- **Chestnut Apple Pavlova**
  Poached apples, Chestnut cremeux, apple chantilly
- **Hazelnut Praline Cake**
  Milk chocolate cremeux, roasted hazelnuts, Sea salt caramel
- **Spiced Orange Baba**
  Poached Kumquats, whipped pistachio chantilly, citrus crunch
- **Tropical Coconut Dacquoise**
  Mango passionfruit mousse, tropical gel, coconut cremeux
- **Chocolate Yuzu Semi Freddo**
  Ginger sponge, candied almonds

**GOLD - £20**
- **Pecan Praline Bombe**
  Mandarin jelly, chocolate brownie, roasted pecans
- **Valrhona Chocolate Tart**
  Salted caramel cream, feuilltine nuggets, Jivaria chocolate chantilly
- **Blackberry Apple Cake**
  Blackberry mousse crunchy crumble, apple vanilla gel
- **Banoffee Pie**
  Tiramisu chocolate ganache, Salted caramel chantilly
- **Lemongrass Ginger Crème Brulée**
  Candied ginger cake, coconut lime cream
- **Vegan Raspberry Bar**
  Chocolate brownie, raspberry bubbles
BREAKFAST  TEA AND COFFEE BREAKS  CONFERENCE PACKAGE MENU  WORKING LUNCH EXPERIENCE  SIGNATURE CANAPE 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

STARTER  INTERMEDIATE  MAIN COURSE  DESSERT  GALLERY  STARTER  MAIN COURSE  DESSERT

34
TEA AND COFFEE BREAKS
BREAKFAST WORKING LUNCH EXPERIENCE
CONFERENCE PACKAGE EXPERIENCE
SIGNATURE CANAPE 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

STARTER
INTERMEDIATE
MAIN COURSE
DESSERT

• GALLERY  • STARTER  • MAIN COURSE  • DESSERT

35
TEA AND COFFEE BREAKS
BREAKFAST WORKING LUNCH EXPERIENCE
CONFERENCE PACKAGE MENU
SIGNATURE CANAPE 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

STARTER INTERMEDIATE MAIN COURSE DESSERT

GALLERY STARTER MAIN COURSE DESSERT

37
BREAKFAST  
TEA AND 
COFFEE  
BREAKS  
CONFERENCE  
PACKAGE  
MENU  
WORKING  
LUNCH  
EXPERIENCE  
SIGNATURE  
CANAPÉ  
SELECTION  
SIGNATURE  
SMALL  
PLATES  
LUNCH  
AND  
DINNER  
WORLD  
CUISINE  
STATIONS  
BESPOKE  
DINING  
EXPERIENCE  
CHRISTMAS AT 
THE LONDONER  
SEATED  
LUNCHEON  
AND DINNER  
BEVERAGE  
LIST  
CONTACT  

STARTER  
INTERMEDIATE  
MAIN COURSE  
DESSERT  

GALLERY  
STARTER  
MAIN COURSE  
DESSERT
THE LONDONER WORLD CUISINE STATIONS

THE LONDONER CARVERY

Please choose two of the following:
- Garlic-and-rosemary-roasted leg of lamb
- Aged beef Wellington
- Lemon-and-thyme-roasted corn-fed chicken
- Portobello mushroom, black cabbage and goat’s cheese Wellington

Served with:
- Manuka honey and clementine heritage carrots
- Charred tenderstem broccoli with sage and lemon oil
- Glazed Parmesan and Gruyère cauliflower cheese
- Garlic-and-herb-roasted potatoes
- Shallot and thyme gravy

Desserts
- Cherry and almond bakewell tart
- Chocolate pecan nut brownies
THE LONDONER WORLD CUISINE STATIONS

INDIAN

Please choose two of the following:
- Lamb samosas
- Pani puri
- Dal kachori
- Chilli paneer

Please choose two of the following:
- Lamb seekh kebab
- Jeera chicken
- Tandoori lamb chops
- Amritsari fish

Please choose two of the following:
- King prawn masala
- Goan fish curry
- Methi chicken
- Lamb keema
- Kurai lamb
- Dal tadka
- Dal makhani
- Paneer bhurji

Please choose one of the following:
- Vegetable dum biryani
- Jeera pilau
- Steamed basmati

Served with:
- Buttered naan
- Raitas, chutneys and pickles

Desserts
- Gajar ka halwa
- Gulab jamun
THE LONDONER WORLD CUISINE STATIONS

MIDDLE EASTERN

Cold Mezze and Bread Selection
- Tabbouleh
- Baba ganoush
- Hummus
- Tahini and labneh
- Pickles
- Warm khubz bread

Please choose two of the following:
- Soujouk
- Falafel
- Batata harra
- Cheese sambousek

Please choose two of the following:
- Chicken shawarma
- Shish taouk

Choice of Machboos
- King prawn, fish, lamb or chicken

Desserts
- Muhlabia
- Umali

Supplements:
- 24-hour-marinated whole baby lamb ouzi
  with saffron rice and yellow lentils
THE LONDONER WORLD CUISINE STATIONS

ITALIAN

Antipasti Selection:
- Italian meat and salami selection
- 24-month-aged Parmigiano-Reggiano
- Sicilian Nocellara olives with rosemary and lemon
- Aged balsamic, chilli oil and extra virgin olive oil

Please choose two of the following:
- Oven-baked sea salt and rosemary focaccia
- Rocket, pecorino and grilled pears
- Tomato bruschetta with torn baby basil and garlic
- Speck and Taleggio panzerotti

Please choose three of the following:
- King prawn and saffron risotto with baby basil
- Garlic chicken Alfredo with penne
- Rigatoni pasta with morels, chilli and aged Parmesan
- Wild mushroom risotto with truffle oil and Italian hard cheese
- Creamy Gorgonzola gnocchi with wilted spinach

Desserts
- Tiramisu
- Olive oil yoghurt bundt cake
THE LONDONER WORLD CUISINE STATIONS

CHINESE

Please choose two of the following:
- Sesame king prawn toast
- Crispy duck spring rolls with hoisin sauce
- Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
- Crispy silken tofu with Szechuan pepper

Supplements:
- Classic Peking duck with pancakes, cucumber, spring onion and hoisin sauce
- Honey-baked Chilean sea bass with fried shimeji
- Wok-fried lobster with garlic, ginger and dried chilli

Please choose three of the following:
- King prawn and asparagus with truffle sauce
- Steamed sea bass with ginger and spring onions in soya sauce
- XO-spiced pork ribs
- Stir fried beef in black pepper
- Kung pao chicken
- Black pepper vegetarian chicken with yellow bean sauce

Choose one of the following:
- Spring onion and egg fried rice
- Hakka noodles

Desserts
- Raspberry and rosewater bao
- Black sesame and yuzu egg custard tart
THE LONDONER WORLD CUISINE STATIONS

JAPANESE

Please choose two of the following:
- Salmon tartare with shiso soy
- Tuna tartare with wasabi soy
- Yellowtail sashimi with spicy yuzu soy
- Beef tataki with truffle ponzu
- Hot miso chips with smashed avocado

Please choose two of the following:
- Blanched spinach and hazelnut salad with white goma dressing
- Cucumber sunomono salad
- Crispy salmon skin salad with tosazu
- Baby spinach and miso salad

Please choose three of the following:
- Grilled salmon with jalapeño emulsion
- Sake-flamed king prawns with red chilli shiso
- Tiger prawn and Japanese mushroom with ibuki rice, shichimi broth and garlic-roasted kale
- Chilli-and-lemon-roasted baby chicken kushiyaki
- Beef kushiyaki with truffle mayonnaise
- Miso-glazed aubergine

Desserts
- Genmaicha brûlée
- Salted caramel dorayaki
TEA AND COFFEE BREAKS
BREAKFAST WORKING LUNCH EXPERIENCE
CONFERENCE PACKAGE MENU
SIGNATURE CANAPE 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 LONDONER WORLD CUISINE STATIONS

ICE CREAM PARLOUR
- Honeycomb
- Espresso
- Dark chocolate
- Vegan salted caramel
- Blood orange sorbet
- Strawberry and basil sorbet

Supplement of £6 per guest
<table>
<thead>
<tr>
<th>TEA AND COFFEE BREAKS</th>
<th>CONFERENCE PACKAGE</th>
<th>WORKING LUNCH EXPERIENCE</th>
<th>SIGNATURE CANAPE SELECTION</th>
<th>SIGNATURE SMALL PLATES</th>
<th>LUNCHEON AND DINNER</th>
<th>WORLD CUISINE STATIONS</th>
<th>BEVERAGE LIST</th>
<th>FLOOR PLANS</th>
<th>CONTACT</th>
</tr>
</thead>
<tbody>
<tr>
<td>LUNCH EXPERIENCE</td>
<td>CONFERENCE</td>
<td>LUNCH EXPERIENCE</td>
<td>SIGNATURE CANAPE SELECTION</td>
<td>SIGNATURE SMALL PLATES</td>
<td>LUNCHEON AND DINNER</td>
<td>WORLD CUISINE STATIONS</td>
<td>BEVERAGE LIST</td>
<td>FLOOR PLANS</td>
<td>CONTACT</td>
</tr>
</tbody>
</table>

**Christmast at the Londoner**

- Seated Luncheon and Dinner
- Beverage List
- Floor Plans
- Contact

**Bespoke Dining Experiences**

- Mediterranean
- Japanese
- Indian
- Cantonese

**Little Londoner**
BESPOKE DINING EXPERIENCE

MEDITERRANEAN

- White fish carpaccio with Amalfi lemon and sweet apple
- Seared aged beef fillet salad with pecorino and truffle dressing
- Lobster and mascarpone ravioli with Scotch bonnet labneh sauce

Dessert
- Burrata ice cream with raspberry and tomato marmalade, basil and vanilla olive oil infusion

£90

MEDITERRANEAN VEGETARIAN

- San Marzano tomato carpaccio with Amalfi lemon and sweet apple
- Seared courgette salad with pecorino and truffle dressing
- Wild mushroom and mascarpone ravioli with Scotch bonnet labneh sauce

Dessert
- Tahini cake, balsamic plum, goats cheese ice cream

£90

MEDITERRANEAN COCKTAILS

- **Passion Fruit & Lemon Bellini** £18
  Passoa, Limoncello, passion fruit, apricot and Veuve Clicquot Yellow Label Brut NV
- **Strawberry & Peach Sangria** £14
  Belleruche Rosé, Crème de Pêche de vigne and Fraise de Bois
- **Honey & Lavender Spritz** £9
  Honey and lavender cordial and Fever-Tree Lemonade
BESPOKE DINING EXPERIENCE

JAPANESE
- Salmon tartare with shiso soy
- Seared beef tataki with truffle ponzu
- Organic salmon with dried red chilli and lemon shiso salsa
- Chilli-and-lemon-roasted baby chicken

Dessert
- Passion fruit brûlée with coconut sorbet and umeshu jelly

£120

JAPANESE VEGETARIAN
- Avocado tartare with shichimi soy
- Blanched spinach and hazelnut salad with white goma dressing
- Grilled asparagus with dried red chilli and lemon shiso salsa
- Chilli-and-lemon-roasted tofu

Dessert
- Japanese cheesecake, macerated strawberries

£120

JAPANESE COCKTAILS
- Rhubarb & Hibiscus Bellini
  Sipsmith gin, rhubarb and rosehip cordial, hibiscus tea, yuzu and Veuve Clicquot Yellow Label Brut NV
  £18
- Ume Martini
  Umeshu plum sake, Crème de Prune, aged koshu sake and Nizawa sake
  £14
- Yuzu & Ginger
  Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime
  £9
**BESPOKE DINING EXPERIENCE**

**INDIAN**

**To Start from the Tandoor**

**Tandoori mixed grill**
- A flavoursome selection of seekh kebab, margh malai, tandoori lamb chops and achaari prawns, garnished with fresh coriander and green chillies

**Tandoori vegetarian grill**
- A flavoursome selection of succulent paneer tikka, malai broccoli, tandoori aloo and vegetable gilafi kebab, garnished with fresh coriander and green chillies

**Main Courses**
- Sharing karahi dishes served over live flame

**Malabar king prawn curry**
- Keralan king prawn curry simmered in coconut, ginger and red chilli

**Methi chicken**
- Succulent chicken with fresh methi leaves, yogurt and mixed fragrant spices

**Hyderabadi dum ka gosht**
- Slow-cooked lamb on the bone marinated in aromatic spices from the Hyderabad region

**Bhindi masala**
- A delicious north Indian dish with fried okra, garlic, onion and dried mango spice

**Dahl Maknhi**
- 24-hour slow-cooked black lentils with cream, originating from the Punjab region

**Served with:**
- Masala chillies, desi salad, chilli lime pickle, jeera rice and burani raita

**Dessert**
- Gulab jamun with Pistachio ice cream and rose water

**£100**

**INDIAN COCKTAILS**

- **Mango & Cardamom Bellini**
  - Mango purée infused with cardamom and Veuve Clicquot Yellow Label Brut NV
  - £18

- **Chai Manhattan**
  - Chivas Regal 12 year, Martini Riserva Rubino infused with chai tea and bitters
  - £14

- **Guava & Coconut Spritz**
  - Guava juice, coconut purée, lime and Fever-Tree Soda
  - £9
BESPOKE DINING EXPERIENCE

CANTONESE

- Warm king crab with sweet spiced vinegar, coriander and red onions
- Marinated duck salad with pomelo, pomegranate and aromatic plum dressing
- Chilean sea bass with shimeji mushrooms, spring onions and truffle sauce
- Stir fried rib-eye beef with lotus and black bean sauce

Served with:
- Chilli garlic sauce
- Cantonese chilli oil
- Spring onion egg fried rice

Dessert
- Egg custard tart with Sichuan sorbet, fresh mandarin and caramelised pastry

£130

CANTONESE VEGETARIAN

- Seared chestnut mushrooms with sweet spiced vinegar, coriander and red onions
- Paper-thin salad with pomelo, pomegranate and aromatic plum dressing
- Tofu with shimeji mushrooms, spring onions and truffle sauce
- Stir fried black pepper veggie chicken with yellow bean sauce

Served with:
- Chilli garlic sauce
- Cantonese chilli oil
- Spring onion egg fried rice

Dessert
- Pain perdu with grapefruit and Sichuan ice cream

£130

CANTONESE COCKTAILS

- Lychee Bellini £18
  Lychee juice, Goji berry liqueur, Creme de Pêche de vigne and Veuve Clicquot Yellow Label Brut NV
- Oolong Manhattan £14
  Maker’s Mark whiskey, oolong tea cordial, Cocchi Americano and Darjeeling and chamomile bitters
- Chàyè Garden £9
  Seedlip Garden, homemade ginger syrup and chamomile tea

MEDITERRANEAN  JAPANESE  INDIAN  CANTONESE  LITTLE LONDONER
BESPOKE DINING EXPERIENCE

LITTLE LONDONER
- Three courses and one side
£35

Starters
- Chicken and noodle soup
- Crudités with hummus

Main Courses
- Macaroni and cheese with broccoli
- Penne with tomato crème
- Spaghetti with vegetarian Bolognese
- Margherita pizza
- Fish and chips
- Grilled chicken with steamed vegetables

Sides
- French fries
- Sweet potato fries
- Steamed vegetables

Dessert
- Fruit salad
- Strawberries and cream with crushed meringue and toffee

The Mini Shake Selection
- Oreo cookies and cream
- Strawberry and cream
- Banana fudge and salted caramel
£7
CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER
CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

CHRISTMAS PACKAGE 1
- Christmas cocktail on arrival
- Three-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water
£140

CHRISTMAS PACKAGE 2
- Christmas cocktail on arrival
- Four-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water
£160

To Start
- Smoked duck breast with plum glaze, burnt orange, horseradish cream and toasted brioche
- Fennel-cured Scottish salmon carpaccio with micro greens and Pernod lemon dressing
- Dressed Cornish crab with yuzu miso, citrus caviar and sourdough crisp
- Slow-roasted heritage tomato and harissa tart, feta aioli, chestnut mushrooms and balsamic salt v

Palate Cleanser
- Champagne and mint jelly with organic lemon sorbet v

Main Course
- Aged beef Wellington with heritage carrots and red wine reduction
- Norfolk Bronze turkey, chestnut stuffing, pancetta wrapped chipolata, roast parsnip, brown butter and sage jus
- Crispy skinned sea bass with lemon rainbow chard, basil oil and tarragon beurre blanc
- Aubergine parmigiano with Italian hard cheese, cream cheese fritter, space pepper coulis and caramelised pine kernels v

Dessert
- Gingerbread and Orange Mousse, mulled wine jelly
- Chestnut Mont Blanc, candied chestnuts Vanilla ice cream.
- Coffee and vanilla Pavlova, poached pear, quince jam, milk chocolate ice cream
- Christmas Pudding Cheesecake, Candied Kunquats, spiced orange ice cream
- Mince Pie Gateau, Brandy Cream, Toasted crumble ice cream

CHRISTMAS COCKTAILS

Royales
- White Peach Bellini
  Créme de Pêche, white peach purée and Gusbourne Brut Reserve 2018 £18
- Guava & Hibiscus Royale
  Guava, hibiscus and Moët & Chandon Brut Impérial NV £18
- Clementine & Yuzu Bellini
  Clementine syrup, yuzu juice, basil cordial and Moët & Chandon Brut Impérial NV £18
- Sour Cherry & Red Grape
  Sour cherry and red grape cordial, lime and Fever-Tree Lemonade £9

CHRISTMAS AT THE LONDONER
- BEVERAGE LIST
- FLOOR PLANS
- CONTACT
## BEVERAGE LIST

### CHAMPAGNE AND SPARKLING WINE BY THE BOTTLE

#### English Sparkling Wine
- **Brut**
  - Gusbourne Brut Reserve 2018: £75
  - Nyetimber Classic Cuvée NV: £80
  - Greyfriars Blanc de Noirs NV: £85

#### Blanc De Blancs
- Gusbourne Blanc de Blancs 2018: £85
- Nyetimber Blanc de Blancs NV: £100

#### Rosé
- Gusbourne Rosé 2018: £85
- Nyetimber Rosé NV: £100

#### Champagne
- **Brut**
  - Moët & Chandon Brut Impérial NV: £85
  - Bollinger Special Cuvée Brut NV: £110
  - R de Ruinart Brut NV: £120
  - Ruinart Blanc de Blancs NV: £160

#### Prestige Cuvée
- Piper-Heidsieck Rare Millésime 2008: £275
- Dom Pérignon Brut Vintage 2013: £350
- Krug Grande Cuvée: £425

#### Rosé
- Veuve Clicquot Rosé NV: £115
- Billecart-Salmon Brut Rosé NV: £125
- Laurent-Perrier Cuvée Rosé NV: £150

#### Magnums
- Ruinart Blanc de Blancs NV: £320
- Krug Grande Cuvée: £800
- Dom Pérignon Brut Vintage 2010: £850
## BEVERAGE LIST

### WHITE WINE BY THE BOTTLE

**White Wine**
- **Flagstone Noon Gun** (Chenin Blanc, Sauvignon Blanc, Viognier)
  - Western Cape, South Africa 2022
  - £36
- **Tapisserie Blanc Domaine Lamy**
  - (Colombard, Sauvignon Blanc, Vermentino)
  - Languedoc, France 2021
  - £38
- **Tenuta Kapitala (Grillo)**
  - Sicily, Italy 2021
  - £40
- **Anima De Raimat Blanco**
  - (Albarino, Chardonnay, Xarel-lo)
  - Costers del Segre, Spain 2020
  - £42
- **Alpha Zeta, ‘P’ (Pinot Grigio)**
  - Veneto, Italy 2021
  - £44
- **Left Field, Te Awa (Sauvignon Blanc)**
  - Nelson, New Zealand 2022
  - £48

**Cave de Hunawihr, Grand Cru Rosacker**
- (Riesling)
  - Haut-Rhin, Alsace, France 2017
  - £65

**Chablis, 1er Cru Vaillon, Lamblin & Fils**
- (Chardonnay)
  - Burgundy, France 2021
  - £80

**Pouilly-Fumé, de Ladoucette**
- (Sauvignon Blanc)
  - Loire, France 2020
  - £110

### Rosé Wine
- **M. Chapoutier, Belleruche Rosé**
  - (Grenache, Cinsault, Syrah)
  - Côtes du Rhône, France 2021
  - £38

- **Pure Rosé, Mirabeau**
  - (Grenache, Cinsault, Vermentino)
  - Côtes de Provence, France 2022
  - £44
# BEVERAGE LIST

## RED WINE BY THE BOTTLE

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>£</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flagstone Longitude (Shiraz, Cabernet Sauvignon, Malbec) Western Cape, South Africa 2021</td>
<td>36</td>
</tr>
<tr>
<td>Tapisserie Rouge Domaine Lamy (Carignan, Mourvedre, Grenache) Languedoc, France 2021</td>
<td>38</td>
</tr>
<tr>
<td>Tenuta Rapitala, Campo Reale (Nero d’Avola) Sicily, Italy 2021</td>
<td>40</td>
</tr>
<tr>
<td>Il Faggio, (Montepulciano) Abruzzo, Italy 2020</td>
<td>42</td>
</tr>
<tr>
<td>Rare Vineyards (Pinot Noir) Roussillon, France 2021</td>
<td>44</td>
</tr>
<tr>
<td>Viña Real, Rioja Crianza (Tempranillo) Rioja, Spain 2018</td>
<td>48</td>
</tr>
<tr>
<td>Barrel Selection</td>
<td>58</td>
</tr>
<tr>
<td>Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2020</td>
<td></td>
</tr>
</tbody>
</table>

## Dessert Wine

<table>
<thead>
<tr>
<th>Dessert Wine</th>
<th>£</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Grand-Jauga  (Sémillon, Sauvignon Blanc, Muscadelle) 37.5cl Sauternes, Bordeaux, France 2016</td>
<td>32</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Port</th>
<th>£</th>
</tr>
</thead>
<tbody>
<tr>
<td>Graham’s LBV</td>
<td>55</td>
</tr>
</tbody>
</table>
# BEVERAGE LIST

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni</td>
<td>£6.5</td>
</tr>
<tr>
<td>Kirin Ichiban</td>
<td>£6.5</td>
</tr>
<tr>
<td>Noam</td>
<td>£7.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPIRITS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka (50ml)</td>
<td></td>
</tr>
<tr>
<td>Belvedere</td>
<td>£10</td>
</tr>
<tr>
<td>Tito’s Handmade</td>
<td>£12</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>£12</td>
</tr>
<tr>
<td>Nikka Coffey</td>
<td>£14</td>
</tr>
<tr>
<td>Kauffman</td>
<td>£16</td>
</tr>
</tbody>
</table>

| Gin (50ml)      |        |
| Portobello Road No.171 London Dry | £10 |
| Sipsmith       | £12    |
| Roku           | £12    |
| Copper Head    | £14    |
| Hendrick’s     | £14    |
| Jinzu          | £16    |
| Gin Mare       | £16    |
| Monkey 47      | £16    |
| Tanqueray 10   | £16    |
| Nikka Coffey   | £18    |

| Rum (50ml)      |        |
| Havana 3 year   | £10    |
| El Dorado 3 year| £11    |
| Diplomático Planas | £12  |
| Diplomático Exclusiva | £14 |
| El Dorado 15 year| £16   |
| Ron Zacapa Centenario XO | £25 |

| Cognac (50ml)   |        |
| Hennessey VS    | £12    |
| Rémy Martin XO  | £30    |
| Hennessey XO    | £35    |

| Tequila & Mezcal (50ml) |        |
| Gran Centenario        | £10    |
| VIVIR Blanco            | £12    |
| Ilegal Joven Mezcal    | £16    |
| Patrón Añejo           | £20    |
**BEVERAGE LIST**

**Scotch Whisky (50ml)**

- Single Malt
  - Glenmorangie 10 year: £12
  - Dalwhinnie 15 year: £12
  - Lagavulin 16 year: £20
  - Oban 14 year: £20
  - The Glenlivet 18 year: £24
  - The Balvenie 21 year: £30

- Blended
  - Monkey Shoulder: £10
  - Chivas Regal 12 year: £11
  - Johnnie Walker Gold Label: £14
  - Johnnie Walker Blue Label: £50

**Japanese Whisky (50ml)**

- Single Malt
  - Yamazaki Distiller’s Reserve: £20
  - Hakushu Distiller’s Reserve: £20
  - Yamazaki 12 year: £24

- Blended
  - Suntory Toki: £12
  - Nikka from the Barrel: £15
  - Hibiki Harmony: £20

**American Whiskey (50ml)**

- Maker’s Mark: £10
- Woodford Reserve: £12
- Bulleit Rye: £14
- Jack Daniel’s Single Barrel: £16
- Sazerac Rye: £16

**Soft**

- Acqua Panna still water: £5.75
- Nordaq Still: £5.75
- Nordaq Sparkling: £5.75
- Fresh orange juice (96 kcal): £5.25
- Fresh apple juice (220 kcal): £5.25
- Fresh grapefruit juice (97 kcal): £5.25
- Cranberry juice (113 kcal): £5.25
- Tomato juice (36 kcal): £5.25
- Coke: £5.25
- Diet Coke: £5.25
- Fever-Tree Lemonade: £5.25
- Tonic: £5.25
- Naturally light tonic: £5.25
- Soda: £5.25
- Ginger ale: £5.25

*Adults need around 2000 kcal per day.*
BEVERAGE LIST

COCKTAILS

<table>
<thead>
<tr>
<th>Champagne &amp; Sparkling</th>
<th>£18</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Peach Bellini</td>
<td></td>
</tr>
<tr>
<td>Crème de Pêche, white peach purée and Gusbourne Brut Reserve 2018</td>
<td></td>
</tr>
<tr>
<td>Guava &amp; Hibiscus Royale</td>
<td>£18</td>
</tr>
<tr>
<td>Guava, hibiscus and Moët &amp; Chandon Brut Impérial NV</td>
<td></td>
</tr>
<tr>
<td>Clementine &amp; Yuzu Bellini</td>
<td>£18</td>
</tr>
<tr>
<td>Clementine syrup, yuzu juice, basil cordial and Moët &amp; Chandon Brut Impérial NV</td>
<td></td>
</tr>
<tr>
<td>White Melon &amp; Grape Royale</td>
<td>£18</td>
</tr>
<tr>
<td>Diplomático Planas, white melon cordial, verjus white, lime and Gusbourne Brut Reserve 2018</td>
<td></td>
</tr>
<tr>
<td>Rhubarb &amp; Hibiscus Bellini</td>
<td>£18</td>
</tr>
<tr>
<td>Sipsmith gin, rhubarb and rosehip cordial, hibiscus tea, yuzu and Moët &amp; Chandon Brut Impérial NV</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Signatures</th>
<th>£16</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elderflower &amp; Cucumber Martini</td>
<td></td>
</tr>
<tr>
<td>Portobello Road gin, elderflower cordial, lemon, cucumber and mint</td>
<td></td>
</tr>
<tr>
<td>Chai Manhattan</td>
<td>£16</td>
</tr>
<tr>
<td>Chivas Regal 12 year, Martini Riserva Rubino infused with chai tea and bitters</td>
<td></td>
</tr>
<tr>
<td>Ume Martini</td>
<td>£16</td>
</tr>
<tr>
<td>Umeshu plum sake, Crème de Prune, aged koshu sake and Nizawa sake</td>
<td></td>
</tr>
<tr>
<td>Strawberry &amp; Peach Sangria</td>
<td>£16</td>
</tr>
<tr>
<td>Bellereuche Rose, Crème de Pêche de vigne and Fraise de Bois</td>
<td></td>
</tr>
<tr>
<td>Lychee &amp; Guava Martini</td>
<td>£16</td>
</tr>
<tr>
<td>Roku gin, Kwai Feh, guava juice, violette, lemon and cranberry</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Non Alcoholic</th>
<th>£9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yuzu &amp; Ginger</td>
<td></td>
</tr>
<tr>
<td>Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime (96 kcal)</td>
<td></td>
</tr>
<tr>
<td>Honey &amp; Lavender Spritz</td>
<td>£9</td>
</tr>
<tr>
<td>Honey and lavender cordial and Fever-Tree Lemonade (95 kcal)</td>
<td></td>
</tr>
<tr>
<td>Garden Margarita</td>
<td>£9</td>
</tr>
<tr>
<td>Seedlip Garden, apple, lime, agave and salt (89 kcal)</td>
<td></td>
</tr>
</tbody>
</table>

Adults need around 2000 kcal per day.
THE BALLROOM

Reception and Dinner
with skyfold partition, creating separate spaces.
16 tables:
192 capacity at 12 guests per table
160 capacity at 10 guests per table
THE BALLROOM

<table>
<thead>
<tr>
<th>Theatre</th>
<th>Classroom</th>
<th>Boardroom</th>
<th>Cabaret</th>
<th>Lunch/Dinner</th>
<th>Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballroom</td>
<td>700</td>
<td>300</td>
<td>-</td>
<td>336</td>
<td>528</td>
</tr>
<tr>
<td>Ballroom A</td>
<td>328</td>
<td>160</td>
<td>48</td>
<td>144</td>
<td>216</td>
</tr>
<tr>
<td>Ballroom B</td>
<td>300</td>
<td>130</td>
<td>42</td>
<td>128</td>
<td>192</td>
</tr>
<tr>
<td>Ballroom Foyer</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

DIMENSIONS

<table>
<thead>
<tr>
<th>Area</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>sq. m</td>
<td>sq. ft</td>
<td>m</td>
<td>ft</td>
</tr>
<tr>
<td>Ballroom</td>
<td>566</td>
<td>6,093</td>
<td>35.6</td>
</tr>
<tr>
<td>Ballroom A</td>
<td>289</td>
<td>3,115</td>
<td>18.2</td>
</tr>
<tr>
<td>Ballroom B</td>
<td>272</td>
<td>2,927</td>
<td>17.1</td>
</tr>
<tr>
<td>Ballroom Foyer</td>
<td>237</td>
<td>2,551</td>
<td>-</td>
</tr>
</tbody>
</table>
## THE GREEN ROOM

### CAPACITIES

<table>
<thead>
<tr>
<th></th>
<th>Theatre</th>
<th>Classroom</th>
<th>Boardroom</th>
<th>Cabaret</th>
<th>Lunch/Dinner</th>
<th>U-shape</th>
<th>Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Green Room</td>
<td>76</td>
<td>30</td>
<td>28</td>
<td>24</td>
<td>40</td>
<td>20</td>
<td>150</td>
</tr>
</tbody>
</table>

### DIMENSIONS

<table>
<thead>
<tr>
<th></th>
<th>Area</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>sq. m</td>
<td>m</td>
<td>ft</td>
<td>m</td>
</tr>
<tr>
<td>The Green Room</td>
<td>299</td>
<td>23.7</td>
<td>77' 8&quot;</td>
<td>2.2</td>
</tr>
</tbody>
</table>

THE GREEN ROOM

- **Theatre:** 76
- **Classroom:** 30
- **Boardroom:** 28
- **Cabaret:** 24
- **Lunch/Dinner:** 40
- **U-shape:** 20
- **Reception:** 150

- **Area:** 299 sq. m
- **Length:** 23.7 m
- **Width:** 77' 8"
- **Height:** 2.2 m

---

THE BALLROOM

- **The Green Room:**
- **The Gallery:**
### THE GALLERY

#### CAPACITIES

<table>
<thead>
<tr>
<th></th>
<th>Theatre</th>
<th>Classroom</th>
<th>Boardroom</th>
<th>U-shape</th>
<th>Cabaret</th>
<th>Lunch/Dinner</th>
<th>Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>The National Gallery</td>
<td>20</td>
<td>8</td>
<td>8</td>
<td>-</td>
<td>8</td>
<td>8</td>
<td>22</td>
</tr>
<tr>
<td>Somerset House</td>
<td>20</td>
<td>8</td>
<td>8</td>
<td>-</td>
<td>8</td>
<td>8</td>
<td>22</td>
</tr>
<tr>
<td>The National Gallery + Somerset House</td>
<td>48</td>
<td>21</td>
<td>16</td>
<td>27</td>
<td>18</td>
<td>24</td>
<td>44</td>
</tr>
<tr>
<td>Royal Academy of Arts</td>
<td>64</td>
<td>36</td>
<td>30</td>
<td>28</td>
<td>24</td>
<td>32</td>
<td>60</td>
</tr>
<tr>
<td>Tate Britain</td>
<td>30</td>
<td>24</td>
<td>20</td>
<td>20</td>
<td>16</td>
<td>24</td>
<td>38</td>
</tr>
<tr>
<td>Hayward Gallery</td>
<td>30</td>
<td>21</td>
<td>20</td>
<td>16</td>
<td>16</td>
<td>24</td>
<td>38</td>
</tr>
<tr>
<td>Tate Britain + Hayward Gallery</td>
<td>82</td>
<td>56</td>
<td>40</td>
<td>44</td>
<td>32</td>
<td>48</td>
<td>76</td>
</tr>
<tr>
<td>Serpentine Gallery</td>
<td>-</td>
<td>-</td>
<td>16</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Maddox Gallery</td>
<td>-</td>
<td>-</td>
<td>16</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

#### DIMENSIONS

<table>
<thead>
<tr>
<th></th>
<th>Area</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tourism Gallery</td>
<td>sq.m</td>
<td>m</td>
<td>ft</td>
<td>ft</td>
</tr>
<tr>
<td>The National Gallery</td>
<td>20</td>
<td>215</td>
<td>6.2</td>
<td>20’4”</td>
</tr>
<tr>
<td>Somerset House</td>
<td>20</td>
<td>215</td>
<td>6.4</td>
<td>21”</td>
</tr>
<tr>
<td>The National Gallery + Somerset House</td>
<td>40</td>
<td>431</td>
<td>12.6</td>
<td>41’4”</td>
</tr>
<tr>
<td>Royal Academy of Arts</td>
<td>54</td>
<td>581</td>
<td>9.9</td>
<td>32’6”</td>
</tr>
<tr>
<td>Tate Britain</td>
<td>34</td>
<td>366</td>
<td>7.9</td>
<td>25’11”</td>
</tr>
<tr>
<td>Hayward Gallery</td>
<td>34</td>
<td>366</td>
<td>7.9</td>
<td>25’11”</td>
</tr>
<tr>
<td>Tate Britain + Hayward Gallery</td>
<td>68</td>
<td>732</td>
<td>15.8</td>
<td>51’10”</td>
</tr>
<tr>
<td>Serpentine Gallery</td>
<td>35</td>
<td>377</td>
<td>8.4</td>
<td>27’7”</td>
</tr>
<tr>
<td>Maddox Gallery</td>
<td>39</td>
<td>420</td>
<td>8.9</td>
<td>29’2”</td>
</tr>
</tbody>
</table>

#### BREAKOUT AREAS

<table>
<thead>
<tr>
<th></th>
<th>Standing</th>
<th>sq.m</th>
<th>sq.ft</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gallery Foyer</td>
<td>170</td>
<td>162</td>
<td>1,744</td>
<td>m</td>
<td>16.8</td>
<td>55’</td>
</tr>
<tr>
<td>Garden</td>
<td>220</td>
<td>256</td>
<td>2,756</td>
<td>m</td>
<td>25.8</td>
<td>84’5”</td>
</tr>
</tbody>
</table>

[69]
CONTACT

For hotel enquiries, please contact:
Charles Oak
charles.oak@thelondoner.com

For event and press enquiries, please contact:
Events
events@thelondoner.com

Press
press@thelondoner.com

Website
thelondoner.com