



THE LONDONER

LEICESTER SQ.



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 unmistakable 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.





BREAKFAST

TEA AND
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LUNCHEON
AND
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WORLD
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BESPOKE
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CHRISTMAS AT
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FARMERS MARKET BREAKFAST
WORLD CUISINE BREAKFAST ADDITIONS





- FARMERS MARKET BREAKFAST
- WORLD CUISINE BREAKFAST ADDITIONS

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





FARMERS MARKET BREAKFAST

● WORLD CUISINE BREAKFAST ADDITIONS

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





TEA AND COFFEE BREAKS





☉ 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



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MID-MORNING EXPERIENCE

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM

AFTERNOON EXPERIENCE





- ◆ 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

£18

THE CONTINENTAL

Viennoiserie 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

£18

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

£18

THE LONDONER

Morning Booster

- Pomegranate and ginger

From the Bakery

- Pain au chocolate
- 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

£22





ARRIVAL EXPERIENCE

◆ MID-MORNING EXPERIENCE

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

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AFTERNOON EXPERIENCE

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

£16

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

£16





ARRIVAL EXPERIENCE
MID-MORNING EXPERIENCE

◆ THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY **1 2 3 4**
THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM
AFTERNOON EXPERIENCE

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

£65

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

£65





ARRIVAL EXPERIENCE
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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

£65

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

£65





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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 teriyaki 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

£65

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 chilli

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

£65





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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

£65





ARRIVAL EXPERIENCE

MID-MORNING EXPERIENCE

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

◆ THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM **1** **2**

AFTERNOON EXPERIENCE

THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM

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





ARRIVAL EXPERIENCE

MID-MORNING EXPERIENCE

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

◆ THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM 1 2

AFTERNOON EXPERIENCE

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
- Filet mignon with green peppercorn sauce
- Za'atar-spiced lamb cutlets with smoked aubergine
- Amalfi lemon-roasted chicken with garlic and herb crème
- Thyme-infused sirloin steak with horseradish wilted spinach
- Breaded corn-fed chicken with warm garlic and herb butter
- Poussin 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

£65





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THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY
THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM
◆ AFTERNOON EXPERIENCE

AFTERNOON EXPERIENCE

THE HEALTH AND VITALITY

Afternoon 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

£18

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

£18

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

£22



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WORKING LUNCH EXPERIENCE





◆ WORKING LUNCH EXPERIENCE

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

- Crushed avocado with chilli and lime
- 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



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COLD
HOT
DESSERT





❖ COLD
HOT
DESSERT

SIGNATURE CANAPÉ SELECTION - COLD

PRE-DINNER CANAPÉS

Please choose a minimum of four hot and cold canapés

£6 per canapé

RECEPTION CANAPÉS

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

Selection of 10 signature canapés £55

Selection of 12 signature canapés £60

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 (v)

CONTEMPORARY JAPANESE

- Tuna tartare with wasabi soy
- Hot miso chips with seared beef tenderloin and wasabi shichimi mayonnaise
- Hot miso chips with smashed avocado (vg)

CONTEMPORARY PERUVIAN

- Shrimp and avocado ceviche with ají amarillo
- Grilled Padrón peppers with ají rocoto yoghurt (v)
- Vegetable with tomato salsa hard taco (v, vg)

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 mānuka honey (v)

INDIAN

- Bhel puri with green chilli and coriander mint chutney (vg)
- Sweet potato chat with black salt and lemon (vg)





COLD

HOT

DESSERT

SIGNATURE CANAPÉ SELECTION - HOT

BRITISH

- Cheese and onion fritters (v)
- Oven-baked lobster and king prawn with chilli cheese herb crust
- Crispy duck tartlets 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 (v)

CONTEMPORARY PERUVIAN

- Beef tenderloin skewers with lime and jalapeño salt
- Chicken anticucho skewers
- Robata corn with salted chilli and lime (v)

MEDITERRANEAN

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

INDIAN

- Tandoori fish tikka
- Lamb gilafi kebab with coriander and mint chutney
- Vegetable samosa with tamarind chutney (v, vg)





COLD
HOT
◆ DESSERT

SIGNATURE CANAPÉ SELECTION - DESSERTS

BRITISH

- Mini raspberry Bakewell (v)
- Jaffa cake slices

CONTEMPORARY JAPANESE

- Matcha and lemon gateau (v)
- Sesame seed praline (v)

CONTEMPORARY PERUVIAN

- Torte de chocolate (v)
- Arroz con leche (v)

MEDITERRANEAN

- Orange, cardamom and olive oil cake (v)
- Pistachio praline macarons (v)

INDIAN

- Banana and passionfruit puri (v)
- Mango and coconut Phirni (v)

GASTRO

- Victoria raspberry slice (v)



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MIDNIGHT SNACKS
DESSERT





- COLD
- HOT
- MIDNIGHT SNACKS
- DESSERT

SIGNATURE SMALL PLATES - COLD

SIGNATURE SMALL PLATES

Please choose a minimum of five
signature small plates

Individual signature small plates £10

Selection of eight signature small plates £70

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 (v)

NIKKEI

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





COLD

● HOT

MIDNIGHT SNACKS

DESSERT

SIGNATURE SMALL PLATES - HOT

ASIAN

- Slow-cooked beef sando with aji 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 (v, vg)

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

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 (v)
- Pumpkin and ricotta tortellini with lemon and mascarpone cream





COLD
HOT
◆ MIDNIGHT SNACKS
DESSERT

SIGNATURE SMALL PLATES - MIDNIGHT SNACKS

MIDNIGHT SNACKS

- Chicken shawarma
- Veggie chicken shawarma (v, vg)

Selection of stone-baked pizzettes

- ‘Nduja and burrata
- BBQ spicy chicken
- Margherita with torn basil (v)

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 (v, vg)





COLD
HOT
MIDNIGHT SNACKS
DESSERT

SIGNATURE SMALL PLATES - DESSERTS

MEDITERRANEAN

- Tiramisu (v)
- Olive oil yoghurt bundt cake (v)

NIKKEI

- Pineapple and lychee compote, tropical chibouist
- White chocolate pave, ginger and lime cremeux

ASIAN

- Thai basil and white chocolate mojito
- Jasmine and ginger bubble tea

GASTRO

- Sticky toffee pudding, salted pecan crunch (v)



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STARTER
MAIN COURSE
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- ◆ LUNCHEON AND DINNER
- STARTER
- MAIN COURSE
- DESSERT
- GALLERY

LUNCHEON AND DINNER

Seated dining experience

Including tea, coffee, and our signature petit fours

THREE COURSES – £90

FOUR COURSES – £103

Additional supplements

Choose a dessert station as an alternative to individually plated desserts for an additional £6 per guest.

Curated experiences

EXPERIENCE A – £140 PER GUEST

Cheers with a glass of sparkling wine to start, followed by a three-course dining experience complete with a half bottle of house wine and a half bottle of water per person. To finish, enjoy tea, coffee, and a selection of our signature petit fours.

EXPERIENCE B – £160 PER GUEST

Commence with a Champagne reception featuring three signature canapés per person, followed by a delicious three-course meal, which includes a half bottle of house wine and a half bottle of water per person, as well as tea, coffee, and petit fours to finish.

Please note that the entire dining party must select the same menu, except for guests with allergies.





LUNCHEON AND DINNER

- ◆ STARTER
- MAIN COURSE
- DESSERT
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STARTER

FISH/SEAFOOD

- Salmon tiradito with jalapeño dressing, coriander oil, radish, and mizuna salad
- Tuna Niçoise salad with orange soy dressing
- Sea bass ceviche with pomegranate, spring onion, radish, and sweet potato crisps
- Garlic king prawns vol-au-vent with tahini labneh dressing, garlic chives, whipped ricotta, and plum dressing
- Grilled lobster with lemon, cumin, and chili butter (+ £5 supplement)
- Seared scallops with chili and fennel, pickled wild mushrooms, candy beetroot, and fennel salad (+ £5 supplement)

MEAT/POULTRY

- Staunton Earl Grey smoked chicken with heritage tomato and little gem salad, crispy pancetta, and rosemary crisps
- Smoked duck with truffle teriyaki and orange fennel salad
- Rosemary-grilled chicken tikka stuffed bread roll with burani raita and coriander cress
- Marinated duck salad with pomelo and pomegranate
- Seared beef salad with Pecorino Romano dressing (+ £5 supplement)
- Black pepper beef carpaccio with lemon and Parmesan

VEGETARIAN

- Sweetcorn tartare with egg yolk and pane carasau
- Seared aubergine carpaccio with thyme and feta yogurt dressing
- Burrata with aged balsamic, toasted pine nuts, maple, butternut and thyme squash, olive crisp, and spicy basil oil (+ £2 supplement)





LUNCHEON AND DINNER
STARTER
◆ MAIN COURSE
DESSERT
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MAIN COURSE

FISH/SEAFOOD

- Butter-poached lemon sole stuffed with chili and lemongrass prawn mousse, shiso leaves, togarashi, orange-glazed carrots, and caviar beurre blanc
- Oven-baked salmon with pearl barley and organic lemon risotto, served with oven-roasted baby fennel
- Honey-roasted cod with creamed spring onion potatoes, lemon-infused rainbow chard, and baby leeks with Champagne butter sauce
- Crab and prawn risotto with crème fraîche and chives
- Butter-roasted lobster tail with coriander and labneh crème, served with saffron risotto (+ £5 supplement)
- Yuzu soy-marinated Chilean seabass with vegetable barigoule, tarragon fregola, and Pernod sauce (+ £5 supplement)

MEAT/POULTRY

- Lemon-crusting corn-fed chicken breast with dauphinoise potatoes and forest mushroom crème
- Paprika- and lemon-spiced roasted baby chicken with rosemary roasted potatoes, and garlic-wilted baby spinach in lemon butter sauce
- Roasted duck with spiced potatoes, clementine sauce, and red cabbage infused with cinnamon and juniper
- Oregano, basil, and garlic-infused lamb rack with caramelised onion and potato gratin, tenderstem broccoli, and shallot jus
- Grilled lamb cutlets with smoked aubergine purée, minted broad beans, baby Yukon carrots, crispy courgettes, and red wine jus (+ £3 supplement)
- Seared black pepper beef fillet with truffle potato purée, Gorgonzola butter, tenderstem broccoli, and roasted baby onions (+ £5 supplement)
- Porcini-crusting beef fillet with caramelised shallot purée, shimeji mushrooms, turnips and port jus (+ £5 supplement)

VEGETARIAN

- Gnocchi with cherry tomato, garlic, and vegetarian hard cheese
- Portobello mushroom, black cabbage, and goat's cheese Wellington with shallot and garlic sauce
- Wild mushroom risotto with vegetarian hard cheese and shaved truffle





LUNCHEON AND DINNER
STARTER
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GALLERY

DESSERT

- Fig and Almond Cheesecake

Almond sponge with fig and cinnamon

- Mandarin and Basil Tart

Mandarin tart with vanilla ganache and basil sponge

- Pear and Jivara Mousse Cake

Almond sponge, pear and thyme confit, and Jivara mousse

- Baked Chocolate Delice

Warm mud cake with vanilla Chantilly and Carmelia sauce

- Saffron Dulce de Leche

Lychee crèmeux filled with saffron dulce de leche and rose ice cream

- Pear and Date Pudding

With toffee sauce and cinnamon ice cream

- Caramel and Hazelnut Crunch

Caramel sponge, salted caramel whipped ganache, and Dulcey crunch

- Chocolate Mousse

With chocolate sponge and green apple curd

- Chocolate and Sherry Truffle Tart

With tonka bean ice cream, chocolate sponge, cocoa nib cream, and chocolate mousse and sherry jelly

- Matcha and Yuzu Napolitan

Puff pastry layered with matcha crèmeux and yuzu curd

VEGETARIAN

- Chocolate Raspberry Bar

Chocolate brownie with raspberry bubbles

- Lemon and Honey Mousse

With lemon gel and honeycomb

- Black Forest Gâteau

Spiced vanilla and chocolate sponge with whipped ganache and amarena cherries

- Lemon Tart

With lemon confit, lemon sponge, hanged crème fraiche, and crispy meringue

- Caramel St. Honoré Tart

Caramel tart with vanilla choux





LUNCHEON AND DINNER

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◆ GALLERY ◆

◆ STARTER

◆ MAIN COURSE

◆ DESSERT





LUNCHEON AND DINNER

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CHINESE
JAPANESE
ICE CREAM PARLOUR





◆ THE LONDONER CARVERY
INDIAN
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CHINESE
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ICE CREAM PARLOUR

THE LONDONER WORLD CUISINE STATIONS

WORLD CUISINE STATIONS

**The Londoner Carvery, Indian, Middle Eastern,
Italian, Chinese, Japanese**

Two world cuisine stations £90

Three world cuisine stations £125

Four world cuisine stations £150

Ice Cream Parlour £30

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 (v)

Served with:

- Mānuka honey and clementine heritage carrots
- Charred tenderstem broccoli with sage and lemon oil (v)
- Glazed Parmesan and Gruyère cauliflower cheese
- Garlic-and-herb-roasted potatoes (v)
- Shallot and thyme gravy

Desserts

- Cherry and almond bakewell tart (v)
- Chocolate pecan nut brownies (v)





THE LONDONER CARVERY
 ● INDIAN
 MIDDLE EASTERN
 ITALIAN

CHINESE
 JAPANESE
 ICE CREAM PARLOUR

THE LONDONER WORLD CUISINE STATIONS

INDIAN

Please choose two of the following:

- Lamb samosas
- Pani puri (v, vg)
- Vegetable samosa (v, vg)
- Chilli paneer (v)

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
- Karahi lamb
- Dal tadka (v)
- Dal makhani (v)
- Paneer bhurji (v)

Please choose one of the following:

- Vegetable dum biryani (v)
- Jeera pilau (v)
- Steamed basmati (v, vg)

Served with:

- Buttered naan (v)
- Raitas, chutneys and pickles (v)

Desserts

- Gajar ka halwa (v)
- Gulab Jamun (v)





THE LONDONER CARVERY
INDIAN
● MIDDLE EASTERN
ITALIAN

CHINESE
JAPANESE
ICE CREAM PARLOUR

THE LONDONER WORLD CUISINE STATIONS

MIDDLE EASTERN

Cold Mezze and Bread Selection

- Tabbouleh (v, vg)
- Baba ganoush (v, vg)
- Hummus (v, vg)
- Tahini and labneh (v)
- Pickles (v)
- Warm khubz bread

Please choose two of the following:

- Soujouk
- Falafel (v, vg)
- Batata harra (v, vg)
- Cheese sambousek (v)

Please choose two of the following:

- Chicken shawarma
- Shish taouk

Choice of Machboos

- King prawn, fish, lamb or chicken

Desserts

- Muhlabia (v)
- Umali (v)

Supplements:

- 24-hour-marinated whole baby lamb ouzi
with saffron rice and yellow lentils





THE LONDONER CARVERY
INDIAN
MIDDLE EASTERN
☉ ITALIAN

CHINESE
JAPANESE
ICE CREAM PARLOUR

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 (v, vg)
- 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 (v)
- Creamy Gorgonzola gnocchi with wilted spinach

Desserts

- Tiramisu (v)
- Olive oil yoghurt bundt cake (v)





THE LONDONER CARVERY
INDIAN
MIDDLE EASTERN
ITALIAN

● CHINESE
JAPANESE
ICE CREAM PARLOUR

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 (v)

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 (v, vg)

Choose one of the following:

- Spring onion and egg fried rice (v)
- Hakka noodles

Desserts

- Raspberry and rosewater bao (v)
- Black sesame and yuzu egg custard tart (v)



THE LONDONER CARVERY
INDIAN
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ITALIAN

CHINESE
 JAPANESE
ICE CREAM PARLOUR

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 (v)

Please choose two of the following:

- Blanched spinach and hazelnut salad with white goma dressing (v)
- Cucumber sunomono salad (v, vg)
- Crispy salmon skin salad with tosazu
- Baby spinach and miso salad (v)

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 (v, vg)

Desserts

- Genmaicha brûlée (v)
- Salted caramel dorayaki (v)





THE LONDONER CARVERY
INDIAN
MIDDLE EASTERN
ITALIAN

CHINESE
JAPANESE
◆ ICE CREAM PARLOUR

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



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LITTLE LONDONER





● MEDITERRANEAN

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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, goat's 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** £16
Belleruche Rosé, Crème de Pêche de vigne and Fraise de Bois
- **Honey & Lavender Spritz** £12
Honey and lavender cordial and Fever-Tree Lemonade





MEDITERRANEAN

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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** £18
Sipsmith gin, rhubarb and rosehip cordial, hibiscus tea, yuzu and Veuve Clicquot Yellow Label Brut NV
- **Ume Martini** £16
Umeshu plum sake, Crème de Prune, aged koshu sake and Nizawa sake
- **Yuzu & Ginger** £12
Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime



MEDITERRANEAN
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BESPOKE DINING EXPERIENCE

INDIAN

To Start from the Tandoor

Tandoori mixed grill

- A flavoursome selection of seekh kebab, murg 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

- Kerala 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 (v)

Dal Makhani

- 24-hour slow-cooked black lentils with cream, originating from the Punjab region (v)

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** £18

Mango purée infused with cardamom and Veuve Clicquot Yellow Label Brut NV

- **Chai Manhattan** £12

Chivas Regal 12 year, Martini Riserva Rubino infused with chai tea and bitters

- **Guava & Coconut Spritz** £12

Guava juice, coconut purée, lime and Fever-Tree Soda





MEDITERRANEAN
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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, Crème de Pêche de vigne and Veuve Clicquot Yellow Label Brut NV
- **Oolong Manhattan** £16
Maker's Mark whiskey, oolong tea cordial, Cocchi Americano and Darjeeling and chamomile bitters
- **Cháyè Garden** £12
Seedlip Garden, homemade ginger syrup and chamomile tea





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● LITTLE LONDONER

BESPOKE DINING EXPERIENCE

LITTLE LONDONER

- Three courses and one side

£35

Starters

- Chicken and noodle soup
- Crudités with hummus (v)

Main Courses

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

Sides

- French fries (v)
- Sweet potato fries (v)
- Steamed vegetables (v)

Dessert

- Fruit salad (v)
- Strawberries and cream with crushed meringue and toffee (v)

The Mini Shake Selection

- Oreo cookies and cream (v)
- Strawberry and cream (v)
- Banana fudge and salted caramel (v)

£7



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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

£150

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
- Smoked salmon mille feuille, lemon crème fraîche, rye bread and radish
- 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, spice pepper coulis and caramelised pine kernels v

All served with rosemary roast potatoes, Brussels sprouts and caramelised chestnuts

Dessert

- Spiced sacher torte with mandarin sorbet and hazelnut praline (v)
- Chestnut cremeux, passion fruit coulis and crispy meringue (v)
- Meadowsweet and vanilla cake with red currant cremeux, pickled apple and honey crisp (v)
- Christmas pudding cheesecake with brandy sauce and vanilla ice cream (v)
- Crumble with dark chocolate ganache, cocoa nibs and whisky ice cream (v)

CHRISTMAS COCKTAILS

Royales

- **White Peach Bellini** £18
Crème de Pêche, white peach purée and Gusbourne Brut Reserve 2018
- **Guava & Hibiscus Royale** £18
Guava, hibiscus and Moët & Chandon Brut Impérial NV
- **Clementine & Yuzu Bellini** £18
Clementine syrup, yuzu juice, basil cordial and Moët & Chandon Brut Impérial NV
- **Sour Cherry & Red Grape** £12
Sour cherry and red grape cordial, lime and Fever-Tree Lemonade

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BEVERAGE LIST

CHAMPAGNE AND SPARKLING WINE
BY THE BOTTLE**English Sparkling Wine****Brut**

Nyetimber Classic Cuvée NV £85

Blanc De Blancs

Gusbourne Blanc de Blancs 2020 £80

Nyetimber Blanc de Blancs NV £100

Rosé

Gusbourne Rosé 2019 £85

Nyetimber Rosé NV £100

Champagne**Brut**

Moët & Chandon Brut Impérial NV £90

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 £375

Krug Grande Cuvée £450

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	£38
Tapisserie Blanc Domaine Lamy (Colombard, Sauvignon Blanc, Vermentino) Languedoc, France 2022	£40
Alpha Zeta, 'P' (Pinot Grigio) Veneto, Italy 2021	£44
Ánima De Raimat Blanco (Albarino, Chardonnay, Xarel-lo) Costers del Segre, Spain 2022	£46
Tenuta Rapitala (Grillo) Sicily, Italy 2021	£48
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	£50

Cave de Hunawihr, Grand Cru 'Rosacker' (Riesling) Haut-Rhin, Alsace, France 2021	£65
De Loach, Russian River Valley (Chardonnay) California, USA 2021	£72
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Loire, France 2020	£110

Rosé Wine

M. Chapoutier, Belleruche Rosé (Grenache, Cinsault, Syrah) Côtes du Rhône, France 2022	£40
Pure Rosé, Mirabeau (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2022	£50



BEVERAGE LIST

RED WINE BY THE BOTTLE

Red Wine

Flagstone Longitude (Shiraz, Cabernet Sauvignon, Malbec) Western Cape, South Africa 2022 £38

Tapisserie Rouge Domaine Lamy (Carignan, Mourvèdre, Grenache) Languedoc, France 2022 £40

Il Faggio, (Montepulciano) Abruzzo, Italy 2022 £42

Rare Vineyards (Pinot Noir) Roussillon, France 2022 £44

Tenuta Rapitala, Campo Reale (Nero d'Avola) Sicily, Italy 2021 £48

Viña Real, Rioja Crianza (Tempranillo) Rioja, Spain 2020 £50

Barrel Selection Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2021 £58

Jean-Claude Boisset Les Ursulines (Pinot Noir) Burgundy, France £78

Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2017 £90

Amarone della Valpolicella Classico, Bolla (Corvina, Rondinella, Molinara) Veneto, Italy 2020 £110

Dessert Wine

Château Grand-Jauga (Sémillon, Sauvignon Blanc, Muscadelle) 37.5cl Sauternes, Bordeaux, France 2019 £32

Port

Graham's LBV £55



BEVERAGE LIST

Beer

Peroni	£7.5
Kirin Ichiban	£7.5
Noam	£8.5

SPIRITS

Vodka (50ml)

Belvedere	£11
Tito's Handmade	£12
Grey Goose	£12
Nikka Coffey	£16
Kauffman	£16

Gin (50ml)

Bombay Sapphire	£11
Portobello Road No.171 London Dry	£12
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	£11
El Dorado 3 year	£12
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)

Olmeca Altos Plata	£12
Gran Centenario	£14
VIVIR Blanco	£14
llegal Joven Mezcal	£16
Patrón Añejo	£20





BEVERAGE LIST

Scotch Whisky (50ml)**Single Malt**

Glenmorangie 10 year	£12
Dalwhinnie 15 year	£14
Oban 14 year	£20
Lagavulin 16 year	£22
The Glenlivet 18 year	£30
The Balvenie 21 year	£50

Blended

Monkey Shoulder	£11
Chivas Regal 12 year	£12
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	£30

Blended

Suntory Toki	£12
Nikka from the Barrel	£16
Hibiki Harmony	£20

American Whiskey (50ml)

Maker's Mark	£11
Woodford Reserve	£12
Bulleit Rye	£14
Jack Daniel's Single Barrel	£16
Sazerac Rye	£16

Bottled Water

Nordaq Still	£5.95
Nordaq Sparkling	£5.95

Fresh Juices

Fresh orange juice (96 kcal)	£5.5
Fresh apple juice (220 kcal)	£5.5
Fresh grapefruit juice (97 kcal)	£5.5
Cranberry juice (113 kcal)	£5.5
Tomato juice (36 kcal)	£5.5

Sparkling

Coke	£5.5
Diet Coke	£5.5

Fever-Tree

Lemonade	£5.5
Tonic	£5.5
Naturally light tonic	£5.5
Soda	£5.5
Ginger ale	£5.5

Adults need around 2000 kcal per day.





BEVERAGE LIST

COCKTAILS

Champagne & Sparkling

White Peach Bellini £18
Crème de Pêche, white peach purée and
Gusbourne Blanc de Blancs

Guava & Hibiscus Royale £18
Guava, hibiscus and Moët & Chandon Brut
Impérial NV

Clementine & Yuzu Bellini £18
Clementine syrup, yuzu juice, basil cordial
and Moët & Chandon Brut Impérial NV

White Melon & Grape Royale £18
Diplomático Planas, white melon cordial,
lime and Gusbourne Blanc de Blancs

Rhubarb & Hibiscus Bellini £18
Bombay Sapphire gin, rhubarb and
rosehip cordial, hibiscus tea, yuzu and
Moët & Chandon Brut Impérial NV

Signatures

Chai Manhattan £16
Chivas Regal 12 year, Martini Riserva Rubino
infused with chai tea and bitters

Ume Martini £16
Umeshu plum sake, Crème de Prune,
aged koshu sake and Nizawa sake

Strawberry & Peach Sangria £16
Belleruche Rosé, Crème de Pêche
de vigne and Fraise de Bois

Elderflower & Cucumber Martini £18
Bombay Sapphire gin, elderflower cordial,
lemon, cucumber and mint

Lychee & Guava Martini £18
Roku gin, Kwai Feh, guava juice,
violette, lemon and cranberry

Non Alcoholic

Yuzu & Ginger £12
Seedlip Spice, yuzu vanilla and honey
cordial, ginger, apple juice and lime (96 kcal)

Honey & Lavender Spritz £12
Honey and lavender cordial and
Fever-Tree Lemonade (95 kcal)

Garden Margarita £12
Seedlip Garden, apple, lime, agave
and salt (109 kcal)

Adults need around 2000 kcal per day.



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 BALLROOM **1** **2**
THE GREEN ROOM
THE GALLERY



THE BALLROOM

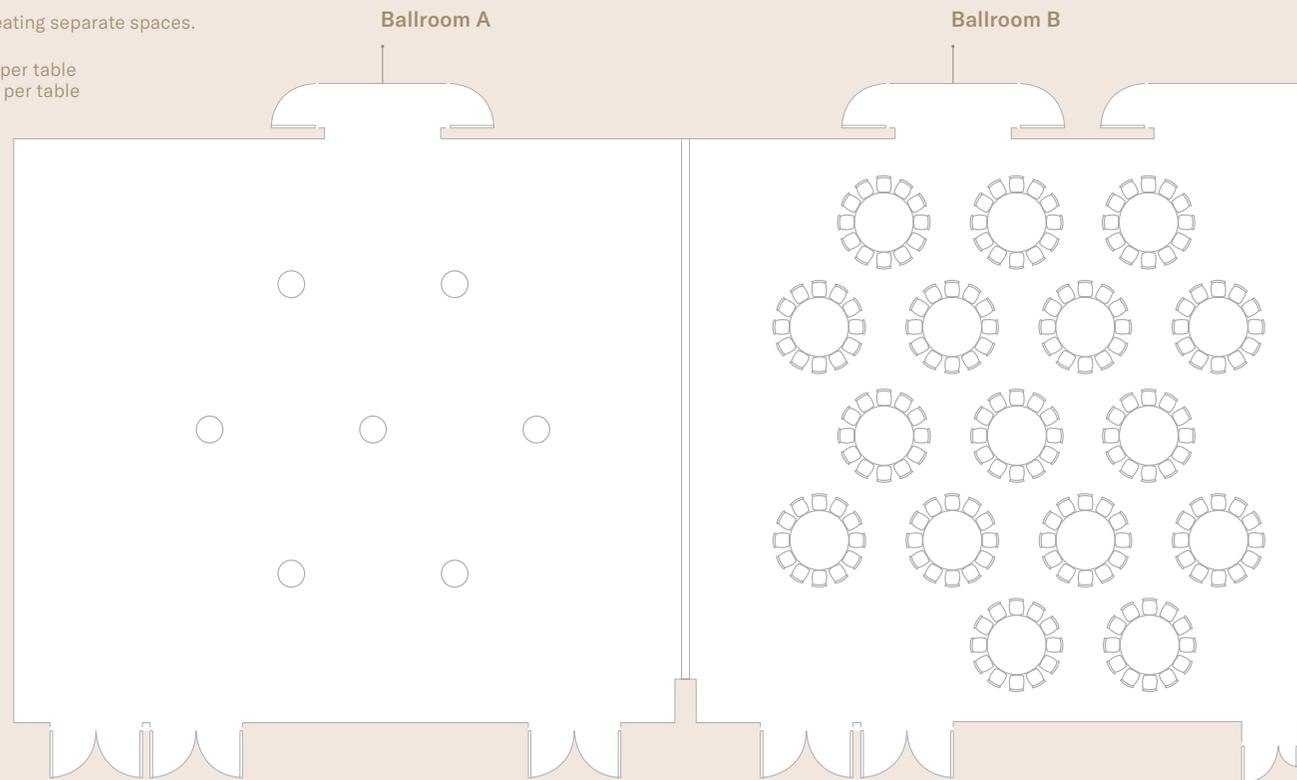
Reception and Dinner

with skyfold partition, creating separate spaces.

16 tables:

192 capacity at 12 guests per table

160 capacity at 10 guests per table



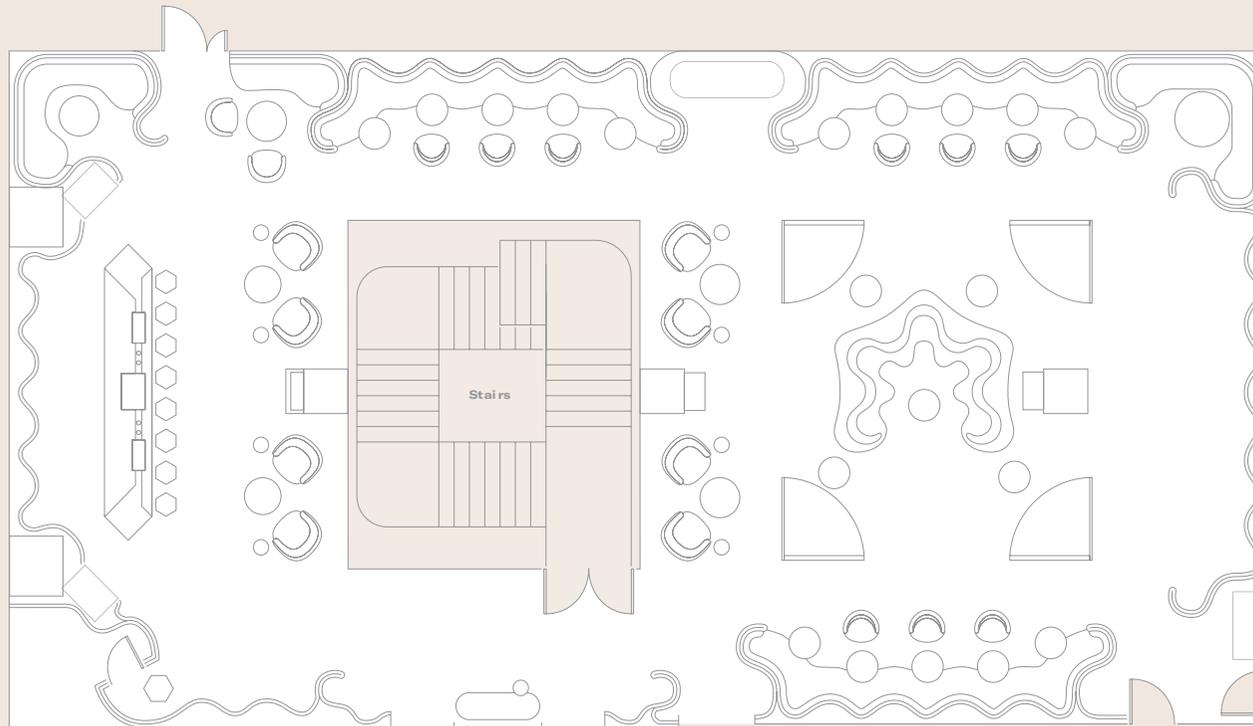
THE BALLROOM

	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
Ballroom	700	300	-	336	528	800
Ballroom A	328	160	48	144	216	370
Ballroom B	300	130	42	128	192	350
Ballroom Foyer	-	-	-	-	-	250

	Area		Length		Width		Height	
	sq. m	sq. ft	m	ft	m	ft	m	ft
Ballroom	566	6,093	35.6	116' 8"	15.9	52' 2"	5.8	19'
Ballroom A	289	3,115	18.2	59' 7"	15.9	52' 2"	5.8	19'
Ballroom B	272	2,927	17.1	56' 1"	15.9	52' 2"	5.8	19'
Ballroom Foyer	237	2,551	-	-	-	-	-	-



THE GREEN ROOM



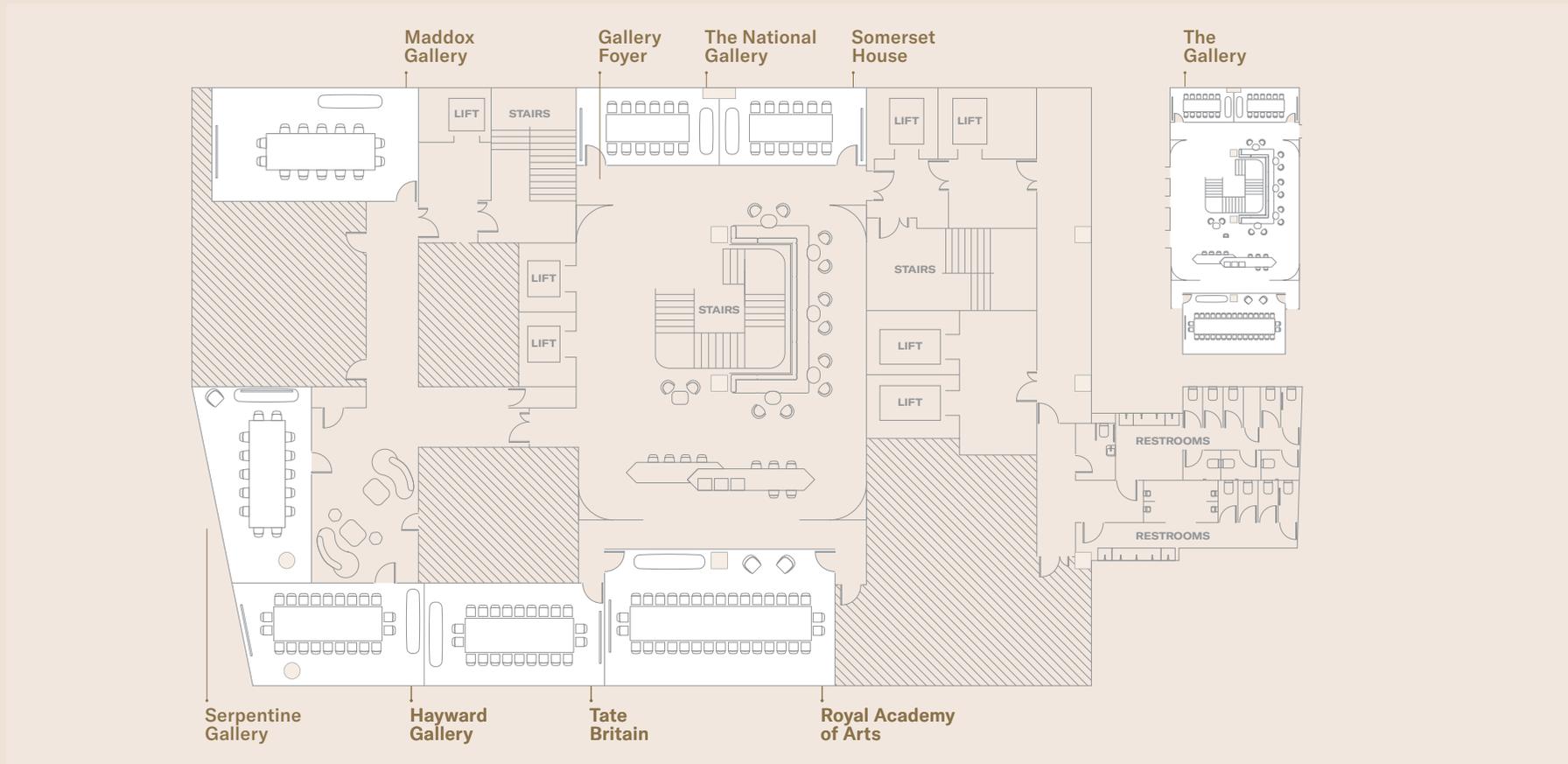
THE GREEN ROOM

CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	U-shape	Reception
The Green Room	76	30	28	24	40	20	150

DIMENSIONS	Area		Length		Width		Height	
	sq. m	sq. ft	m	ft	m	ft	m	ft
The Green Room	299	3,214	23.7	77' 8"	12.6	41' 3"	2.2	7' 2"

THE BALLROOM
THE GREEN ROOM
◆ THE GALLERY 1 2

THE GALLERY



THE GALLERY

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

DIMENSIONS	Area		Length		Width		Height	
	sq. m	sq. ft	m	ft	m	ft	m	ft
The National Gallery	20	215	6.2	20' 4"	3.2	10' 6"	3.5	11' 6"
Somerset House	20	215	6.4	21'	3.2	10' 6"	3.5	11' 6"
The National Gallery + Somerset House	40	431	12.6	41' 4"	3.2	10' 6"	3.5	11' 6"
Royal Academy of Arts	54	581	9.9	32' 6"	5.8	19'	3.5	11' 6"
Tate Britain	34	366	7.9	25' 11"	4.2	13' 9"	3.5	11' 6"
Hayward Gallery	34	366	7.9	25' 11"	4.2	13' 9"	3.5	11' 6"
Tate Britain + Hayward Gallery	68	732	15.8	51' 10"	4.2	13' 9"	3.5	11' 6"
Serpentine Gallery	35	377	8.4	27' 7"	4.3	14' 1"	3.5	11' 6"
Maddox Gallery	39	420	8.9	29' 2"	4.6	15' 1"	3.5	11' 6"

BREAKOUT AREAS	Standing	sq.m	sq.ft	Length		Width		Height	
				m	ft	m	ft	m	ft
Gallery Foyer	170	162	1,744	16.8	55'	12.4	40' 6"	3.5	11' 5"
Gallery	220	256	2,756	25.8	84' 5"	12.4	40' 6"	-	-



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