



THE LONDONER

LEICESTER SQ.

THE FLAVOURS OF RAMADAN

Celebrate the Holy Month with our special Iftar menu experience hosted at The Londoner Hotel.

£60

Please choose one item from each section

Appetisers

Medjool dates

Followed by

Burrata

With Seville orange, coriander seeds and mānuka honey

Cherry vine tomato soup

With baby basil and warm French baguette

Superfood salad

Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing

Classic Caesar salad

Baby gem lettuce with sourdough croutons and aged Parmesan

Also perfect with:

Grilled salmon £4

Lemon garlic prawns £6

Main Courses

King prawn linguine

With spinach, garlic and Amalfi lemon

Grilled herbed lamb cutlets (£5 supplement)

With baked aubergine and hummus

Chargrilled fillet mignon (£8 supplement)

With olive oil pomme purée, garlic tenderstem broccoli and gorgonzola butter

Methi chicken masala

Served with basmati rice, paratha and our pickle tray (kachumber, raita, papad and pickles)

Dal Makhni

Served with basmati rice, paratha and our pickle tray (kachumber, raita, papad and pickles)

Desserts

Mango and coconut dacquoise

Spiced vanilla panna cotta

Chocolate mousse

Tea to Finish

Royal Breakfast

The Staunton Earl Grey

Governor Aungier's Bombay Chai

The Prince Sultan's with Mint

The East India House Director's Blend

Peppermint

Nile Chamomile

Lemongrass & Ginger