



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 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.

ARRIVAL EXPERIENCE
MID-MORNING EXPERIENCE
THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM
THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY
AFTERNOON EXPERIENCE



- ◆ ARRIVAL EXPERIENCE
- MID-MORNING EXPERIENCE
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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

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

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

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



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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

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

ARRIVAL EXPERIENCE

MID-MORNING EXPERIENCE

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

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

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

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THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

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

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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

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

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

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

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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

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

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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



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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

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

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

CONTACT

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