



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.



- BREAKFAST
- TEA AND
COFFEE
BREAKS
- BUFFET
LUNCHEON
- WORKING
LUNCH
EXPERIENCE
- SIGNATURE
CANAPÉ
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SMALL
PLATES
- LUNCHEON
AND
DINNER
- WORLD
CUISINE
STATIONS
- BESPOKE
DINING
EXPERIENCE
- BEVERAGE
LIST
- FLOOR
PLANS
- CONTACT

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

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.



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

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ARRIVAL EXPERIENCE
MID-MORNING EXPERIENCE
AFTERNOON EXPERIENCE
TEA AND COFFEE BREAKS



THE HEALTH AND VITALITY

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

- Coconut yoghurt with açai berries, pomegranate, toasted sesame seeds and blueberries

- Seasonal fresh fruit with mānuka dressing

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

£18

- Croissant au beurre
- Brioche au chocolat

- Plateau de fruits
- Bonne Maman yoghurt with apricot compote

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

£18

- Coconut, ginger and basil

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

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

£18

- Pomegranate and ginger

- Pain au chocolate
- Blueberry and lemon muffins

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

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

£22

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
AFTERNOON EXPERIENCE
TEA AND COFFEE BREAKS

AFTERNOON EXPERIENCE

Afternoon Booster

- Blueberry and spirulina

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

Beverage Selection

£18

Savoury Selection

- Crushed avocado and cayenne pepper baguettes

- Coffee opera gateau

- Tea and coffee
- Herbal infusions
- Homemade Sicilian lemonade

£18

Savoury Selection

- Rare roast beef with horseradish mayonnaise and baby watercress on brioche
- Gourmet vegan 'sausage' roll

From the Bakery

Beverage Selection

£22



ARRIVAL EXPERIENCE
MID-MORNING EXPERIENCE
AFTERNOON EXPERIENCE
TEA AND COFFEE BREAKS

TEA AND COFFEE BREAKS

CONTINENTAL

From the Bakery

- Chocolate hazelnut cookies or lemon Viennese whirls

Beverage Selection

- Tea and coffee
- Herbal infusions

£8.5

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



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



☼ THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM **1** **2**
THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

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
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 THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM [1](#) [2](#)
THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

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 Beverage Selection - Tea and coffee - Herbal infusions £65
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THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM
● THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY **1 2 3 4**

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

MONDAY		TUESDAY	
The Deli Counter - British and European hams, salamis and pâtés - Selection of condiments		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		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 - Baked stone bass with moules marinière		Catch of the Day - Grilled organic salmon with Calabrian chilli salsa	
From the Grill - Chilli-and-lemon-roasted chicken - Aged rib-eye steak with gorgonzola butter and peppered black kale		From the Grill - Tandoori chicken tikka skewers with Kashmiri chilli and yoghurt dressing - Filet mignon with green peppercorn sauce	
Live Station - Rigatoni ai Funghi Forest mushrooms with garlic, parsley, butter and 24-month-aged Parmigiano-Reggiano		Live Station - Ravioli al Pomodoro Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil	
Dessert Selection - Blueberry and lemon cheesecake - Hazelnut praline macarons		Dessert Selection - Red velvet cake, cream cheese frosting - Chocolate fudge brownies, baileys ganache	
The Cheese Pantry - Selection of artisan cheeses and condiments		The Cheese Pantry - Selection of artisan cheeses and condiments	
Beverage Selection - Tea and coffee - Herbal infusions		Beverage Selection - Tea and coffee - Herbal infusions	
£65		£65	

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THE LONDONER FARMERS MARKET EXPERIENCE - THE BALLROOM
● THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY 1 2 3 4

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

FRIDAY		SATURDAY	
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 Beverage Selection - Tea and coffee - Herbal infusions £65	
		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 Beverage Selection - Tea and coffee - Herbal infusions £65	

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

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

SUNDAY	
The Deli Counter - British and European hams, salamis and pâtés - Selection of condiments	Live Station - Wild Mushroom Risotto - Creamy Arborio rice with wild mushrooms, 24-month-aged Parmigiano-Reggiano and white truffle oil
Salads - Mediterranean vegetables, feta and quinoa with garlic and lemon dressing - Classic Caesar - Spinach with goat's cheese and walnuts	Dessert Selection - Red velvet cake, cream cheese frosting - Apple crumble choux buns
Catch of the Day - Crispy-skinned sea bass with olives and San Marzano tomatoes	The Cheese Pantry - Selection of artisan cheeses and condiments
From the Grill - Za'atar-spiced lamb cutlets with smoked aubergine - Amalfi lemon-roasted chicken with garlic and herb crème	Beverage Selection - Tea and coffee - Herbal infusions
	£65

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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

£50

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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)

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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)

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COLD

HOT

● DESSERT

SIGNATURE CANAPÉ SELECTION - DESSERTS

BRITISH

- Mini raspberry Bakewell (v)
- Jaffa cake slices

CONTEMPORARY JAPANESE

- Matcha and lemon gâteau (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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COLD
HOT
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
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- 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

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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)

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COLD
HOT
MIDNIGHT SNACKS
 DESSERT

SIGNATURE SMALL PLATES - DESSERTS

MEDITERRANEAN - Tiramisu (v) - Olive oil yoghurt bundt cake (v) NIKKEI - Pineapple and lychee compote, tropical chiboust - 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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LUNCHEON AND DINNER
STARTER
MAIN COURSE
DESSERT
GALLERY



 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
Please select one choice of starter, main and dessert for all guests within your party.

Additional supplements
Choice menu - £35 per guest
Please select three choices for starters, mains and desserts for your event.
Dessert station - £6 per guest
Choose as an alternative to individually plated desserts.

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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)

- 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

- 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)

FISH/SEAFOOD

- MEAT/POULTRY

- 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

- **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
- **Black Forest Gâteau**
Spiced vanilla and chocolate sponge with whipped ganache and amarena cherries
- **Saffron Dulce de Leche**
Lychee crèmeux filled with saffron dulce de leche and rose ice cream

- **With lemon gel and honeycomb**
- **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

- **Chocolate brownie** with raspberry bubbles
- **Pear and Date Pudding**
With toffee sauce and cinnamon ice cream
- **Baked Chocolate Delice**
Warm mud cake with vanilla Chantilly and Carmelia sauce
- **Lemon Tart**
With lemon confit, lemon sponge, hanged crème fraiche, and crispy meringue
- **Caramel St. Honoré Tart**
Caramel tart with vanilla choux

BREAKFAST

TEA AND
COFFEE
BREAKS

BUFFET
LUNCHEON

WORKING
LUNCH
EXPERIENCE

SIGNATURE
CANAPÉ
SELECTION

SIGNATURE
SMALL
PLATES



LUNCHEON
AND
DINNER

WORLD
CUISINE
STATIONS

BESPOKE
DINING
EXPERIENCE

BEVERAGE
LIST

FLOOR
PLANS

CONTACT

LUNCHEON AND DINNER

STARTER

MAIN COURSE

DESSERT

● GALLERY ● STARTER

MAIN COURSE

DESSERT



BREAKFAST

TEA AND
COFFEE
BREAKS

BUFFET
LUNCHEON

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LUNCHEON AND DINNER

STARTER

MAIN COURSE

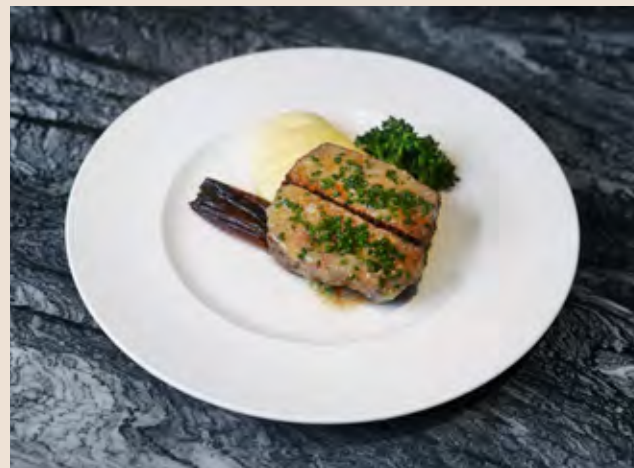
DESSERT

● GALLERY

STARTER

● MAIN COURSE

DESSERT



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



THE LONDONER CARVERY
INDIAN
MIDDLE EASTERN
ITALIAN

CHINESE
JAPANESE
ICE CREAM PARLOUR



THE LONDONER CARVERY
INDIAN
MIDDLE EASTERN
ITALIAN

CHINESE
JAPANESE
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)
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A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

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)

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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
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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)

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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)

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THE LONDONER CARVERY
INDIAN
MIDDLE EASTERN
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)

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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

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

MEDITERRANEAN
JAPANESE
INDIAN
CANTONESE
LITTLE LONDONER



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 (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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CHAMPAGNE & SPARKLING WINE
 WINES [1](#) [2](#)
 SPIRITS & SOFTS [1](#) [2](#)
 COCKTAILS



Red Wine	
Saveroni (Merlot, Corvina) Veneto, Italy 2024	£44
Flagstone Longitude (Shiraz, Cabernet Sauvignon, Malbec) Western Cape, South Africa 2024	£46
Tapisserie Rouge Domaine Lamy (Carignan, Mourvèdre, Grenache) Languedoc, France 2024	£48
Il Faggio, (Montepulciano) Abruzzo, Italy 2023	£50
Rare Vineyards (Pinot Noir) Roussillon, France 2024	£52
Tenuta Rapitala, Campo Reale (Nero d'Avola) Sicily, Italy 2023	£54
Viña Real, Rioja Crianza (Tempranillo) Rioja, Spain 2021	£56
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2024	£70

Red Wine

Saveroni (Merlot, Corvina) Veneto, Italy 2024	£44
Flagstone Longitude (Shiraz, Cabernet Sauvignon, Malbec) Western Cape, South Africa 2024	£46
Tapisserie Rouge Domaine Lamy (Carignan, Mourvèdre, Grenache) Languedoc, France 2024	£48
Il Faggio, (Montepulciano) Abruzzo, Italy 2023	£50
Rare Vineyards (Pinot Noir) Roussillon, France 2024	£52
Tenuta Rapitala, Campo Reale (Nero d'Avola) Sicily, Italy 2023	£54
Viña Real, Rioja Crianza (Tempranillo) Rioja, Spain 2021	£56
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2024	£70

Graham's LBV	£60
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CHAMPAGNE & SPARKLING WINE

WINES [1](#) [2](#)

●

SPIRITS & SOFTS [1](#) [2](#)

COCKTAILS

BEVERAGE LIST

SPIRITS

Vodka

50ml

Belvedere

£13

Tito's Handmade

£14

Grey Goose

£14

Nikka Coffey

£16

Kauffman

£16

Gin

Bombay Sapphire

£13

Portobello Road No.171 London Dry

£14

Sipsmith

£14

Roku

£14

Hendrick's

£14

Copper Head

£16

Jinzu

£16

Gin Mare

£16

Monkey 47

£16

Tanqueray 10

£16

Nikka Coffey

£18

Rum

50ml

Bacardi Carta Blanca

£13

El Dorado 3 year

£14

Diplomático Planas

£14

Diplomático Exclusiva

£14

El Dorado 15 year

£16

Ron Zacapa Centenario XO

£25

Cognac

Hennessy VS

£13

Rémy Martin XO

£30

Hennessy XO

£35

Tequila & Mezcal

Olmeca Altos Plata

£13

Gran Centenario

£14

VIVIR Blanco

£14

llegal Joven Mezcal

£16

Patrón Añejo

£20

Scotch Whisky

50ml

Single Malt

Glenmorangie 12 year

£13

Dalwhinnie 15 year

£18

Oban 14 year

£24

Lagavulin 16 year

£24

The Glenlivet 18 year

£30

The Balvenie 21 year

£50

Blended

Monkey Shoulder

£13

Chivas Regal 12 year

£14

Johnnie Walker Gold Label

£18

Johnnie Walker Blue Label

£50

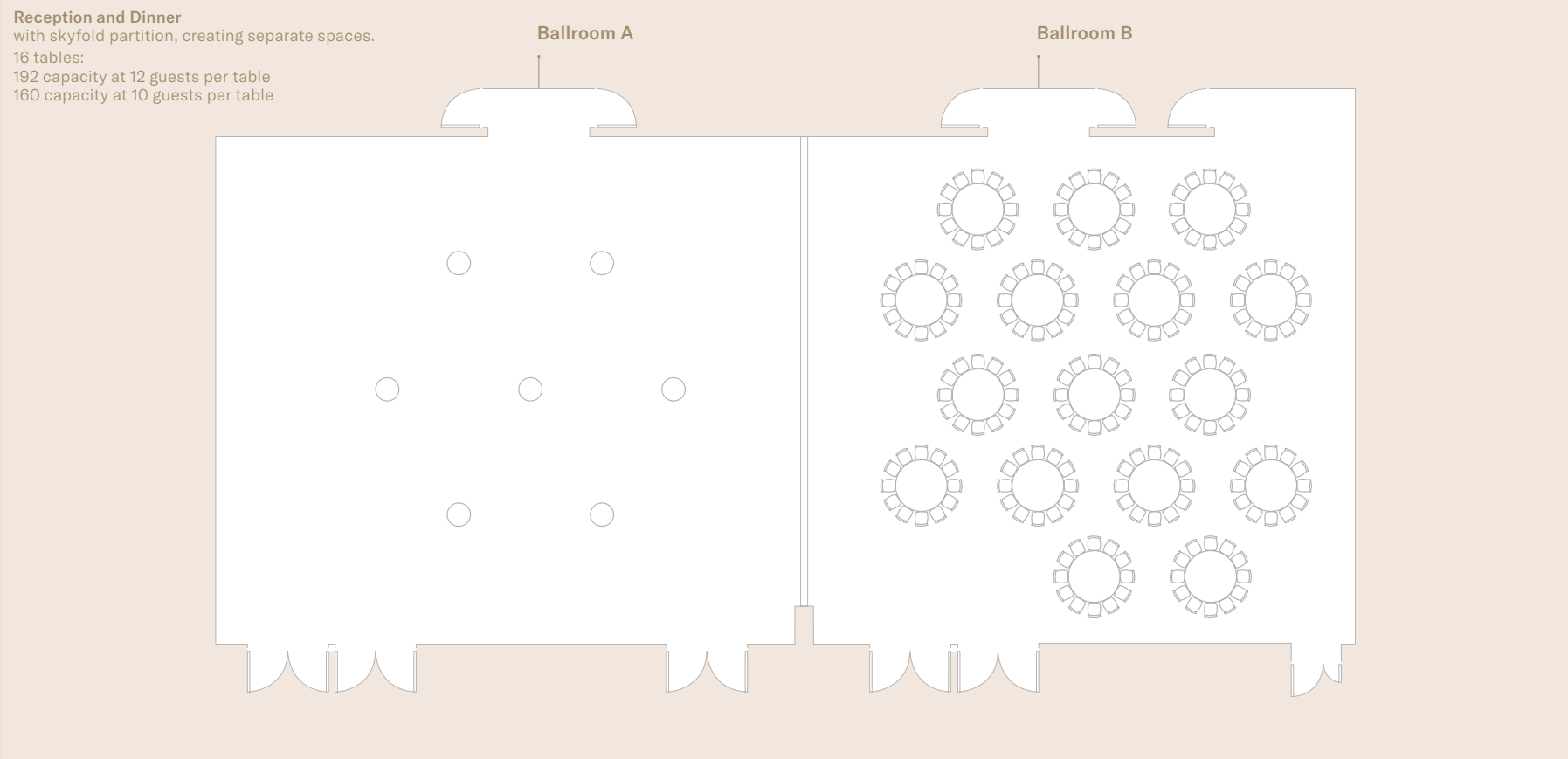
[THE BALLROOM](#) [1](#) [2](#)

[THE GREEN ROOM](#)

[THE GALLERY](#)



THE BALLROOM

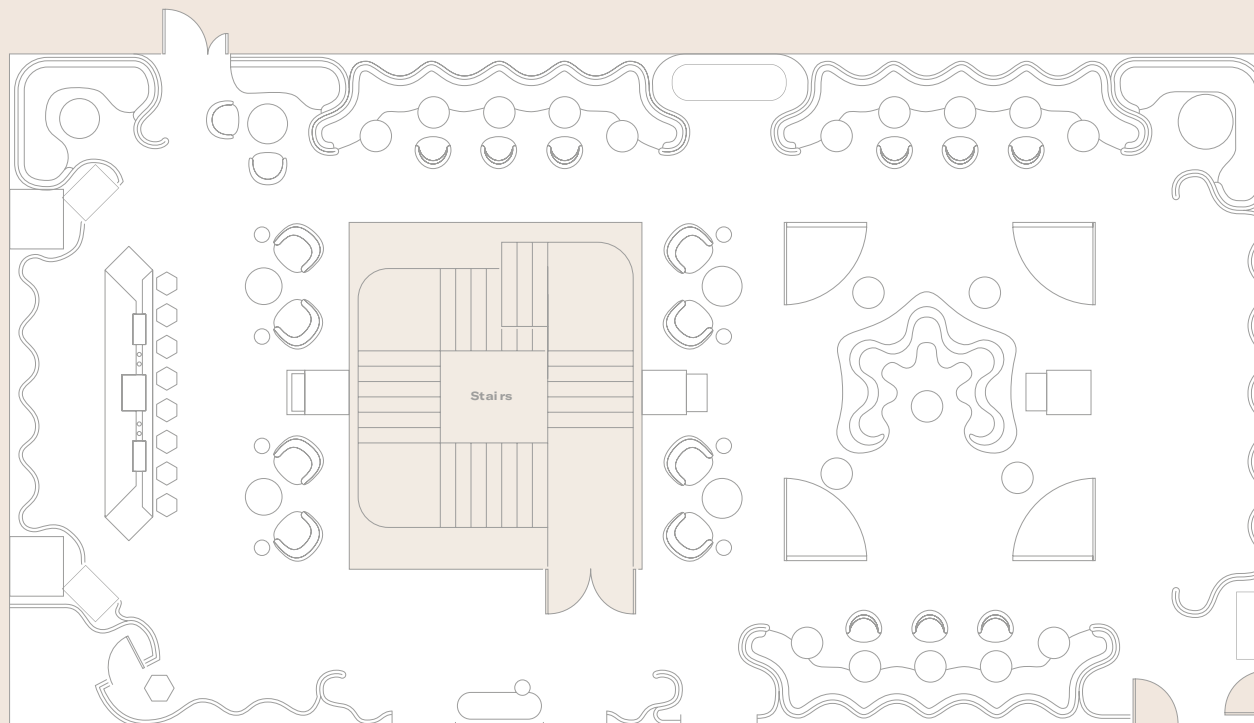


THE BALLROOM

	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

DIMENSIONS	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



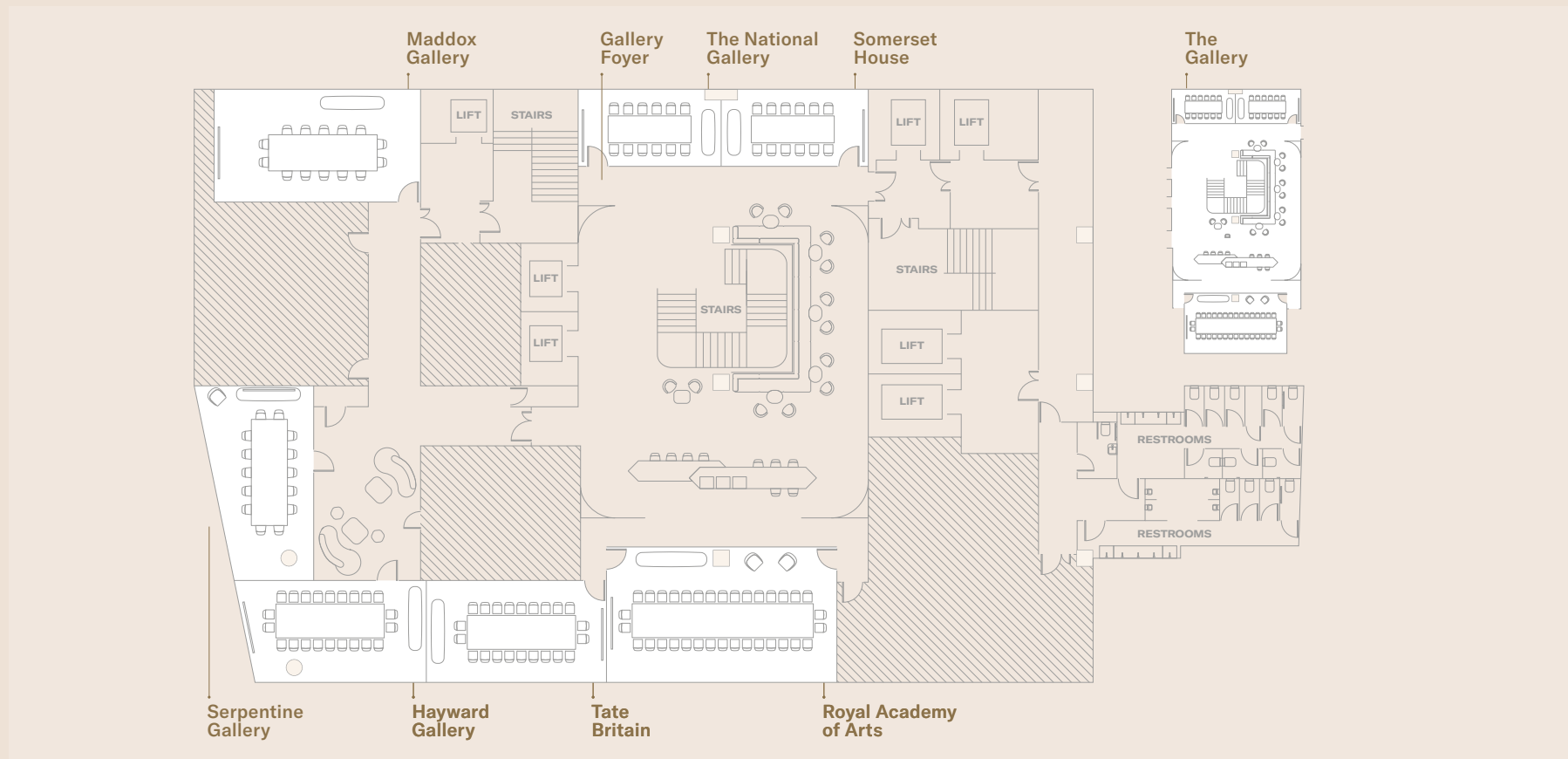
THE GREEN ROOM

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 BALLROOM

THE GREEN ROOM

THE GALLERY

1

2

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"	-	-

CONTACT

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