



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.

Christmas at The Londoner unveils a private winter wonderland of elegant chalets, where contemporary German seasonal specialities are prepared à la minute.



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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 Burford Brown scrambled eggs and watercress
- Purple sprouting broccoli and spiced Burford Brown 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

- Orange marmalade shortbread

#### Beverage Selection

- Tea and coffee
- Herbal infusions

£8.5

### THE HEALTH AND VITALITY

#### Booster

- Blueberry and spirulina

#### Energisers

- Cranberry and macadamia power bars
- 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 Cornish clotted cream

#### Beverage Selection

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

£12.5



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- ◆ ARRIVAL 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

£15

### 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

£15

### THE AYURVEDIC 'PITTA'

#### Morning Booster

- Coconut, ginger and basil

#### Health Pots

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

#### Beverage Selection

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

£15

### THE LONDONER

#### Morning Booster

- Pomegranate and ginger

#### From the Bakery

- Blueberry and smoked maple butter cruffin
- Honey and vanilla madeleine

#### Health Pots

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

#### Beverage Selection

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

£20





ARRIVAL EXPERIENCE

◆ MID-MORNING EXPERIENCE

THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

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## MID-MORNING EXPERIENCE

### THE HEALTH AND VITALITY

#### Mid-Morning Smoothie

- Strawberry, banana and oatmeal

#### Energisers

- Peanut butter and vanilla protein bites  
- Selection of toasted nuts and sun-dried fruits

#### Beverage Selection

- Tea and coffee  
- Herbal infusions  
- Coconut and pomegranate water

£15

### THE LONDONER

#### Mid-Morning Smoothie

- Matcha green tea, blueberry and banana

#### From the Bakery

- Apple and cinnamon cronut

#### Exotic Fruit Pot

- Strawberry, kiwi and Thai basil

#### Beverage Selection

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

£15





ARRIVAL EXPERIENCE  
MID-MORNING EXPERIENCE

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

- Our homemade gelato and sorbets
- Profiterole bianco

#### The Cheese Pantry

- Selection of artisan cheeses and condiments

£60

### TUESDAY

#### The Deli Counter

- British and European hams, salamis and pâtés
- Selection of condiments

#### Salads

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

#### Catch of the Day

- Grilled organic salmon with Calabrian chilli salsa

#### From the Grill

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

#### Live Station

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

#### Dessert Selection

- Our homemade gelato and sorbets
- Dulce de leche cheesecake

#### The Cheese Pantry

- Selection of artisan cheeses and condiments

£60





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## THE LONDONER FARMERS MARKET EXPERIENCE - THE GALLERY

### WEDNESDAY

#### The Deli Counter

- British and European hams, salamis and pâtés
- Selection of condiments

#### Salads

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

#### Catch of the Day

- Crispy-skinned sea bass with olives and San Marzano tomatoes

#### From the Grill

- Za'atar-spiced lamb cutlets with smoked aubergine
- Amalfi lemon-roasted chicken with garlic and herb crème

#### Live Station

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

#### Dessert Selection

- Our homemade gelato and sorbets
- Coffee brûlée, cacao crumble and mascarpone cream

#### The Cheese Pantry

- Selection of artisan cheeses and condiments

£60

### THURSDAY

#### The Deli Counter

- British and European hams, salamis and pâtés
- Selection of condiments

#### Salads

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

#### Catch of the Day

- Lemon sole with asparagus and lemon parsley butter

#### From the Grill

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

#### Live Station

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

#### Dessert Selection

- Our homemade gelato and sorbets
- Tiramisu

#### The Cheese Pantry

- Selection of artisan cheeses and condiments

£60





ARRIVAL EXPERIENCE  
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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

- Our homemade gelato and sorbets
- Yuzu meringue tart

#### The Cheese Pantry

- Selection of artisan cheeses and condiments

£60

### SATURDAY

#### The Deli Counter

- British and European hams, salamis and pâtés
- Selection of condiments

#### Salads

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

#### Catch of the Day

- Grilled organic salmon with Calabrian 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

- Our homemade gelato and sorbets
- Dulce de leche cheesecake

#### The Cheese Pantry

- Selection of artisan cheeses and condiments

£60





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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**

- Our homemade gelato and sorbets
- Coffee brûlée, cacao crumble and mascarpone cream

**The Cheese Pantry**

- Selection of artisan cheeses and condiments

£60





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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





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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:

- Profiterole bianco
- Dulce de leche cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Tiramisu
- Yuzu meringue tart

## The Cheese Pantry

- Selection of artisan cheeses and condiments

£60







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## AFTERNOON EXPERIENCE

### THE HEALTH AND VITALITY

#### Afternoon Booster

- Blueberry and spirulina

#### Energisers

- Cranberry and macadamia power bars
- Chilli-and-lime-spiced mango

#### Beverage Selection

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

£15

### THE SAVOURY AND SWEET

#### Savoury Selection

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

#### Sweet Selection

- Blueberry and Madagascan vanilla panna cotta

#### Beverage Selection

- Tea and coffee
- Herbal infusions
- Homemade Sicilian lemonade

£15

### THE LONDONER AFTERNOON TEA

#### Savoury Selection

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

#### From the Bakery

- Buttermilk scones with strawberry and vanilla preserve and Cornish clotted cream
- Salted caramel macarons

#### Beverage Selection

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

£20



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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**

- Passion fruit brûlée
- Yuzu meringue tart
- Dulce de leche cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Tiramisu
- Sliced fresh fruit

£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

£5 per canapé

### RECEPTION CANAPÉS

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

Selection of 10 signature canapés £45

Selection of 12 signature canapés £50

### Supplements

Two world cuisine stations £90

### BRITISH

#### Carlingford Lough oysters - three ways

- Shallot and red wine vinegar
- Cucumber and green chilli
- Apple and dill

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

### CONTEMPORARY JAPANESE

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

### CONTEMPORARY PERUVIAN

- Shrimp and avocado ceviche with ají amarillo
- Grilled Padrón peppers with ají rocoto yoghurt
- Vegetable with tomato salsa hard taco

### MEDITERRANEAN

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

### INDIAN

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



COLD

HOT

DESSERT

## SIGNATURE CANAPÉ SELECTION - HOT

## BRITISH

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

## CONTEMPORARY JAPANESE

- Snow crab with creamy spicy mayonnaise
- Rib-eye beef with yuzu kosho, smoked sea salt and black pepper
- Chilean sea bass yasai zuke

## CONTEMPORARY PERUVIAN

- Slow-cooked beef sando with ají panca
- Chicken anticucho skewers
- Robata corn with salted chilli and lime

## MEDITERRANEAN

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

## INDIAN

- Tandoori fish tikka
- Lamb gilafi kebab with coriander and mint chutney
- Cheese kachori with tamarind chutney





COLD  
HOT  
◆ DESSERT

## SIGNATURE CANAPÉ SELECTION - DESSERTS

### BRITISH

- Citrus Eton mess
- Victoria sponge

### CONTEMPORARY JAPANESE

- Yuzu curd tartlet
- Mochi selection

### CONTEMPORARY PERUVIAN

- Chocolate tart with lemon chilli jam
- Dulche de leche flan

### MEDITERRANEAN

- Lemon and olive oil cornet
- Tiramisu

### INDIAN

- Coconut and banana puri
- Mango and passion fruit phirni



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- ◆ 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 £8.5

Selection of eight signature small plates £64

#### Supplements

Two world cuisine stations £90

### MEDITERRANEAN

- Crab and asparagus salad with Dijon mustard and lemon mayonnaise
- Black kale Caesar salad
- San Marzano tomatoes with goat's cheese, capers and basil

### NIKKEI

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





- COLD
- HOT
- MIDNIGHT SNACKS
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## SIGNATURE SMALL PLATES - HOT

### ASIAN

- 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

### 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
- Pumpkin and ricotta tortellini with lemon and mascarpone cream





COLD  
HOT  
◆ MIDNIGHT SNACKS  
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## SIGNATURE SMALL PLATES - MIDNIGHT SNACKS

### MIDNIGHT SNACKS

- Chicken shawarma
- Veggie chicken shawarma

### Selection of stone-baked pizzettes

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

### Bao selection

- Beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce
- Japanese fried buttermilk chicken with garlic and chilli sauce
- Crispy fried Portobello mushroom with green chilli mayonnaise





COLD  
HOT  
MIDNIGHT SNACKS  
◆ DESSERT

## SIGNATURE SMALL PLATES - DESSERTS

### MEDITERRANEAN

- Vanilla risotto
- Profiterole bianco

### NIKKEI

- Lychee jelly with shaved pineapple
- Mochi selection

### ASIAN

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

### GASTRO

- Banana and toffee shortbread
- Steamed chocolate and orange bun



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GALLERY





- ◆ STARTER
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- MAIN COURSE
- DESSERT
- GALLERY

## LUNCHEON AND DINNER – STARTER

Please select one from the following choices

### BRONZE - £25

- Sea bass and blood orange ceviche
- Salmon carpaccio with oregano, chilli avocado and olive oil
- Tuna Niçoise salad with orange soy dressing
- Smoked duck with balsamic truffle teriyaki
- Spinach, watermelon and lime with black pepper dressing

### SILVER - £27

- Garlic king prawns with crispy kale salad and labneh tahini dressing
- Cured salmon with parsley and chervil crumb, cucumber and fennel salad, citrus dressing
- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Rosemary-grilled chicken tikka with tzatziki
- Seared aubergine carpaccio with thyme and feta yoghurt dressing

### GOLD - £29

- Grilled lobster with lemon, cumin and chilli butter
- Seared scallops with truffle and mint pea purée with cumin foam
- Steak tartare with Champagne-infused egg yolk and rye crisp
- Marinated duck salad with pomelo and pomegranate
- Burrata with heritage tomatoes, basil and sherry vinegar dressing





- STARTER
- INTERMEDIATE
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## LUNCHEON AND DINNER – INTERMEDIATE

Please select one from the following choices

### BRONZE - £10

- Goat's cheese gnocchi with rocket, speck ham and Parmesan crème
- Heritage tomato ceviche
- Lemon and asparagus risotto with Italian hard cheese

### SILVER - £12

- Spanish tomato bread with jamón Ibérico and aged manchego
- Mango and coconut salad with black pepper, honey and lime olive oil
- Wild mushroom and ricotta ravioli with sage butter

### GOLD - £14

- Prawn and mascarpone ravioli with lemon butter sauce
- Crispy Cornish crab cake with chilli lime sauce
- Wild garlic burrata with crispy pancetta





## LUNCHEON AND DINNER – MAIN COURSE

Please select one from the following choices

BRONZE - £36

- Lemon-and-thyme-roasted corn-fed chicken with gratin dauphinois, tenderstem broccoli and shallot jus
- Roasted duck with spiced potatoes, clementine sauce and ginger soy pak choi
- Crab risotto with crème fraîche and chives
- Oven-baked maple-spiced salmon with lemon and kale salad
- Gnocchi with cherry tomato, garlic and Parmesan

SILVER - £38

- Oregano, basil and garlic-infused lamb cutlets with batata harra, hummus and Japanese aubergine
- Paprika-and-lemon-spiced roasted baby chicken with rosemary roasted potatoes and garlic wilted baby spinach
- Champagne-and-honey-roasted cod with spring onion creamed potatoes and lemon-infused baby leeks
- Lemon sole with green herb potatoes, Parmesan cream and garlic buttered asparagus
- Portobello mushroom, black cabbage and goat's cheese Wellington with shallot and garlic French beans

GOLD - £40

- Seared black pepper beef fillet with truffle potato purée and Gorgonzola butter
- Grilled lobster tail with coriander and labneh crème, served with fragrant butter rice
- Dover sole fillet with red chilli shiso salsa and charred tenderstem broccoli
- Chilean seabass yasai zuke with shichimi-spiced Japanese greens
- Wild mushroom risotto with Burford Brown poached egg, aged Parmesan and shaved truffle







## LUNCHEON AND DINNER – DESSERT

Please select one from the following choices

BRONZE - £15

- Milk chocolate and almond mousse with crispy praline and espresso reduction
- Mocha tart and candied orange with shaved dulce chocolate
- Baked sour cream cheesecake with raspberry coulis and crushed biscuit
- Lemon Eton mess with crispy meringue and white chocolate Chantilly crème
- Pabana salad with peppered lemongrass jelly and mango lassi
- Orange blossom panna cotta with passion fruit, mango and Thai basil (vg)

SILVER - £16

- Salted caramel ganache with mandarin chilli salad and cocoa crumble
- Vanilla barley risotto with roasted white and crimson grapes, Earl Grey and chocolate cream
- Crème fraîche cheesecake with toasted brioche streusel, citrus confit and cinnamon
- Mascarpone cream with fresh raspberries, lime and Victoria sponge
- Exotic fruit mojito with spiced rum and white chocolate ice cream
- Valrhona chocolate mousse with morello cherries and cocoa sponge (vg)

GOLD - £18

- Devil's food cake with Chuao chocolate, amarena cherries and Tahitian vanilla foam
- Marcona almond and mango fondant with crème fraîche and roasted banana ice cream
- Wigmore brûlée with Espelette shortbread and honey apple jam
- Yuzu curd with fresh black berries, black sesame sorbet and miso cress
- Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey and toasted brioche
- Salted caramel ice cream with roasted hazelnuts and coffee macaron (vg)





STARTER  
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MAIN COURSE  
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◆ GALLERY ◆ STARTER **1** **2** MAIN COURSE DESSERT





STARTER  
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● GALLERY ● STARTER **1** **2** MAIN COURSE DESSERT





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JAPANESE  
ICE CREAM PARLOUR







◆ THE LONDONER CARVERY  
INDIAN  
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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

**Served with:**

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

**Desserts**

- Raspberry and lime Pavlova
- Chocolate and port trifle





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
- Dal kachori
- Chilli paneer

**Please choose two of the following:**

- Lamb seekh kebab
- Jeera chicken
- Tandoori lamb chops
- Amritsari fish

**Please choose two of the following:**

- King prawn masala
- Goan fish curry
- Methi chicken
- Lamb keema
- Karahi lamb
- Dal tadka
- Dal makhani
- Paneer bhurji

**Please choose one of the following:**

- Vegetable dum biryani
- Jeera pilau
- Steamed basmati

**Served with:**

- Buttered naan
- Raitas, chutneys and pickles

**Desserts**

- Gajar ka halwa
- Gulab Jamun





THE LONDONER CARVERY  
INDIAN  
● MIDDLE EASTERN  
ITALIAN

CHINESE  
JAPANESE  
ICE CREAM PARLOUR

## THE LONDONER WORLD CUISINE STATIONS

### MIDDLE EASTERN

#### Cold Mezze and Bread Selection

- Tabbouleh
- Baba ganoush
- Hummus
- Tahini and labneh
- Pickles
- Warm khubz bread

#### Please choose two of the following:

- Soujouk
- Falafel
- Batata harra
- Cheese sambousek

#### Please choose two of the following:

- Chicken shawarma
- Shish taouk

#### Choice of Machboos

- King prawn, fish, lamb or chicken

#### Desserts

- Muhlabia
- Umali

#### Supplements:

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





THE LONDONER 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
- Speck and Taleggio panzerotti

#### Please choose three of the following:

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

#### Desserts

- Braeburn apple and Williams pear crustata
- Torta tartufo





THE LONDONER CARVERY  
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● CHINESE  
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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

#### Supplements:

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

#### Please choose three of the following:

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

#### Choose one of the following:

- Spring onion and egg fried rice
- Hakka noodles

#### Desserts

- Raspberry and rosewater bao
- Black sesame and yuzu egg custard tart





THE LONDONER CARVERY  
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## THE LONDONER WORLD CUISINE STATIONS

### JAPANESE

**Please choose two of the following:**

- Salmon tartare with shiso soy
- Tuna tartare with wasabi soy
- Yellowtail sashimi with spicy yuzu soy
- Beef tataki with truffle ponzu
- Hot miso chips with smashed avocado

**Please choose two of the following:**

- Blanched spinach and hazelnut salad with white goma dressing
- Cucumber sunomono salad
- Crispy salmon skin salad with tosazu
- Baby spinach and miso salad

**Please choose three of the following:**

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

**Desserts**

- Genmaicha brûlée
- Salted caramel dorayaki





THE LONDONER CARVERY  
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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



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## ● 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**

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

£90

## MEDITERRANEAN COCKTAILS

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





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**

- Passion fruit brûlée with coconut sorbet and umeshu jelly

£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** £14  
Umeshu plum sake, Crème de Prune, aged koshu sake and Nizawa sake
- **Yuzu & Ginger** £9  
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

#### Dahl Maknhi

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

#### Served with:

- Masala chillies, desi salad, chilli lime pickle, jeera rice and burani raita

#### Dessert

- Tandoori apple puri with coconut ice cream and chilli date purée

£100

### INDIAN COCKTAILS

- **Mango & Cardamom Bellini** £18  
Mango purée infused with cardamom and Veuve Clicquot Yellow Label Brut NV
- **Chai Manhattan** £14  
Chivas Regal 12 year, Martini Riserva Rubino infused with chai tea and bitters
- **Guava & Coconut Spritz** £9  
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

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

£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** £14  
Maker's Mark whiskey, oolong tea cordial, Cocchi Americano and Darjeeling and chamomile bitters
- **Cháyè Garden** £9  
Seedlip Garden, homemade ginger syrup and chamomile tea





MEDITERRANEAN  
JAPANESE  
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CANTONESE

◆ LITTLE LONDONER

## BESPOKE DINING EXPERIENCE

### LITTLE LONDONER

- Three courses and one side

£35

### Starters

- Chicken and noodle soup
- Crudités with hummus

### Main Courses

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

### Sides

- French fries
- Sweet potato fries
- Steamed vegetables

### Dessert

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

### The Mini Shake Selection

- Oreo cookies and cream
- Strawberry and cream
- Banana fudge and salted caramel

£7



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◆ THE CHRISTMAS FARMERS MARKET AT THE LONDONER  
CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

## THE CHRISTMAS FARMERS MARKET AT THE LONDONER

### THE CHRISTMAS FARMERS MARKET

£70

#### FROM THE HOT CHALET

##### Kartoffelpuffer

- Fried potato cakes with  
apple sauce

##### Champignons

- Fried mushrooms with  
garlic sauce

##### Pommes

- Crispy fries doused  
with mayonnaise

##### Flammkuchen

- Thin flatbread with white  
cheese, crème fraîche,  
onions and smoked bacon

### Currywurst

- Sliced German sausage with  
sweet curry ketchup

### Camembert

- Oven-baked camembert with  
garlic and rosemary served  
with toasted ciabatta

### Käsespätzle

- The German answer to macaroni  
cheese. Egg noodles topped with  
melted Emmentaler cheese and  
fried onions

### FROM THE HOT CHALET

#### Live Raclette Station

- Served with potatoes, onions,  
cold cuts and pickles

#### THE DESSERT CHALET

##### Crêpes and Waffles

- Served with Nutella, caramelised  
banana, strawberries and maple  
syrup

##### Stollen

- Traditional German fruit bread  
with nuts, spices and dried fruit

##### Mutzenmandeln

- Fried mini doughnut spheres  
with cinnamon sugar

### THE CHRISTMAS FARMERS MARKET COCKTAILS

- **Buttered Rum &** £14

**Berry Toddy**  
Londoner rum blend, Crème  
de Fraise, apple, lemon and  
fresh berries

- **Gingerbread & Spiced** £14

**Apple Beer**  
Calvados, Sipsmith gin, beer  
syrup, spiced apple juice and  
winter apple foam

- **Würzen Ice Tea** £9

Londoner winter tea blend,  
lemon and demerara sugar syrup





THE CHRISTMAS FARMERS MARKET AT THE LONDONER

◆ CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

## CHRISTMAS AT THE LONDONER – SEATED LUNCHEON AND DINNER

## CHRISTMAS PACKAGE

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

£120

**To Start**

- Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
- Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
- Chargrilled asparagus glazed with blood orange hollandaise

**Palate Cleanser**

- Champagne and mint jelly with organic lemon sorbet

**Main Course**

- Lemon sole fillet with asparagus and herb butter sauce
- Garlic and sage herb butter-roasted baby chicken with lemon and shallot-infused gravy

- Aged beef Wellington with charred greens and red wine reduction
- Portobello mushroom, black cabbage and goat's cheese Wellington

All served with orange and mānuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

**Dessert**

- Gingerbread Bûche de Noël with spiced pear sorbet
- Cinnamon crème brûlée with plum wine jelly and red plum sorbet
- Baked blackberry and vanilla cheesecake with clementine and mint sorbet

## CHRISTMAS COCKTAILS

*Royales*

- **White Peach Bellini** £18  
Crème de Pêche, white peach purée and Gusbourne Brut Reserve 2015
- **Guava & Hibiscus Royale** £18  
Guava, hibiscus and Veuve Clicquot Yellow Label Brut NV
- **Clementine & Yuzu Bellini** £18  
Clementine syrup, yuzu juice, basil cordial and Veuve Clicquot Yellow Label Brut NV
- **Sour Cherry & Red Grape** £9  
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**

Gusbourne Brut Reserve 2018	75
Nyetimber Classic Cuvée NV	80
Greyfriars Blanc de Noirs NV	85

**Blanc De Blancs**

Gusbourne Blanc de Blancs 2018	85
Balfour Skye's Blanc De Blancs 2014	95
Nyetimber Blanc de Blancs NV	100

**Rosé**

Gusbourne Rosé 2018	85
Balfour Brut Rosé 2016	95
Nyetimber Rosé NV	100

**Champagne****Brut**

Veuve Clicquot Yellow Label Brut NV	85
R de Ruinart Brut NV	90
Bollinger Special Cuvée Brut NV	95
Pol Roger White Foil Brut NV	100
Ruinart Blanc de Blancs NV	135

**Prestige Cuvée**

Dom Pérignon Brut Vintage 2010	280
Piper-Heidsieck Rare Millésime 2006	290
Krug Grande Cuvée	320
Louis Roederer Cristal 2009	350

**Rosé**

Veuve Clicquot Rosé NV	115
Laurent-Perrier Cuvée Rosé NV	120
Billecart-Salmon Brut Rosé NV	130
Dom Pérignon Brut Rosé Vintage 2005	550

**Magnums**

Ruinart Blanc de Blancs NV	260
Dom Pérignon Brut Vintage 2010	600
Krug Grande Cuvée	675



## BEVERAGE LIST

### WHITE WINE BY THE BOTTLE

#### White Wine

Tapisserie Blanc Domaine Lamy (Colombard, Sauvignon Blanc, Vermentino) Languedoc, France 2020	36
Tenuta Rapitala (Grillo) Sicily, Italy 2019	38
Ánima De Raimat Blanco (Albarino, Chardonnay, Xarel-lo) Costers del Segre, Spain 2019	42
Alpha Zeta, 'P' (Pinot Grigio) Veneto, Italy 2019	44
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	48

Bianchi Grilli, Torre dei Beati (Pecorino) Abruzzo, Italy 2018	58
Cave de Hunawihr, Grand Cru 'Rosacker' (Riesling) Haut-Rhin, Alsace, France 2017	65
Chablis, 1er Cru Vaillon, Lamblin & Fils (Chardonnay) Burgundy, France 2019	80
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Loire, France 2018	95

#### Rosé Wine

M. Chapoutier, Belleruche Rosé (Grenache, Cinsault, Syrah) Côtes du Rhône, France 2018	38
Pure Rosé, Mirabeau (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2019	44





## BEVERAGE LIST

## RED WINE BY THE BOTTLE

**Red Wine**

Tapisserie Rouge Domaine Lamy (Carignan, Mourvèdre, Grenache) Languedoc, France 2019	36
Tenuta Rapitala, Campo Reale (Nero d'Avola) Sicily, Italy 2019	38
Il Faggio, (Montepulciano) Abruzzo, Italy 2019	40
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2019	44
Viña Real, Rioja Crianza (Tempranillo) Rioja, Spain 2016	48
Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2018	58

Dom Bella (Touriga Nacional) Dao, Portugal 2014	68
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2016	80
Amarone della Valpolicella Classico, Bolla (Corvina, Rondinella, Molinara) Veneto, Italy 2014	100
G.D. Vajra, Barolo 'Albe' (Nebbiolo) Barolo, Piemonte, Italy 2015	120

**Dessert Wine**

Château Grand-Jauga (Sémillon, Sauvignon Blanc, Muscadelle) 37.5cl Sauternes, Bordeaux, France 2016	32
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## BEVERAGE LIST

**Beer**

Peroni	6.5
Kirin Ichiban	6.5

## SPIRITS

**Vodka (50ml)**

Belvedere	10
Tito's Handmade	12
Grey Goose	12
Nikka Coffey	14
Kauffman	16

**Gin (50ml)**

Sipsmith	10
Roku	12
Copper Head	14
Hendrick's	14
Jinzu	16
Gin Mare	16
Monkey 47	16
Nikka Coffey	18
Tanqueray 10	18

**Rum (50ml)**

El Dorado 3 year	10
Diplomático Planas	12
Diplomático Exclusiva	14
El Dorado 15 year	16
Ron Zacapa Centenario XO	22

**Cognac (50ml)**

Hennessey VS	10
Hine Antique XO	16
Rémy Martin XO	22
Hennessey XO	24

**Tequila & Mezcal (50ml)**

Gran Centenario	10
VIVIR Blanco	12
llegal Joven Mezcal	12
Patrón Añejo	20





## BEVERAGE LIST

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

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

**Blended**

Chivas Regal 12 year	10
Johnnie Walker Gold Label	14
Johnnie Walker Blue Label	40

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

Hakushu Distiller's Reserve	15
Yamazaki Distiller's Reserve	16
Yamazaki 12 year	20

**Blended**

Suntory Toki	12
Nikka from the Barrel	15
Hibiki Harmony	18

**American Whiskey (50ml)**

Maker's Mark	10
Woodford Reserve	12
Jack Daniel's Single Barrel	12
Bulleit Rye	14
Sazerac Rye	16

**Soft**

Acqua Panna still water	5.75
Nordaq Still	5.75
Nordaq Sparkling	5.75
Fresh orange juice	5.25
Fresh apple juice	5.25
Fresh grapefruit juice	5.25
Cranberry juice	5.25
Tomato juice	5.25
Coke	5.25
Diet Coke	5.25

**Fever-Tree**

Lemonade	5.25
Tonic	5.25
Naturally light tonic	5.25
Soda	5.25
Ginger ale	5.25





## BEVERAGE LIST

## COCKTAILS

**Champagne & Sparkling**

**White Peach Bellini** £18  
Crème de Pêche, white peach purée and  
Gusbourne Brut Reserve 2015

**Guava & Hibiscus Royale** £18  
Guava, hibiscus and Veuve Clicquot Yellow  
Label Brut NV

**Clementine & Yuzu Bellini** £18  
Clementine syrup, yuzu juice, basil cordial  
and Veuve Clicquot Yellow Label Brut NV

**White Melon & Grape Royale** £18  
Diplomático Planas, white melon cordial, verjus  
white, lime and Gusbourne Brut Reserve 2018

**Rhubarb & Hibiscus Bellini** £18  
Sipsmith gin, rhubarb and rosehip cordial,  
hibiscus tea, yuzu and Veuve Clicquot Yellow  
Label Brut NV

**Signatures**

**Elderflower & Cucumber Martini** £14  
Sipsmith gin, elderflower cordial, lemon,  
cucumber and mint

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

**Ume Martini** £14  
Umeshu plum sake, Crème de Prune,  
aged koshu sake and Nizawa sake

**Strawberry & Peach Sangria** £14  
Belleruche Rosé, Crème de Pêche  
de vigne and Fraise de Bois

**Lychee & Guava Martini** £14  
Roku gin, Kwai Feh, guava juice,  
violette, lemon and cranberry

**Non Alcoholic**

**Yuzu & Ginger** £9  
Seedlip Spice, yuzu vanilla and honey cordial,  
ginger, apple juice and lime

**Honey & Lavender Spritz** £9  
Honey and lavender cordial and  
Fever-Tree Lemonade

**Garden Margarita** £9  
Seedlip Garden, apple, lime, agave and salt



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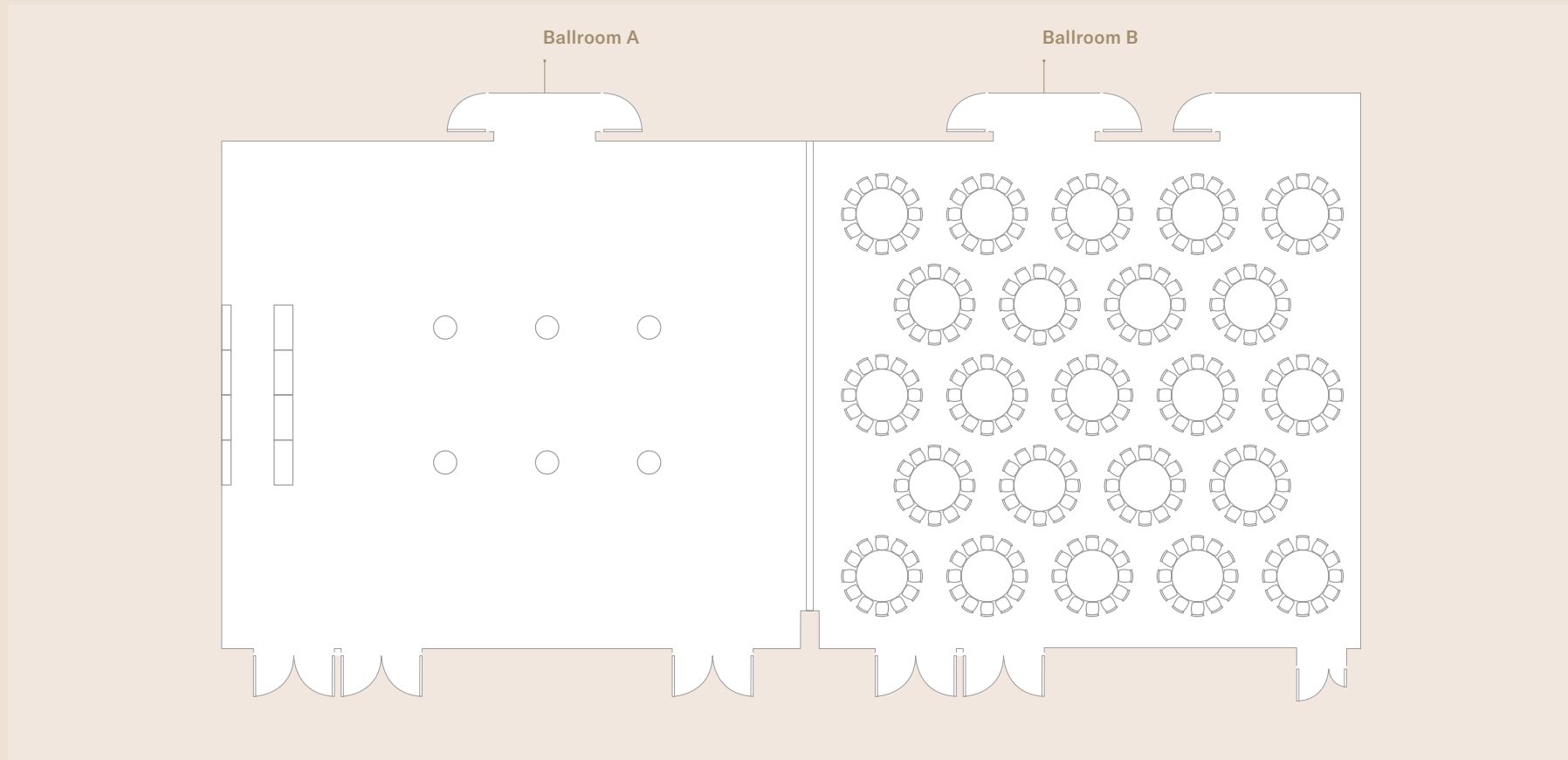
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# THE BALLROOM



## THE BALLROOM

	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
<b>Ballroom</b>	708	432	-	336	600	850
<b>Ballroom A</b>	367	216	48	216	300	350
<b>Ballroom B</b>	328	216	42	144	276	310
<b>Ballroom Foyer</b>	-	-	-	-	-	250

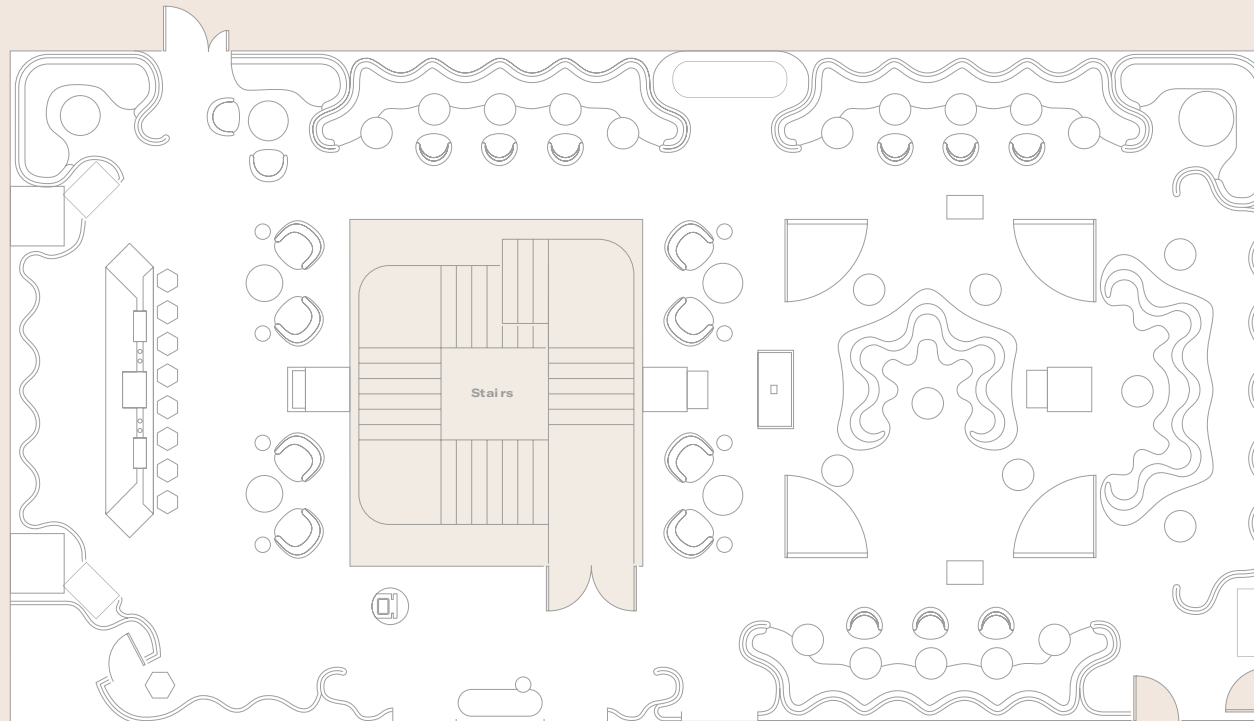
<b>DIMENSIONS</b>	Area		Length		Width		Height	
	sq. m	sq. ft	m	ft	m	ft	m	ft
<b>Ballroom</b>	566	6,093	35.6	116' 8"	15.9	52' 2"	5.8	19'
<b>Ballroom A</b>	289	3,115	18.2	59' 7"	15.9	52' 2"	5.8	19'
<b>Ballroom B</b>	272	2,927	17.1	56'11"	15.9	52' 2"	5.8	19'
<b>Ballroom Foyer</b>	237	2,551	-	-	-	-	-	-

THE BALLROOM

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## THE GREEN ROOM



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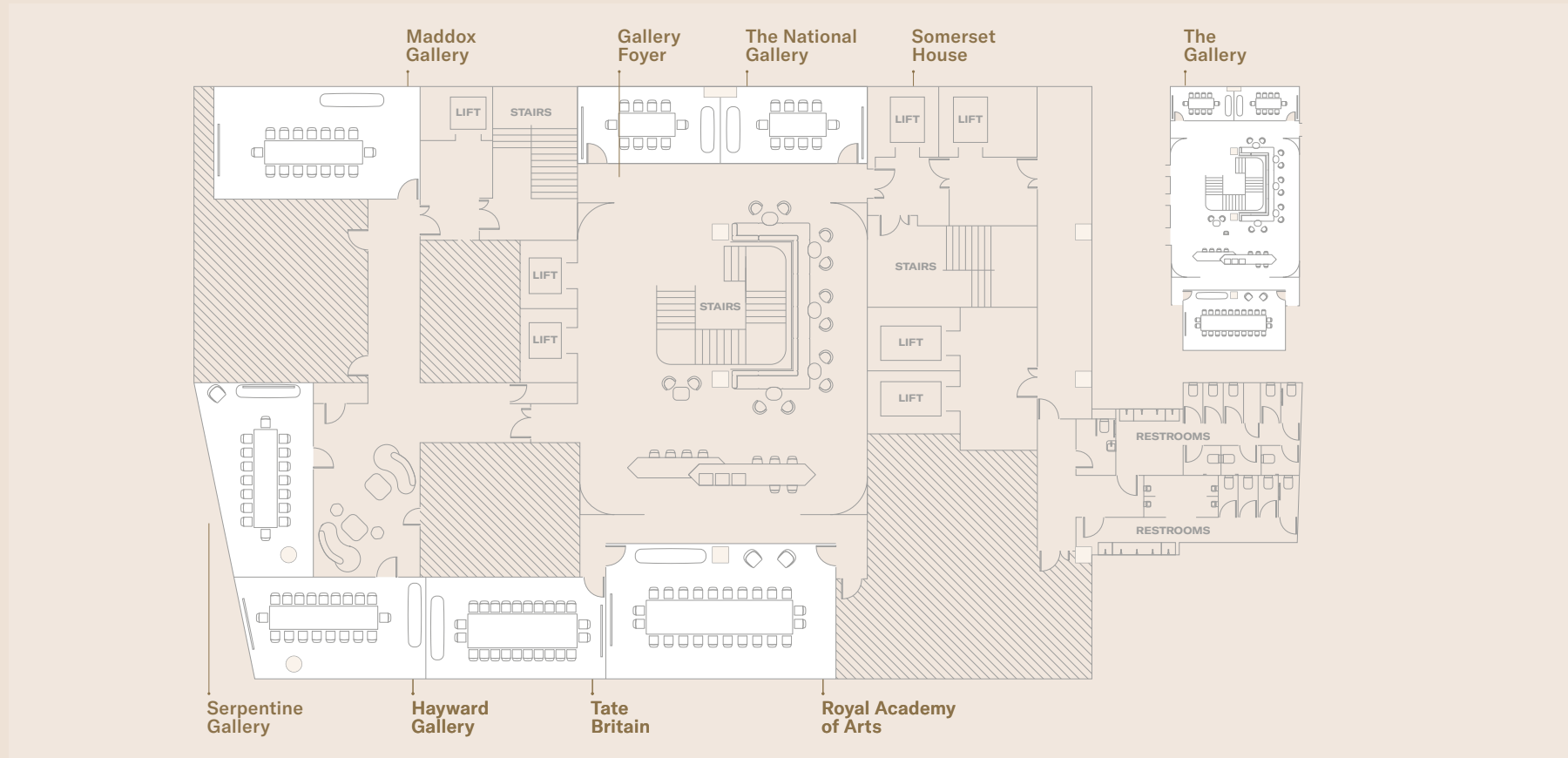
## THE GREEN ROOM

### DIMENSIONS

	Standing	Area		Length		Width		Height	
	guests	sq. m	sq. ft	m	ft	m	ft	m	ft
The Green Room	180	299	3,214	23.7	77' 8"	12.6	41' 3"	2.2	7' 2"



# THE GALLERY



## THE GALLERY

<b>CAPACITIES</b>	<b>Theatre</b>	<b>Classroom</b>	<b>Boardroom</b>	<b>U-shape</b>	<b>Cabaret</b>	<b>Lunch/Dinner</b>	<b>Reception</b>
The National Gallery	20	9	8	-	-	8	22
Somerset House	20	9	8	-	-	8	22
The National Gallery + Somerset House	48	21	-	27	-	16	44
Royal Academy of Arts	64	36	24	28	24	36	60
Tate Britain	30	24	20	20	16	24	38
Hayward Gallery	34	21	20	16	16	24	38
Tate Britain + Hayward Gallery	82	56	40	44	32	48	76
Serpentine Gallery	-	-	16	-	-	-	-
Maddox Gallery	-	-	16	-	-	-	-

<b>DIMENSIONS</b>	<b>Area</b>		<b>Length</b>		<b>Width</b>		<b>Height</b>	
	<b>sq. m</b>	<b>sq. ft</b>	<b>m</b>	<b>ft</b>	<b>m</b>	<b>ft</b>	<b>m</b>	<b>ft</b>
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"

<b>BREAKOUT AREAS</b>	<b>Standing</b>	<b>sq.m</b>	<b>sq.ft</b>	<b>Length</b>		<b>Width</b>		<b>Height</b>	
				<b>m</b>	<b>ft</b>	<b>m</b>	<b>ft</b>	<b>m</b>	<b>ft</b>
Gallery Foyer	160	162	1,744	16.8	55'	12.4	40' 6"	3.5	11' 5"
Gallery	275	256	2,756	25.8	84' 5"	12.4	40' 6"	-	-



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