



THE  
LANDAU

CHIC AND STYLISH FESTIVITIES





Thursday, 24th December 2009

## CHRISTMAS EVE DINNER

### Starters

Velouté of Secretts Farm cauliflower and Comté cheese and pear William dumpling

Salad of Globe and Jerusalem artichokes and Mrs. Tee's wild mushrooms  
with quail egg and winter truffle

Beetroot marinated gravadlax with potato blinis, crème fraîche and tamarind  
Devonshire white crab meat and avocado gateaux with parmesan crumble,  
pickled apple purée and spice of angels

Ballotine of black leg free range chicken with Morteaux sausage,  
piccalilli and toasted brioche

### Main Courses

Roast fillet of line caught Atlantic sea bass with courgette and  
confit onion tart, baba ganoush and sauce sétoise

Scottish halibut with roasted salsify, spinach, lardons,  
braised chicory in orange, Anna potato and sauce lie de vin

Roasted Secretts Farm winter vegetable and roquette risotto with acid butter  
Breast of Challans duck and confit duck lasagne with marinated red cabbage  
and star anise with cardamom sauce

Fillet of Castle Mey Angus beef, caramelised button Brussel sprouts,  
parsnips in maple syrup, braised local chestnuts, sweet meat red wine sauce

### Desserts

Classic lemon tart with Madagascan vanilla ice cream and cranberries

White and milk Amedei chocolate mousse cake, mango and mint sorbet

Granny Smith apple pavlova with almonds and rum raisins ice cream with lemon curd sauce

Selection of artisanal French and English cheeses with jellies and cheese biscuits

Coffee and festive petits fours

£95

Includes a glass of Laurent-Perrier Brut NV

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts.



The Langham Portland Place London W1B 1JA  
T +44 (0) 20 7965 0165 F +44 (0) 20 7323 2340 [www.thelandau.com](http://www.thelandau.com)



Friday, 25th December 2009

## CHRISTMAS DAY LUNCH

A champagne and canapés reception at Artesian precedes the traditional Christmas Feast in The Landau prepared by our award winning team. Festive favourites played by a harpist will fill the restaurant before a special appearance from Father Christmas to hand out gifts from Hamleys for our younger guests. A special area will also be available for guests to watch Her Majesty The Queen's Christmas broadcast at 3pm should you wish.

### Laurent-Perrier Brut NV Champagne and Canapés reception

(12.30 for 13.00 in Artesian)



French fennel velouté with winter truffle and parmesan croquant



River Tay Scottish salmon and Golden Cross goats' cheese, horseradish, Secretts Farm beetroot and basil

**Basa Blanco, Telmo Rodriguez, Rueda, Spain, 2007**



Seared Atlantic line caught sea bass fillet with basquaise and saffron sauce

**Chablis, Domaine de la Boissonneuse, Burgundy, France, 2007**



Roast Norfolk bronze Turkey "Old England" with Mr. Turner's orange, almond and chestnut stuffing, bread sauce, pigs in blankets, winter vegetables, goose fat potatoes, cranberry compote and jus gras

or

Fillet of Castle Mey beef, Mrs. Tee's wild mushrooms, roasted French salsify, rosti potato with oxtail and Cabernet Sauvignon sweet meat sauce

**Château la Croix des Moines, Lalande de Pomerol, Bordeaux, France, 2003**



Classic Christmas plum pudding with brandy butter

or

Granny Smith apple pavlova with almonds and a rum raisin ice cream and a classic lemon curd sauce

**MR Moscatel, Telmo Rodriguez, Malaga, Spain, 2007**

Coffee and festive petits fours

£170

(with 4 glasses of wine £210)

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### Desserts

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Granny Smith apple pavlova with almonds and rum raisins ice cream with lemon curd sauce

Selection of artisanal French and English cheeses with jellies and cheese biscuits

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Saturday, 26th December 2009

## BOXING DAY LUNCH

### Starters

Velouté of Secretts Farm cauliflower and Comté cheese and pear William dumpling

Salad of Globe and Jerusalem artichokes and Mrs. Tee's wild mushrooms  
with quail egg and winter truffle

Beetroot marinated gravadlax with potato blinis, crème fraîche and tamarind  
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and star anise with cardamom sauce

Fillet of Castle Mey Angus beef, caramelised button Brussel sprouts,  
parsnips in maple syrup, braised local chestnuts, sweet meat red wine sauce

### Desserts

Classic lemon tart with Madagascan vanilla ice cream and cranberries

White and milk Amedei chocolate mousse cake, mango and mint sorbet

Granny Smith apple pavlova with almonds and rum raisins ice cream with lemon curd sauce

Selection of artisanal French and English cheeses with jellies and cheese biscuits

Coffee and festive petits fours

£95

Includes a glass of Laurent-Perrier Brut NV

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Thursday, 31st December 2009

## NEW YEAR'S EVE DINNER

A favourite amongst its West End residents, the annual Langham, London New Year's Eve dinner will begin with a lavish Champagne and canapés reception in our chic and glamorous Artesian bar.

### Laurent-Perrier Brut NV Champagne and Canapés reception

(20.00 for 20.30 in Artesian)

Spicy pumpkin soup with cepes and quail's egg Devonshire white crab and avocado with coriander, parmesan crumble and Granny Smith apple

**Basa Blanco, Telmo Rodriguez, Rueda, Spain, 2007**

Seared Scottish scallop, caramelised Secretts Farm cauliflower, capers and raisins with champagne velouté

**Sauvignon de St Bris, Vieilles Vignes, Domaine des Temps Perdus, Burgundy, France, 2007**

Chicken Cimiez with Ardinac foie gras with crispy spiced leg and sauce aigre doux

Roasted fillet of Atlantic sea bass, crushed potatoes, peppers and Oscietra caviar sauce

or

Cutlet of English lamb and braised shoulder with globe and Jerusalem artichokes and sweetbreads

**Château Beau Site Cru Bourgeois, St Estèphe, Bordeaux, France, 2002**

Amedei white and milk chocolate mousse with poached pear William and liquid vanilla oil and mint sorbet

**Jurançon, Clos Thou, Henri Laplace, Bordeaux, France, 2005**

Coffee and festive petits fours

### A glass of Laurent-Perrier Rosé at midnight

Please enjoy our live entertainment in the exclusively elegant Palm Court with our resident Jazz Trio playing from 9.30pm until 1am.

£185

(with 4 glasses of wine pairing £245)

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.

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Thursday, 31st December 2009

# NEW YEAR'S EVE MIDNIGHT BUFFET

From midnight to 2.30am in the Postillion

Bloody Mary

Smoked Scottish salmon and cream cheese bagels

Spicy pumpkin soup

Mini ham and cheese croissant

Mini quiches

Creamy scrambled eggs

Black and white pudding with mustards

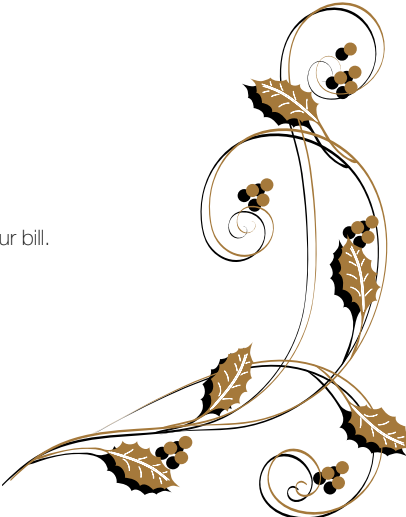
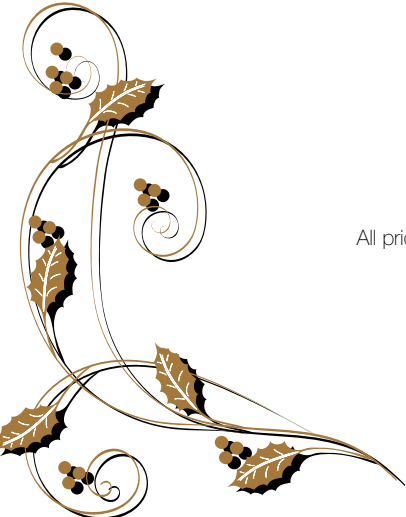
Kedgeree

Risotto balls with blue cheese and apple

Fish cakes

Fresh cut fruit

Cinnamon winter berry purses



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Friday, 1st January 2010

## NEW YEAR'S DAY LUNCH

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Selection of artisanal French and English cheeses with jellies and cheese biscuits

Coffee and festive petits fours

£65

Includes a glass of wine

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