



INTERCONTINENTAL  
LONDON PARK LANE

### FESTIVE SUNDAY BRUNCH

Includes all dishes available on the buffet,  
live cooking station, Sunday roast and egg,  
crêpe and pancake dishes, made to order

£69

#### RAISE A GLASS

With a glass of Hattingley Valley  
Sparkling or Bloody Mary

£10

#### FREE-FLOW TIPPLE

With free-flow Hattingley Valley  
Sparkling or Bloody Mary\*

£20

Children under 5 dine at no additional charge (one child per paying adult)

Children aged 6 to 11 can enjoy Sunday brunch at the price of £29

### EGGS, CRÊPES & PANCAKES

Allow our chefs to prepare St Ewe eggs  
to your liking or choose from:

#### Eggs Benedict

English muffin, ham, poached eggs, hollandaise sauce

#### Eggs Royale

English muffin, smoked salmon, poached eggs, hollandaise sauce

#### Eggs Florentine

English muffin, wilted spinach, poached eggs, hollandaise sauce

#### Crêpes & pancakes

With fresh berries, maple syrup, Nutella or lemon curd

### BAKERY

Selection of homemade croissants, Danish pastries, muffins, cinnamon  
rolls, bagels and more

### SALAD, CHEESE & CHARCUTERIE

Treacle cured Scottish salmon, capers, dill and lemon

Smoked mackerel pâté, shaved fennel, dill, lemon and capers

Rosemary Suffolk salami with frisée and caperberries

Venison and green pepper with wild rocket and shaved Grana Padano

Spiced coppa with celery, green olive and lemon

Heritage baby beetroot salad with garlic and herb goat cheese, balsamic

Roasted seasonal squash with crumbled feta, pumpkin seeds and pomegranate

Charred black figs with rocket and bocconcini

Farro salad with toasted pecans, apple, seasonal garden leaves and parmesan

A selection of British and European charcuterie and cheese board,  
with all the trimmings

#### Dressings

Extra virgin olive oil, balsamic, honey and mustard

\*Unlimited sparkling and Bloody Mary are available for 90 minutes from time of arrival.

The menu is subject to change due to seasonality and product availability. Please speak to a member of the team if you have any dietary allergies or intolerances.  
All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill.

## History of Beef Wellington

A dish renowned for its luxury and elegance, Beef Wellington has a fascinating history interwoven with culinary traditions and notable historical figures.

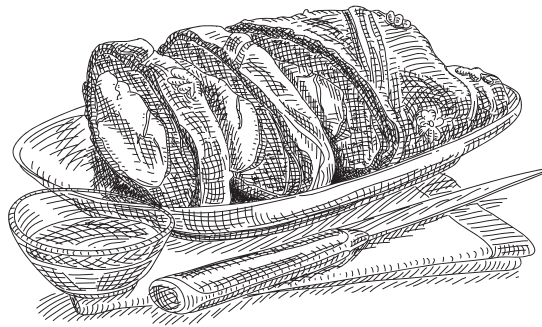
### ORIGIN

The most popular theory links Beef Wellington to Arthur Wellesley, the first Duke of Wellington, who famously defeated Napoleon at the Battle of Waterloo in 1815. The dish is believed to have been named in his honour, possibly because its appearance resembled the highly polished military boots he wore in battle, known as 'Wellingtons'.

Some food historians propose that Beef Wellington is an adaptation of the traditional French dish 'filet de bœuf en croûte' (fillet of beef in pastry). The British may have embraced and renamed this dish during or after the Napoleonic Wars.

### DID YOU KNOW?

Apsley House, the distinguished London townhouse of the Duke of Wellington, is situated at Hyde Park Corner, directly to the west of our hotel, and faces the grand roundabout where the iconic Wellington Arch stands proudly at its heart.



## SUNDAY ROAST

Choose your main:

The Duke's beef Wellington with veal jus 

Wild mushroom, chestnut and celeriac en croûte (v)

Herb-roasted turkey breast with cranberry sauce

Honey and mustard-glazed gammon with mustard sauce

Pan-seared stone bass with lemon, capers and parsley cream sauce

Roasted rosemary and maple-glazed heritage carrots

Sautéed garlic green beans, asparagus and tenderstem broccoli

Garlic and herb-roasted potatoes

Butter-roasted parsnips

## AFTERS

Twelfth Night cake, Black Forest cake, eggnog mini tarts,  
spiced poached pear and almond tart, chocolate yule log,  
cranberry and orange pavlova, biscoff and salted caramel cheesecake,  
Christmas pudding with brandy sauce