



INTERCONTINENTAL
LONDON PARK LANE

CLASSIC

Enjoy our hot and cold buffet featuring à la carte selections.

**Excludes carvery*

£55

SIGNATURE

The complete experience: full buffet, à la carte selections and premium carvery dishes.

£69

RAISE A GLASS

With a glass of Hattingley Valley sparkling wine or Bloody Mary

£10

FREE-FLOW TIPPLE

With free-flow Hattingley Valley sparkling wine 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

UPON ARRIVAL

Warm sourdough, Danish pastries, cultured butter

Honeycomb, lemon curd, whipped cream

OYSTERS

Half a dozen Maldon oysters, mignonette sauce, lemon £24

One dozen Maldon oysters, mignonette sauce, lemon £44

EGGS

The Classic Temptation

English muffin, ham, poached eggs, hollandaise sauce

The Lover's Choice

English muffin, smoked salmon, poached eggs, hollandaise sauce

The Green Embrace

English muffin, wilted spinach, poached eggs, hollandaise sauce

SALAD, CHEESE & CHARCUTERIE

Prawn cocktail with caviar & bronze fennel

Smoked Scottish salmon, dill, lemon, capers

Grana Padano prosciutto, celery, green olive

Suffolk salami, frisée, caperberries

Heritage baby beetroot, goat cheese, balsamic

Roasted squash, pumpkin seed pesto, pomegranate

Celeriac, hazelnuts, pear vinaigrette

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.



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History of Beef Wellington

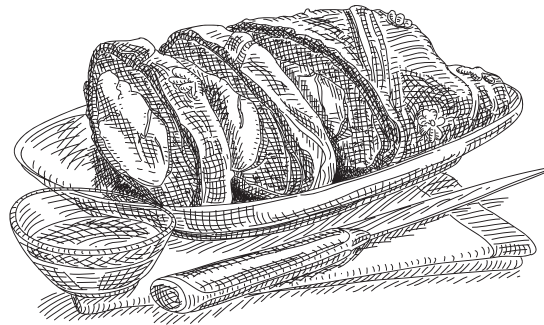
ORIGIN

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'.

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

The Duke's Beef Wellington with veal jus 

Mushroom, chestnut & celeriac en croûte (ve)

Spiced lamb shoulder, rosemary, garlic, mint & harissa sauce

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

SIDES

Garlic & herb roast potatoes

Maple-glazed carrots & parsnips

Sautéed green vegetables

SWEETS

Chocolate fountain – cascading Valrhona chocolate, berries, miniature choux, biscotti

Homemade crêpe with rose & strawberry compote

Biscoff, candy ginger & salted caramel cheesecake

Cinnamon poached pear & almond tart

Apple & blackberry crumble

Black forest verrine

Coconut & passion fruit mousse

Exotic fruit selection