



INTERCONTINENTAL  
LONDON PARK LANE

### CLASSIC

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

*Excludes carvery.*

£59

### 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 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

### SALAD, CHEESE & CHARCUTERIE

Beetroot Smoked Salmon with Capers and Dill 160 kcal

Sliced Coppa and Melon 250 kcal

Caesar Salad 190 kcal

Roasted Fig, Arugula and Goat Cheese Salad 210 kcal

Heritage Tomato and Grilled Chicory Salad 120 kcal

Orzo Salad with Kale and Sun-Dried Tomatoes 180 kcal

British Cheese Board 350 kcal

Selection of Dips, Pickles, Accompaniments and Dressings 270 kcal  
Taramasalata, tzatziki, hummus, red pesto, smoked gherkins, pickled shallots, Calabrian chilli paste, croutons, olives, pickled vegetables, extra virgin olive oil, honey mustard dressing, balsamic

### À LA CARTE

Smashed Avocado on Toast 210 kcal

Crushed avocado with lemon, Aleppo pepper, and sea salt on toasted sourdough, finished with extra virgin olive oil and pomegranate molasses

Add poached egg 70 kcal

Crispy Fried Chicken and Waffles 320 kcal

Buttermilk fried chicken, crisp waffles and hot honey

Homemade Crêpe, Berries and Chantilly Cream 230 kcal

Fresh crêpe, seasonal berries, Chantilly cream

### CARVERY STATION

The Duke's Beef Wellington with Veal Jus 280 kcal 

Wild Mushroom, Celeriac and Spinach En Croûte (VE) 220 kcal

Chef Choice Carvery

\*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.

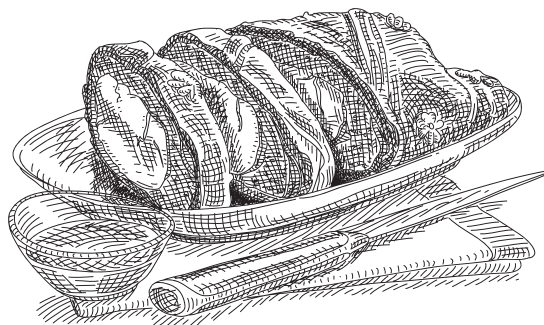
### ORIGIN

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.



## HOT BUFFET

Slow-Braised Spiced Lamb Shoulder 300 kcal

Pan-Seared Salmon with Sauce Vierge 220 kcal

Garlic and Herb Roasted Potatoes 150 kcal

Maple-Glazed Heritage Carrots and Piccolo Parsnips 140 kcal

Sautéed Asparagus and Green Beans 90 kcal

## DESSERTS

Strawberry and Vanilla Cheesecake 320 kcal

Raspberry and Almond Tart 340 kcal

Rhubarb and Blackberry Crumble with Custard Sauce 220 kcal

Gooseberry Fool 190 kcal

Passion Fruit Mousse with Chocolate Shavings 260 kcal

Sliced Fresh Fruits 45 kcal