



INTERCONTINENTAL
LONDON PARK LANE

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 champagne or Bloody Mary on arrival

£10

UNLIMITED TIPPLE

With unlimited prosecco 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

SWEET ITEMS

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

SALADS, CHARCUTERIE, SASHIMI AND MORE

Chefs' selection of freshly prepared salads, dips, charcuterie, sashimi, and a display of sourdough breads

Dips

Chickpea hummus, rich labneh, handmade guacamole

Charcuterie

Slow-cooked ham, prosciutto, turkey

Sashimi

Scottish salmon and tuna sashimi, prawn cocktail accompanied by pickled ginger, soy sauce, wasabi and sriracha mayo

Salads

Heritage tomatoes, watermelon and mint salad, classic Caesar salad, Mediterranean Greek salad, vermicelli noodle salad, artisanal leafy green salad

Dressings

Caesar dressing, olive oil, balsamic vinegar

*Unlimited prosecco 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.

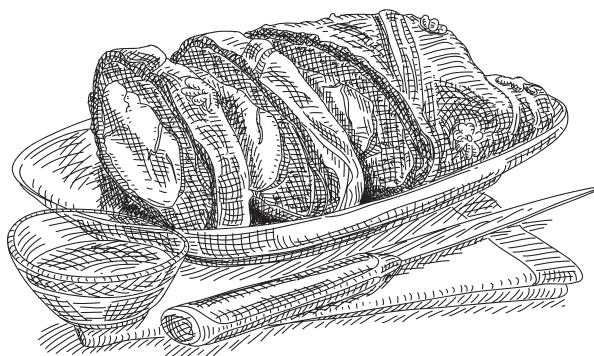
ORIGIN

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:

Duke's Wellington roast beef 

Vegetable en croûte (v)

Fish of the day, served with wilted greens and tomato concassé

Royal chicken supreme with wild mushroom sauce

Crispy roast potatoes (v)

Spinach gnocchi with pomodoro sauce (v)

AFTERS

Selection of desserts prepared by our award-winning pastry team,
assorted local cheeses with crackers and chutneys,
and exotic fresh fruits