



INTERCONTINENTAL
LONDON PARK LANE

FESTIVE SUNDAY BRUNCH

Includes the entire buffet selection, live cooking stations and signature Sunday roast
£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

FROM OUR BAKERY

Selection of homemade croissants, Danish pastries, pain au chocolat,
freshly-baked baguettes, sourdough and brioche rolls

CHARCUTERIE, CHEESE, SALADS AND MORE

Champagne cured Scottish salmon

Served with capers, red onion, lemon wedges and dill cream cheese

British cheese and charcuterie board

An assortment of gourmet cheeses, cured meats, olives and crackers

Red, green and white Christmas salad

Heritage baby beetroot, asparagus, green beans,
snow peas, feta and raspberry dressing

Peach, quinoa and cranberry salad

Quinoa, wild rocket, peach, red onion and cranberry vinaigrette

Winter salad

Mixed greens with candied pecans, pomegranate seeds
and maple balsamic vinaigrette

*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.

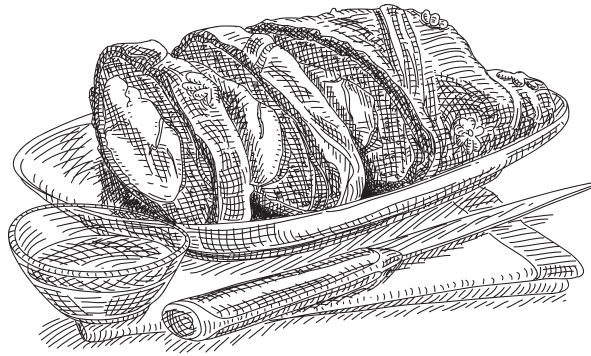
ORIGIN

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.



FESTIVE ROAST

Duke's Wellington roast beef 

Vegetable en croûte (v)

Honey-glazed ham served with pineapple mustard sauce

Herb-roasted turkey breast with cranberry sauce and gravy

Crispy seabream with wilted greens

Brussels sprouts with bacon and chestnuts

Winter vegetable fricassée (v)

AFTERS

Selection of desserts prepared by our award-winning pastry team:

Classic yule log

Chocolate sponge cake rolled with chocolate ganache

Christmas pudding brulée

Served with butter biscuits

Assorted cakes, pies and cookies

Apple tart, red velvet cake, gingerbread cookies, peppermint bark

Fresh fruit display

Seasonal fruits including pineapple, berries, melon and grapes