

Sunday Brunch

at Four Seasons Hotel London at Park Lane



£49 Sunday Brunch

£59 with a glass of Ruinart Champagne or a Brunch Cocktail
£89 with up to 2 hours of free-flowing Ruinart Champagne

brunch dishes

Choose two dishes from any of the below sections

FOR THE TABLE

Little gem salad with chicken crackling, sour bread rusk and parmesan for two

Winter tomato and tuna carpaccio with ricotta salata for two

Fresh seafood platter for two (£6 supplement per person)

EGGS

Eggs Benedict with ham and cheese toast

Eggs "a la Russe" with Maldon cured smoked salmon, caviar & moussetine sauce

Baked St Eve's Farm egg Shakshouka, barrel aged feta, mint and coriander

Amaranto scrambled eggs with aged pecorino and guanciale

Poached egg and avocado on grilled sourdough bread
- (£6 supplement to add salmon or crab)

SOMETHING SWEET

Lemon ricotta pancakes with Yorkshire rhubarb compote

SOMETHING SAVOURY

Burratina "La Latteria", broad beans, garden peas, lemon and herb dressing

Frittura Mista of prawns, squid, whitebait and vegetables served with garlic and saffron ajoli

Beef tagliata salad with shaved parmesan and aged balsamico di Modena

Shaved porchetta sandwich with grilled onions and provolone piccante

Meatballs with roasted tomato sauce della Nonna Santoro

Chef Romuald's garlic and lemon roasted chicken

Crespelle alla Valdostana

SIDES £5

Smoked streaky bacon | Cumberland sausage
Crispy potato cake | Slow roasted plum tomato | Sautéed spinach

from the garden

Enjoy seasonal dishes from our live station

the dessert table

Selection of Chef David's seasonal desserts

Share your brunch moments with us on Instagram @fslondon #fslondonbrunch

Please advise your server should you have any special dietary requirements or allergies.

Detailed allergen information can be provided upon request.

A discretionary 15% service charge will be added to your bill.

All prices are inclusive of VAT.