

LANDING

FORTY TWO

THE LEADENHALL BUILDING

CITY OF LONDON

WELCOME

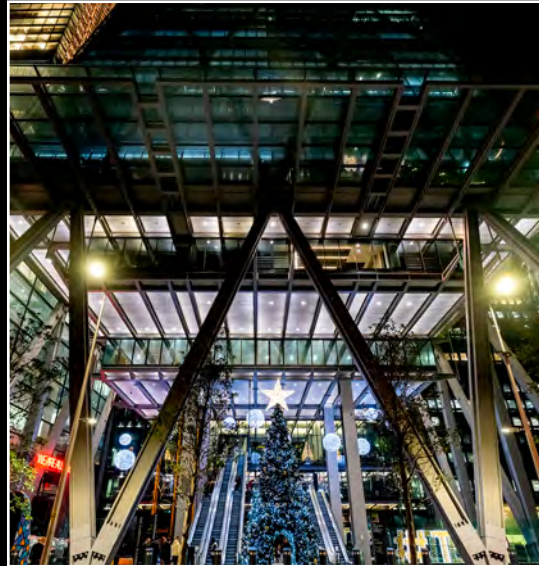
TO LANDING FORTY TWO THIS CHRISTMAS

Experience a festive atmosphere like no other, 500ft high above the streets of the capital, as you celebrate Christmas in London's highest dedicated events space. Christmas trees and complimentary decorations are set against the backdrop of spectacular views of the river and many of London's major landmark buildings via the venue's panoramic floor-to-ceiling windows.

With 5,000sqm of open space, Landing Forty Two can accommodate up to 220 guests seated or 300 standing.







PACKAGE

- Exclusive hire of Landing Forty Two from 19:00 – 00:00 (extensions to 01:00 available)
- Beautifully dressed reception and dining area
- Prosecco reception
- Unlimited house wine, beer and soft drinks
- Three course seated dinner seated dinner
OR five circulated bowl food items by Moving Venue
- Pre-event menu tasting – you get to taste everything on the menu!
- Dancefloor and professional DJ
- Intelligent lighting and directional sound system
- Furniture and linen
- Security
- Free cloakroom facilities
- All service staff including an experienced event manager

SAMPLE MENU



51°29'04.27"N 0°02'15.81"W

MOVING VENUE

VENUE CATERERS

Since 1984, Moving Venue has been committed to delivering exceptional culinary experiences as one of London's leading event caterers.

Now accredited at over 40 prestigious and iconic venues across the capital, Moving Venue's dedication to producing quality food at their extraordinary events has excelled.



CANAPÉS

COLD

Ash rolled goats cheese, caramelised fig, artichoke leaf (v)

Treacle-cured salmon, horseradish cream cheese, keta caviar

Smoked venison, pickled radish, puffed quinoa, parsley emulsion

HOT

Beetroot gnocchi, kohlrabi purée, pickled beetroot (vg)

Fish and Chip; triple-cooked potato, smoked cod roe, vinegar salt

Bao bun, hoi sin duck, cucumber ketchup, crispy shallots

DESSERT

Blackberry and jasmine macaroon (vg)

Poached rhubarb and vanilla cheesecake, almond biscuit (v)



BOWL FOOD

COLD

VEGETARIAN

Herb and chilli Burrata, pepperonata, pangrattato (v)

VEGAN

Spicy Oaxacan bowl, roast chipotle sweet potatoes, sweet peppers, black beans, crunchy slaw, avocado, toasted chilli and maple pecans (vg)

FISH

Lobster doughnuts, caviar, pecorino

MEAT

Steak tartare, chips, cured egg, mustard

HOT

VEGETARIAN

Mac and cheese, confit tomato, truffle crumb (v)

VEGAN

Roast aubergine taco, Salsa Macha, pickled chillies (vg)

FISH

Wasabi fish and chips, pickled ginger, edamame

MEAT

Blackened pork belly, sweet corn salsa, sweetcorn purée, buttermilk dressing, pork glaze, bonito flakes



DESSERT

Tropical pavlova; coconut and passion fruit mousse, coconut curls (vg)

SEATED DINNER

STARTER

BEET, CURD, BERRY

Beets, tofu curds, summer berries, shaved fennel, pumpkin seed granola (vg)

SHALLOT, CHEESE, PEAR

Caramelised onion and shallot tart Tatin, brie cheese, pear, rocket (v)

SQUASH, UMEBOSHI, CHERRY

Coconut and sake marinated butternut squash, red amaranth, plum and cherry ketchup, kohlrabi, rye crumb (vg)



SEATED DINNER



MAIN COURSE

BEEF, CELERIAC, HAZELNUT

Thyme-roasted rump of Beef, slow braised onion, celeriac, hazelnut cream, purple carrots

CHICKEN, BROCCOLI, BEETS

Free range Caldecott chicken breast with thyme and red wine onions, broccoli cream, golden beets, truffle potato crumb

SWEDE, ARTICHOKE, PORT

Root vegetable Wellington, Jerusalem artichoke cream, cabbage, port wine sauce (vg)

MEDITERRANEAN PITHIVIER, VEGETABLES, PEPPER

Mediterranean pithivier with seasonal vegetables and roasted red pepper sauce (v)

SEATED DINNER

DESSERT

CHERRY, CHOCOLATE, BAVAROIS

"Black Cherry": Cherry bavarois, cocoa sablé, Dulcey chocolate, mirror glaze, gold dust (v)

APPLE, CINAMMON, CARAMEL

"Apple Tatin": Golden apple, cinnamon crème anglaise, Manzana apple cremeux, salted caramel ice cream (v)

CHOCOLATE, RASPBERRY, SUNFLOWER

"Vegan Garden Chocolate Pot": Chocolate mousse, sunflower frangipane, sunflower praline, chocolate crumble, raspberry (vg)



CONTACT

Landing Forty Two is located on the 42nd floor of the Leadenhall Building on Leadenhall Street. Leadenhall Street is situated in the heart of the City and just a few minutes walk from Liverpool Street, Fenchurch Street, Bank and Monument Stations.

Access to the events floor is via the building's glazed external-facing high-speed lifts, which deliver guests to the venue in just over 30 seconds.

By Tube & Train

5 minutes from Bank Station

5 minutes from Fenchurch Street Station

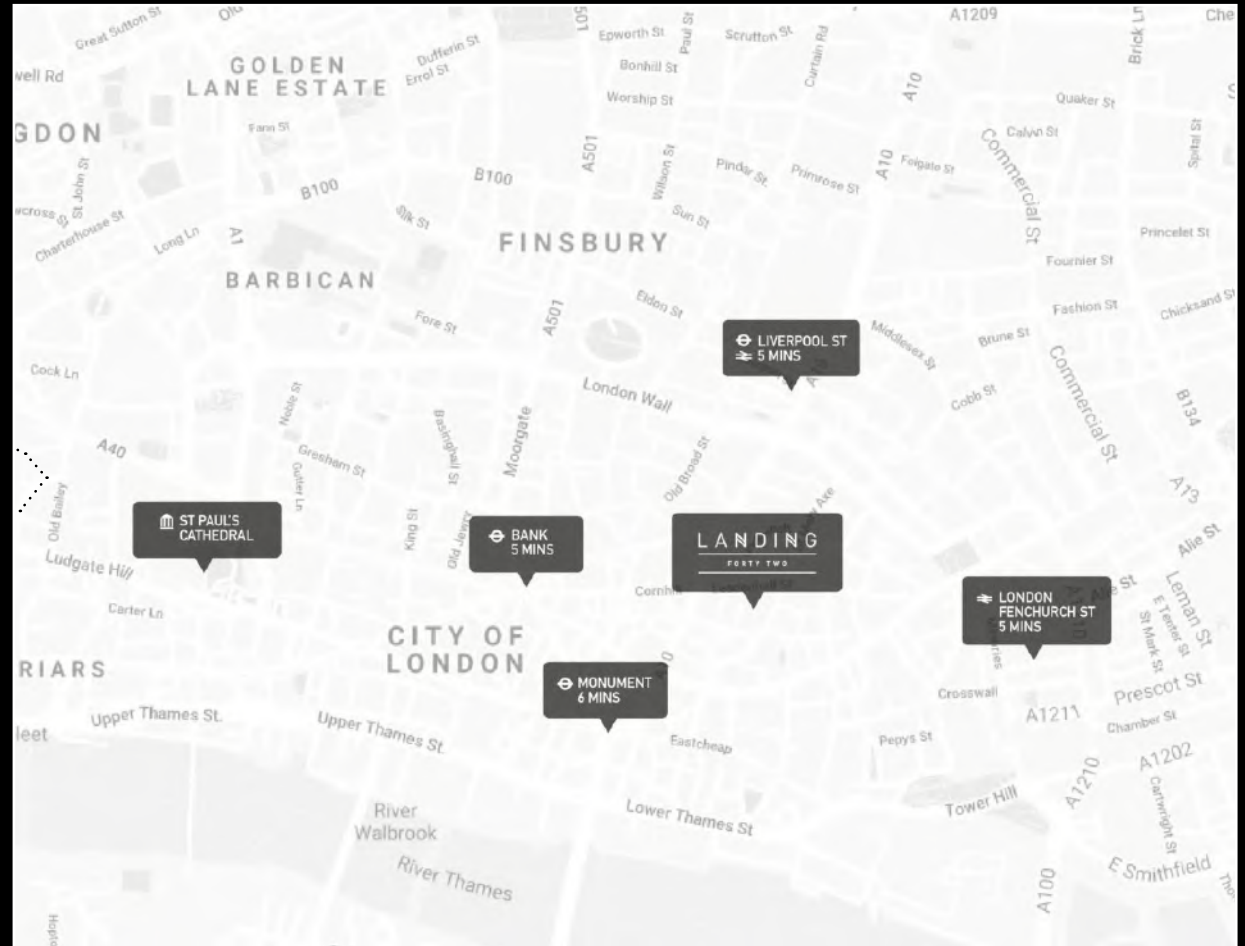
5 minutes from Liverpool Street Station

6 minutes from Monument Station

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LANDING FORTY TWO
Level 42, 122 Leadenhall Street, London , EC3V 4AB

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To discuss your requirements,
please contact [Liz@EMG EVENTS LTD](mailto:Liz@EMG_EVENTS_LTD)
+44 (0) 208 468 7599 | +44 (0) 771 039 9408
liz@emgevents.co.uk | www.emgevents.co.uk
17 The Fairway | Bromley | Kent | BR1 2JZ

For other exclusive venues, do get in touch with
[Liz@EMG EVENTS LTD](mailto:Liz@EMG_EVENTS_LTD) to discuss your requirements.

