

# Christmas at Langan's

Private Dining Room Dinner Menu 85  
With Canapes 95



## Canapés for the Table

Smoked Salmon & Caviar Blinis

Aged Comte Gougeres

Tamworth Pork and Truffle Roll

## Langans Caviar Selection

*Served with Blinis & Crème Fraîche*

**Beluga Caviar**  
30g 225 | 50g 375 | 125g 935

**Golden Oscietra**  
30g 95 | 50g 184 | 125g 460

**Platinum Caviar**  
30g 72 | 50g 145 | 125g 325

## Starters

**Ironbark Pumpkin Velouté (v)**  
*Roast Chestnuts & Parmesan*

**Scottish Smoked Salmon**  
*Rye Bread & Lemon*

**Wild Mushroom Salad (v)**  
*Cep Puree & Rocket*

**Chicken Liver & Foie Gras Parfait**  
*Brioche, Apple & Raisin Chutney*

## Main Courses

**Braised Short Rib of Beef**  
*Truffle Glaze, Pomme Purée, Watercress*

**Norfolk Bronze Turkey**  
*Braised Leg, Traditional Garnish*

**Fillet Mignon**  
*Chips, Bearnaise or Peppercorn Sauce*  
12 supplement

**Miso Glazed Aubergine (vg)**  
*Granny Smith Apple, Roasted Aubergine Purée*

**Roasted Daurade or Sea Bass**  
*Cassoulet of Clam & Haricot Blanc*  
10 supplement for Sea Bass

## Cheese Course

*optional 15 supplement*

## Puddings

**Christmas Pudding**  
*Brandy Custard, Christmas Spices Ice Cream*

**Apple Pie**  
*Spiced Blackberry Caramel, Cinnamon Ice Cream*

**Four Chocolate Fondant**  
*Vanilla Ice Cream, Praline, Hazelnut Crumble*

**Mince Pies**

For any allergies, please ensure to advise your waiter before ordering.  
A discretionary service charge of 15% will be added to your bill.





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