

Christmas at Langan's

Private Dining Room Lunch Menu 65
With Canapes 75



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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