

Christmas Day at Langan's

175

Chicken Liver Parfait Tartlets

Canapés for the Table

Smoked Haddock & Mustard
Crouquettes

Smoked Salmon & Caviar Blinis

Langan's 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

Pithivier of Snails

Garlic Soubise, Red Wine Sauce

Fillet of Beef Tartare

Imperial Caviar, Toasted Brioche

Pumpkin Agnolotti

Pumpkin & Sage Consommé, Aged Parmesan

Pan-seared Scallop

Cep Purée, Shellfish Velouté

Endive & Apple Salad

Candied Walnuts

Main Courses

Roasted Norfolk Bronze Turkey or Roasted Rib of Beef

Served with Pigs in Blankets, Honey-roasted Parsnips, Roast Potato, Yorkshire Pudding, Roasted Chestnut & Brussels Sprouts

Roasted John Dory

Petit Pois a la Francaise, Caviar, Fish & Red Wine Sauce

Lobster Thermidor Gratin

Creamed Spinach, Winter Leaves

Shallot Tart Tatin

Whipped Goat's Cheese, Apple & Hazelnut Salad

Cheese Course

Truffle Brie de Meaux

Puddings

Christmas Pudding

Brandy Custard, Christmas Spice Ice Cream

Apple Pie

Spiced Blackberry Caramel, Cinnamon Ice Cream

Four Chocolate Fondant

Vanilla Ice Cream, Praline, Hazelnut Crumble

Mince Pies

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A £2.00 COVER CHARGE PER PERSON APPLIES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.