

Christmas at Langan's

Groups & Private Dining Menu 90

Canapés for the Table

Optional 10 Supplement

Aged Comte & Truffle Gougeres

Tuna Tartare & Yuzu, Cracker

Whipped Goat's Curd, Tomato Cone

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

Cured Salmon Ballotine,

Horseradish & Chive cream, Pickled Dulse, Samphire

Pan-fried Scallop

Pumpkin Velouté, Ricotta Agnolotti, Hazlenut

Chicken & Ham Hock Terrine

Pickled Mushroom, Toast

Celeriac Velouté

Truffle Mascarpone

Main Courses

Roasted Norfolk Bronze Turkey

Traditional Trimmings

Lamb Rump

Puy Lentils, Crème Fraîche, Basil Purée

Roasted Monkfish

Beurre Blanc, Parsley Root

Braised Beef Cheek

Bourguignon Garnish, Pomme Purée

Grilled Beetroot

Feta, Endive Salad

Cheese Course

Optional 15 Supplement

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.