

New Year's Eve at Langan's

Available from 7.00pm
175

200 (with entry to our after party Upstairs)

Canapés for the Table

Tuna & Yuzu Cracker

Aged Comte & Truffle Crouquettes

Quail Egg & Caviar Tart

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

Cured Salmon Ballotine

Horseradish & Chive Cream, Pickled Dulse, Samphire, Garlic Soubise, Red Wine Sauce

Fillet of Beef Tartare

Beef Fat & Parmesan Croutons

Lobster Salad

Winter Leaves, Black Truffle

Winter Beetroot Salad

Whipped Goat's Curd, Orange, Cep Purée, Shellfish Velouté

Loin of Venison

Potato Fondant, Braised Red Cabbage, Glazed Chestnuts

Roasted Sea Bass

Cauliflower Puree, Oyster & Caviar Beignet

Fillet of Veal

Roasted Celeriac Fondant, Apple, Marrow sauce

Pan-fried Gnocchi

Pumpkin, Sage

Cheese Course

Truffle Brie de Meaux

Chocolate Dome

Hazelnut Foam, Chocolate Sauce, Praline Mousse, Vanilla Ice Cream

Omlette Norvégienne

Mandarin Parfait, Italian Merengue, Grand Marnier, Orange Curd

Brûlée Tart au Citron

Meyer Lemon Pie, Sugar Crust, Yoghurt ice Cream

Tarte Tatin (for two)

Caramelised Puff Pastry, Pink Lady Apples, Vanilla Ice Cream

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.