New Year's Eve at Langan's

Available from 7.30pm 185 220 (with entry to our after party Upstairs)

Smoked Eel & Horseradish

Aged Parmesan & Truffle Arancini

Braised Lamb Croquettes

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

Brown Shrimp Cocktail

Parsnip & Apple Velouté Sautéed Fois Grois

> **Scallop Ceviche** Avocado, Mouli

Fillet of Beef Tartare Caviar

Main Courses

Roasted Duck Breast Glazed Beetroots, Red Wine Sauce

Roasted Sea Bass Jerusalem Artichoke Purée, Clams

> **Rack of Lamb** Aubergine Purée, Lamb Jus

Wild Mushroom & Truffle Risotto

Cheese Course

Truffle Brie de Meaux

Puddings

Strawberry & Champagne Feuille de Brick, White Chocolate Ganache Montée, Strawberry Consommé

> **Custard Tart** Nutmeg, Crème Fraîche Ice Cream

Opera Cake Coffee Buttercream, Joconde Biscuit, Chocolate Ganache, Vanilla Ice Cream

> **Crème Caramel** Armagnac Chantilly, Prunes

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