

# LANGAR HALL

JANUARY

SUNDAY & MONDAY

DINNER SAMPLE MENU

**2 courses £25**

**3 courses £32.50**

*White onion, cider & thyme soup*

*Twice baked cheese soufflé*

*Chicken liver parfait, fig compote, walnut & raisin toast*

*Smoked ham hock terrine, piccalilli, pickled vegetables*

*Lightly cured organic salmon, beetroot, yoghurt, ginger*

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*Wild mushroom risotto, pickled girolles, Parmesan*

*Pan fried cod, caramelised broccoli, potato gnocchi, lobster bisque*

*Roast farmyard chicken supreme, puy lentils, textures of alliums*

*Braised shoulder of Langar lamb, braised red cabbage, grain mustard mash, root vegetables*

*Char grilled ribeye of beef, hand cut chips, seasonal vegetables, sauce Béarnaise (£6.50)*

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*Bitter chocolate textures, mandarin, coffee*

*Sticky toffee pudding, mascarpone ice cream*

*Warm pear & almond frangipán tart, pear sorbet*

*Bergamot parfait, honeycomb, tea sorbet*

*Selection of English cheese, homemade chutney, & biscuits (£4.50)*

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*Selection of Newby tea or 200° coffee & chocolate truffle (£4.50)*

Some dishes may contain nuts. Please advise the waiter of your allergies. 12% service charge is added to your bill.

Please inform reception if you would prefer not to pay this.

# LANGAR HALL

JANUARY

TUESDAY – THURSDAY

DINNER SAMPLE MENU

2 course £42.50    3 course £47.50

*Soft poached duck egg, smoked cep, pancetta*

*Twice baked cheese soufflé*

*Wild duck, Jerusalem artichoke, black truffle*

*Chicken liver parfait, fig compote, walnut & raisin toast*

*Lightly cured Orkney scallops, caviar, turnip, dill*

*Cornish John Dory, chicken skin, cauliflower, thyme*

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*Caramelised hispi cabbage, sage polenta, butternut squash, cashew milk cheese*

*Pan fried wild sea bass, crab croquette, parsnips, south Indian curry spices*

*Roast Belvoir partridge, salt baked carrots, quinoa risotto, carrot top pesto*

*Langar lamb, Koffmann cabbage, kohrabi, glazed chestnuts, black truffle*

*Fillet of Blackberry Farm beef, garden Jerusalem artichoke, braised ox cheek, watercress*

*Char grilled loin of venison, beetroot, bitter chocolate, blueberries*

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*Poached conference pears, Madagascan vanilla, liquorice, hazelnut*

*Bitter chocolate, muskat pumpkin, ginger, pumpkin seeds*

*Treacle tart, Jerusalem artichoke, poached quince*

*Roasted banana parfait, toffee, miso, popcorn ice cream*

*Cinnamon soufflé, carrot cake, cream cheese, sea buckthorn*

*Harrogate blue, walnut & date loaf, pickled walnuts*

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*Selection of Newby tea or 200 coffee & petit fours £4.50*

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**Extra cheese course £14.50**

*Selection of English cheese, homemade chutney & biscuits*

Some dishes may contain nuts. Please advise the waiter of your allergies. 12% service charge is added to your bill.

Please inform reception if you would prefer not to pay this.

**LANGAR HALL**  
**JANUARY**  
**FRIDAY & SATURDAY**  
**DINNER SAMPLE MENU**  
**£54.50**

*White onion, cider & thyme soup*  
*Twice baked cheese soufflé*  
*Chicken liver parfait, fig compote, walnut & raisin toast*  
*Ravioli of Cornish crab, sweetcorn puree, spiced crab bisque*  
*Lightly cured salmon, beetroot, yoghurt, ginger*

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*Wild mushroom risotto, pickled girolles, parmesan*  
*Roast Belvoir partridge, puy lentils, alliums' game chips*  
*Pan fried Cornish cod, parmesan gnocchi, braised little gem, lobster bisque*  
*Assiette of Langar lamb, Koffman cabbage, kohlrabi, glazed hazelnut*  
*Fillet of beef Wellington, cooked medium rare, red wine & shallot gravy*

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*Pina colada, rum poached pineapple coconut sorbet, lime granite*  
*Warm pear & almond frangipane tart, liquorice ice cream*  
*Prune & honey parfait, honeycomb, mascarpone*  
*Bitter chocolate textures, mandarin, coffee, olive oil*  
*Selection of English cheese, homemade chutney & biscuits*

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*Selection of Newby tea or 200° coffee, strawberry pastille & passion fruit tart*

Some dishes may contain nuts. Please advise the waiter of your allergies. 12% service charge is added to your bill.  
Please inform reception if you would prefer not to pay this.

**PLEASE NOTE THAT THESE ARE SAMPLE MENUS ONLY.  
TABLES OF 8 OR ABOVE WILL HAVE A PARTY MENU**

***GROUP AND PARTY BOOKINGS  
(TABLES OF 8 OR ABOVE)***

*If you are booking a table of 8 or more, our kitchen will supply you with one of our party menus; the prices are inclusive of 3 courses, tea, coffee & petit fours. You will also need to pay a deposit of £10 per head. Non refundable if cancelled within 24hrs of your booking. (Please note that we are unable to guarantee a certain table due to the fact that we have 4 unique dining rooms & limited space. All of our table plans are done by our manager on the day, to ensure the best possible ambience for all parties, we do however take requests and we will do our utmost to honour these.*

*Private dining is guaranteed for parties of 16 and above.*

*Sunday-Thursday Lunch £39.50*

*Sunday-Thursday Dinner £54.50*

*Friday & Saturday Lunch £39.50*

*Friday & Saturday Dinner £54.50*

*Our Menus are seasonal and comprised of fresh ingredients, so once you have made your booking our party coordinator Lisa will be happy to discuss menu options with you. If you would like to see sample menus feel free to contact her on [events@langarhall.co.uk](mailto:events@langarhall.co.uk)*