

LANGAR HALL
JANUARY SAMPLE MENU
MONDAY – FRIDAY
2 courses £19.00 3rd Course £5

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, salt baked celeriac, Parmesan gnocchi, lobster bisque

Farmyard chicken supreme, puy lentils, textures of alliums

Steamed venison suet pudding, braised red cabbage, grain mustard mash, root vegetables

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

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Bitter chocolate textures, mandarin, coffee, olive oil

Bergamot parfait, honeycomb, tea sorbet

Sticky toffee pudding, vanilla ice cream

Warm pear & almond frangipane tart, pear sorbet

Selection of English cheese, homemade chutney, & biscuits (£5.00)

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

A La Carte

2 courses 42.50 / 3 courses 47.50

Langar game terrine, garden chutney, toasted sour dough

Chicken liver parfait, fig compote, walnut & raisin toast

Seared hand dived scallop, caviar, beetroot, blueberry

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Isle of Gigha halibut, smoked mussels, celeriac, lemon verbena hollandaise

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

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

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Celeriac parfait, granny smith apple, goats cheese sorbet

Roasted banana parfait, toffee, miso, popcorn ice cream

Bitter chocolate cremeux, lychee, muscat pumpkin, ginger sorbet

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Selection of Newby tea or 200° coffee, chocolate truffle

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Extra cheese course £14.50 or dessert supplement of £9.50

Selection of English cheese, homemade chutney & biscuits

LANGAR HALL
JANUARY SAMPLE MENU
SATURDAY LUNCH

2 courses £25.00 3 Courses £32.50

Jerusalem artichoke soup, hazelnuts, truffle

Twice baked cheese soufflé

Loch Duart salmon, beetroot, yoghurt, ginger

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Wild mushroom, celeriac & spinach cannelloni, Parmesan, black truffle

Pan fried Scottish hake, Parmesan gnocchi, sprouting broccoli, lobster bisque

Roast farmyard chicken, glazed root vegetables, fondant potato, Madeira & tarragon sauce

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Langar chocolate bar, peanuts, salted caramel

Baked vanilla cheesecake, passion fruit, coconut sorbet

Warm pear & almond frangipane tart, liquorice ice cream

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Selection of Newby tea or 200° coffee, chocolate truffle £4.50

A La Carte

2 courses 42.50 / 3 courses 47.50

Langar game terrine, garden chutney, toasted sour dough

Chicken liver parfait, fig compote, walnut & raisin toast

Seared hand dived scallop, caviar, beetroot, blueberry

**

Isle of Gigha halibut, smoked mussels, celeriac, lemon verbena hollandaise

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

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

**

Celeriac parfait, granny smith apple, goats cheese sorbet

Roasted banana parfait, toffee, miso, popcorn ice cream

Bitter chocolate cremeux, lychee, muscat pumpkin, ginger sorbet

**

Selection of Newby tea or 200° coffee, chocolate truffle £4.50

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Extra cheese course £14.50 or dessert supplement of £9.50

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 advise reception if you would prefer not to pay this

LANGAR HALL

JANUARY

SUNDAY LUNCH

SAMPLE MENU

£39.50

White onion, cider & thyme soup

Twice baked cheese soufflé

Chicken liver parfait, fig compote, walnut & raisin toast

Smoked ham hock terrine, piccalilli, pickled vegetables

Ravioli of Cornish crab, braised leeks, spiced crab bisque

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Wild mushroom risotto, pickled girolles, parmesan

Pan fried halibut, caramelised broccoli, champagne sauce

Roast farmyard chicken, bread sauce & bacon

Braised shoulder of Langar lamb, rosemary & garlic

Roast sirloin of Blackberry farm beef, Yorkshire pudding, red wine gravy

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Bitter chocolate textures, mandarin, coffee, olive oil

Sticky toffee pudding, vanilla ice cream

Warm pear & almond tart, pear sorbet

Baked vanilla cheesecake, passion fruit, bitter chocolate sorbet

Selection of English cheese, homemade chutney, & biscuits

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Selection of Newby tea or 200° coffee & chocolate truffle

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