



ROUX  
AT THE  
LANDAU

CHIC AND STYLISH FESTIVITIES





Saturday, 24th December 2011

## CHRISTMAS EVE DINNER

### Starters

Searched Landes foie gras with Ironbark pumpkin and gingerbread crumb  
Spiced maple cured organic salmon with fennel seed and apple vinaigrette  
Searched scallops with jerusalem artichokes and truffle  
Cream of two celeries with Stilton and ruby port  
Caraway scented heirloom beetroots with Isigny crème fraîche and rye

### Main Courses

Acquerello rice risotto with trevise, aged Taleggio and glazed walnuts  
Searched fillet of seabass with confit chicken wings and glazed parsnips  
Braised rump of beef à l'ancienne  
Roast loin of venison with poivrade sauce and ratte potatoes  
Supreme of wild mallard duck with stuffed cabbage and Madeira sauce

### Desserts

Madagascan vanilla cheesecake with passion fruit sauce  
Praline and chocolate croustillant with gold leaf  
Caramelized pear, pistachio tuile and sea-salt caramel ice cream  
Whisky infused almond cake with citrus salad and Drambuie cream  
Selection of French and British artisan cheese

Coffee and mince pies

£95

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. If you are allergic to any food product, please advise a member of the service team.



The Langham Portland Place London W1B 1JA  
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Sunday, 25th December 2011

## CHRISTMAS DAY LUNCH

Start with a Champagne and canapé reception at noon set to festive favourites played by a harpist and an appearance from Father Christmas. Indulge in Christmas Day lunch at 12:30pm during which Her Majesty The Queen's Christmas broadcast will be shown.

Lightly creamed lobster bisque

Lustau Alorose Sherry

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Oak smoked organic salmon with buckwheat blinis,

Isigny crème fraîche and Aquitaine caviar

*Basa Blanco, Rueda, Spain 2009*

~

Seared fillet of wild seabass with parsnips, salsify and winter truffle vinaigrette

*Bourgogne Blanc, Domaine Michelot, France, 2007*

or

Roast rib of dry aged beef with wilted brussels sprout tops, goose fat potatoes and horseradish cream

*Château de Gironville, Haut-Médoc, Bordeaux, 2008*

or

Traditional slow roast Appledore turkey with pigs in blankets, marjoram stuffing and three sauces

*Savigny Les Beaune, Aux Fourches, Maison Champy, 2004*

~

Classic Christmas pudding with Courvoisier sauce

*Monbazillac, Château Montdoyen, Albert Roux, France, 2001*

or

Bitter chocolate and praline Yule Log

*Madeira Malmsey 15 years old*

or


Truffled Brie de Meaux with a celery heart salad

*Taylor 20 years old Tawny, Port*

Coffee and mince pies

£195

£295 inclusive of wines



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Sunday, 25th December 2011

## CHRISTMAS DAY DINNER

### Starters

Searched Landes foie gras with Ironbark pumpkin and gingerbread crumb  
Spiced cane sugar cured organic salmon with fennel seed and apple vinaigrette  
Searched scallops with jerusalem artichokes and truffle  
Cream of two celeries with Stilton and ruby port  
Caraway scented heirloom beetroots with Isigny crème fraîche and rye

### Main Courses

Acquerello rice risotto with trevise, aged Taleggio and glazed walnuts  
Searched fillet of seabass with confit chicken wings and glazed parsnips  
Braised rump of beef à l'ancienne  
Roast loin of venison with poivrade sauce and ratte potatoes  
Supreme of wild mallard duck with stuffed cabbage and Madeira sauce

### Desserts

Madagascar vanilla cheesecake with passion fruit sauce  
Praline and chocolate croustillant with gold leaf  
Caramelized pear, pistachio tuile and sea-salt caramel ice cream  
Whisky infused almond cake with citrus salad and Drambuie cream  
Selection of French and British artisan cheese

Coffee and mince pies

£95

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Monday, 26th December 2011

## BOXING DAY BRUNCH

Available from 10:30am until 3:00pm

Please select one dish per course

### Starters

Organic smoked salmon and scrambled eggs  
Eggs Benedict or Florentine  
Truffled baked eggs  
Salt Beef, hash browns, fried egg  
Waffles or Pancakes, crisp bacon, maple syrup  
Omelette Arnold Bennet  
Kedgeree  
Traditional Caesar salad

### Main Courses

Roast Rib of Beef with goose fat potatoes and horseradish cream  
Honey glazed roast ham with parsnip puree  
Supreme of free-range chicken spiced winter vegetables  
Roast seabass with brussels sprout tops and grain mustard sauce  
Fillet of organic salmon, ginger and carrot butter  
Walnut risotto with radicchio and Taleggio

### Desserts

Bitter chocolate and praline croustillant  
Crème brûlée Amantine  
Madagascan vanilla cheesecake with cassis coulis  
Vanilla roast pineapple with dark rum financier  
Homemade ice creams and sorbets  
Selection of French and British artisan cheeses

Coffee and mince pies

£40

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Saturday, 31st December 2011

## NEW YEAR'S EVE DINNER

A favourite amongst West End residents, the Annual Langham, London New Year's Eve dinner commences with a Champagne and canapé reception at 8:00pm followed by a sensational dinner at 8:30pm and live entertainment.

Pheasant consommé with Landes foie gras and trompette mushrooms  
*Puerto Fino, Lustau, Sherry*



Poached lobster, pickled Jerusalem artichokes and Courvoisier geleé  
*Domaine Gavoty, Cuvée Clarendon, Côtes de Provence, 2009*



Butter poached turbot with leeks and black winter truffle  
*Chablis, St. Martin, Domaine Laroche, France, 2009*



Roast fillet of beef with brussels sprout tops,  
roast salsify and Madeira sauce  
*Château Beau Site, St. Estéphe, Bordeaux, 2004*



Colston Basset Stilton with walnut dacquoise, celery salad and ruby port  
*Château de Cérons, Cérons, Bordeaux, 1998*



Chocolate and praline croustillant 'feuille d'or'  
*Madeira, Malmsey 15 years old*



Coffee and petits fours

£195

£295 inclusive of wines

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Sunday, 1st January 2012

## NEW YEAR'S DAY BRUNCH

Available from 10:30am until 3:00pm

Please select one dish per course

### Starters

Organic smoked salmon and scrambled eggs  
Eggs Benedict or Florentine  
Truffled baked eggs  
Salt Beef, hash browns, fried egg  
Waffles or Pancakes, crisp bacon, maple syrup  
Omelette Arnold Bennet  
Kedgeree  
Traditional Caesar salad

### Main Courses

Roast Rib of Beef with goose fat potatoes and horseradish cream  
Honey glazed roast ham with parsnip puree  
Supreme of free-range chicken spiced winter vegetables  
Roast seabass with brussels sprout tops and grain mustard sauce  
Fillet of organic salmon, ginger and carrot butter  
Walnut risotto with radicchio and Taleggio

### Desserts

Bitter chocolate and praline croustillant  
Crème brûlée Amandine  
Madagascan vanilla cheesecake with cassis coulis  
Vanilla roast pineapple with dark rum financier  
Homemade ice creams and sorbets  
Selection of French and British artisan cheese

Coffee and petits fours

£40

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. If you are allergic to any food product, please advise a member of the service team.

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