



THE LANGHAM  

---

London

*Banqueting*  
*Dinner Menus*

Autumn / Winter  
2011

# Dinner Menu

## Menu a

Shellfish bisque with artichoke ravioli

~~~

Pot roast corn-fed chicken breast, Savoy cabbage, caraway and red wine jus

~~~

Caramelia chocolate brownie

~~~

Coffee and petit fours

## Menu b

Foie gras and chicken liver parfait with pear chutney

~~~

Pave of Scottish salmon, olive oil mash,  
and Jacqueline sauce

~~~

Cheesecake with mango and passion fruit

~~~

Coffee and petit fours

## Menu c

Black fig and ricotta salad with balsamic, rocket and pine nuts

~~~

Braised shoulder of lamb with savora mash and caper jus

~~~

Orange blossom panna cotta

~~~

Coffee and petit fours

Some dishes may contain nuts. All prices are inclusive VAT.  
A discretionary 10% service charge will be added to all food & beverage.  
Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Menu d

Soy cured salmon with nashi pear and crème fraiche

~~~

Cornish red mullet with creamed young leeks and Burgundy jus

~~~

Crème caramel with mandarin and golden raisins

~~~

Coffee and petit fours

£68.00 per menu

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# Dinner Menus

## Menu a

Salad of artichokes, wild mushrooms, truffle and berkswell cheese

~~~

Pot roast corn-fed chicken breast, confit leg, sarladaise potatoes and lemon thyme jus

~~~

Lemon tart with pink and yellow grapefruit

~~~

Coffee and petit fours

## Menu b

Royal fillet of smoked Scottish salmon with apple and horseradish

~~~

Breast of corn-fed guinea fowl, puy lentils, pancetta and violet mustard

~~~

Manjari chocolate tranche with lime jelly

~~~

Coffee and petit fours

## Menu c

Marinated Scottish salmon with Chablis dressing

~~~

Wild seabass with macaroni, razor clams, spinach and Tonka bean

~~~

Oreo cheesecake with cranberry

~~~

Coffee and petit fours

Some dishes may contain nuts. All prices are inclusive VAT.  
A discretionary 10% service charge will be added to all food & beverage.  
Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Menu d

Chicken and morel galantine with pistachio, foie gras and spiced tomato chutney

~~~

Braised beef cheek with baby onions, bacon and creamed potato  
(48hrs notice is required)

~~~

Pannatone pudding with cinnamon

~~~

Coffee and petit fours

£73.00 per menu

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# Dinner Menus

## Menu a

Cornish crab and ginger ravioli with soy butter

~~~

Castle of Mey sirloin with Savoy cabbage, smoked bacon and Bordelaise sauce

Tiramisu crème brulee with amaretti cookies

~~~

Coffee and petit fours

## Menu b

Smoked pork knuckle terrine with foie gras and fig chutney

~~~

Line caught sea bass Viennoise with champagne velouté

~~~

Granny smith and pink lady frangipane tart with sour apple liquor

~~~

Coffee and petit fours

## Menu c

Double baked goats' cheese soufflé, confit tomato and rocket salad

~~~

Roast rack of Romney marsh lamb, sweetbreads, fondant potato and tarragon jus

~~~

Salted caramel brownies with Madagascan vanilla ice-cream

~~~

Coffee and petit fours

£78.00 per menu

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# Dinner Menus

## Menu a

Pink Paris mushroom veloute with confit duck

Carpaccio of Angus beef fillet, baby artichokes, quail egg and Parmigiano-Reggiano

~~~

Seared filet of Scottish halibut, confit tomato, vichy carrot and cepe emulsion

---

Warm 70% Guanaja chocolate fondant with gourmet Madagascan vanilla ice-cream

~~~

Coffee and petit fours

## Menu b

Wild mushroom consommé with quail egg

Warm terrine of Scottish smoked salmon, Morcombe bay shrimps and lemon butter

~~~

Squab pigeon and foie gras torte, Savoy cabbage and truffle

~~~

Armagnac prune crème brulee

---

Coffee and petit fours

## Menu c

Lobster bisque with fennel

~~~

Foie gras terrine with apple chutney and brioche

---

Tandoori king scallops, vichy carrot, crisp potato and lobster jus

~~~

Praline hazelnut mousse with jivara crunchy dacquoise

---

Coffee and petit fours

£83.00 per menu

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# Dinner Menus

## Menu a

Foie gras terrine with apple chutney and brioche

~~~

Lobster baked with spring onion, tomato, Gruyère cheese and nashi pear

~~~

Roasted fillet of Angus beef with braised oxtail, gratin potato and baby artichokes

~~~

70% Valrhona chocolate fondant with Madagascar pear and walnut sorbet

~~~

Coffee and petit fours

## Menu b

Carpaccio of yellow fin tuna with chicory and tosa zu dressing

Paupiette of lemon sole, Isle of Man scallops and vermouth cream

~~~

Fillet of milk fed veal roasted in Parma ham, Mrs Tee's wild mushrooms,  
Anna potato and Madeira cream

~~~

Pistachio cheesecake with gold leaf

~~~

Coffee and petit fours

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Menu c

Cornish crab and ginger ravioli with soy butter

~~~

Seared foie gras, confit duck, pickled apple and truffle jus

~~~

Filet of turbot with fennel and onion confit, Spice of Angels and red wine reduction

~~~

Pear Belle Helene

~~~

Coffee and petit fours

£90.00 per menu

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Menu A

Chefs Amuse bouche

Wild mushroom consommé with quail eggs

~~~

Scallops Parisienne with young leeks and truffle

~~~

Denham estate venison loin with braised haunch, foie gras and sauce Grande venuer

~~~

Fourme D'Armbert with maple syrup and toasted pine nuts

~~~

Valronha chocolate torte with gold leaf

## Menu B

Chefs Amuse bouche

Chicken boudin with smoked bacon, creamed potato and truffle sauce

~~~

Lasagna of lobster and scallop with confit fennel and caviar

~~~

Slow cooked beef filet with celeriac puree, ox cheek, Savoy cabbage and foie gras

~~~

Baked Reblouchon with quince

~~~

Black forest gateaux

£105.00 per menu

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Game menu

During the game season our Executive Chef would be delighted to create a menu that is classic or contemporary

### Intermediate Course - Options

Wild mushroom consommé with quail egg  
Chicken and tarragon soup with artichoke ravioli  
Lobster bisque with fennel  
Teriyaki salmon with pak choi  
Crab ravioli with soy butter  
Seared foie gras with pickled apple  
Parma ham and quail cutlet with verjus  
Seared scallop with caper and raisin  
Pink Paris mushroom and crème fraîche  
Gazpacho with piquillo peppers  
Butternut squash velouté and toasted seeds  
Cauliflower and crozier blue cheese

£12.00

### Sorbet

Italian lemon  
Kentish plum  
Pineapple and black pepper  
Pear and Walnut

£6.00

### Selection of Seasonal French and English Cheeses

Quince jelly, dried fig roll, grapes,  
Selection of Artisan biscuits served with walnut and raisin bread

£12.00 per person with 3 English and 3 French cheeses served on platters per table

£15 per person for individual plated selection

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# Vegetarian Menu

## Starters

Gazpacho with piquillo peppers and olive oil  
Wild mushroom consommé with quail egg  
Salad of asparagus with artichokes and truffle dressing  
Double baked goats' cheese soufflé, confit tomato and rocket salad  
Heritage tomato salad with spicy cauliflower  
Terrine of young leeks with truffle dressing and baby artichokes  
Heritage tomato and courgette tart with Taleggio and oregano

## Main courses

Risotto Prima Vera with rocket and Parmesan cheese  
Pumpkin tortellini, confit tomato, sprouting broccoli and pesto  
Courgette flowers stuffed with ricotta and pine nuts  
Lemon and saffron linguini, asparagus and Eryngii mushroom  
Baked globe artichokes with Kasseri, mint and coriander  
Gorgonzola risotto cakes with basil and piquillo peppers  
Linguini with Mrs Tee's wild mushrooms and truffle cream  
Courgette and mozzarella tortellini with asparagus and cherry tomato sauce

All dishes can be tailored to create a bespoke menu.

A supplement will be added should you wish to make your own menu from across the range.

Some dishes may contain nuts. All prices are inclusive VAT.  
A discretionary 10% service charge will be added to all food & beverage.  
Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# 1865

Subject to a minimum of 20 persons and maximum of 50 persons

Consomme Ivan

*Chicken consommé flavoured with beetroot and foie gras*

~~~

Terrine de Pintade au pistache

*Guinea fowl with pistachio and endive*

~~~

Huitres Perle Blanche au Oscietra caviar

*Poached Brittany oyster with Noilly Pratt butter*

~~~

Sole a l'Americaine

*Filet of Dover sole with native lobster*

~~~

Pigeonneaux au Sauternes

*Squab pigeon with morels and romaine lettuce*

~~~

Filet de Veau Massena

*Roast filet of veal with parma ham, artichoke and truffle*

~~~

Brie de Meieux au truffe

*Brie stuffed with fresh truffles*

~~~

Poire Belle Helene

*Poached pear with chocolate sauce*

~~~

Palet de Feuilletine

*Hazelnut pastry with fresh berries*

~~~

Petit fours

£155

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

# Buffet Menu

Subject to a minimum of 20 persons

## Salads

Please select 4 of the following:

- Tiger prawns with lime and coriander
- Tuna Niçoise
- Plum tomato soup with pesto and cheese straws
- Parma ham and exotic fruits
- Deville chicken Caesar salad
- Smoked Wiltshire ham with baby artichokes and black olives
- Asian style coleslaw
- Pickled white cabbage coleslaw
- Avocado with roasted vegetables
- New potato salad with white onions and tarragon
- Asian noodle salad with coconut and coriander
- Cucumber, caraway and yoghurt
- Caesar salad, garlic dressing, croutons and Parmesan cheese
- Noodle Salad with crispy duck and avocado
- Tomato and mozzarella salad with sweet basil
- Mixed leaf salad with selection of dressings
- Three bean salad with basil and red onion
- Greek feta and black olive salad
- Plum tomato, shallot and olive oil
- Cucumber, parsley and yoghurt
- Potato, chive and crème fraîche
- Penne pasta, salami, Gruyere and tomato
- Baby spinach, prawn and salmon
- Couscous, parsley, mint and plum tomato
- Mushrooms a la grecque
- Cauliflower a la grecque
- Thai noodle shrimp salad with lemongrass
- Thai beef salad with fried noodles
- Spicy cauliflower and plum tomato salad

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Salads continued...

Baby spinach and goats cheese salad with crispy bacon  
Ratte potatoes with ricotta, broad beans and salsa Verdi  
Pickled herring salad with new potatoes and dill dressing  
Red cabbage and Roquefort with walnuts  
Chicory, feta cheese and black olive  
Watercress, grilled haloumi, chicory and honey dressing  
Chickpeas, ratte potato, chorizo and hens egg with chilli dressing  
Smoked mackerel with sunblush tomatoes, penne pasta and green olives

## Soup

Please select one soup:

Pink Paris mushroom and crème fraîche  
Roasted tomato and pesto  
Pumpkin velouté and toasted seeds  
Cauliflower and Crozier blue cheese  
Butternut squash with toasted cumin  
Broccoli and stilton  
Cream of white onion with sumac  
Fennel and cardamon

Some dishes may contain nuts. All prices are inclusive VAT.  
A discretionary 10% service charge will be added to all food & beverage.  
Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Main courses

Please select three of the following:

- Glazed salmon with pak choi, ginger and shiitake mushrooms
  - Seafood macaroni with tomatoes and sweet basil
  - Salmon fish cakes with dill and grain mustard sauce
    - Navarin of English lamb
    - Asian style confit duck legs
    - Daube de Boeuf
- Braised corn-fed chicken in red wine with onions, lardons and parsley
  - Crispy corn-fed chicken, Savora mustard and herbs
  - Chausson of spinach and feta cheese
  - Gnocchi "Romaine"
- Salmon fish cakes with new potatoes and dill dressing
  - The Langham Shepherd's pie
- Mini steak and mushroom pies with mustard mash
  - Chicken kofte, mini pitta and houmous
  - Lamb kofte, mini pitta and mint raita
  - Mini barbeque pork ribs and caraway rice
  - Spinach and ricotta parcels
- Barbeque chicken drumsticks with coriander rice
  - Thai chicken curry with fragrant rice
  - Paella with shrimps, chicken and chorizo
  - Beef and black bean stir fry with soft noodles
  - Gnocchi with pesto and baby aubergine
  - Wild mushroom ravioli with tarragon cream
  - The Langham fish pie
  - Penne pasta with seafood ragout
- Sole parcel with smoked salmon and fish cream
  - Roast chicken with lemon thyme
  - Roast leg of lamb with garlic and mint sauce
  - Roast loin of pork with apricots
  - Sea bream with red onion and balsamic

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.

## Desserts

Please select 4 of the following:

Exotic fruit salad  
Classical lemon tart  
Exotic fruit salad with coconut and mint  
White chocolate cheesecake  
Jasmine crème brûlée  
Chocolate mousse  
Scottish shortbread cheesecake  
Chocolate tart  
Pear and almond tart  
Quince Petit Pot  
Madagascan vanilla panna cotta  
Seasonal fruit posset with lemon  
Selection of French and English cheeses – supplement £10.00

Coffee and petits fours

£70.00 per person for 3 main courses

£75.00 per person for 4 main courses

For additional starter or dessert options add £5.00 per item

Some dishes may contain nuts. All prices are inclusive VAT.

A discretionary 10% service charge will be added to all food & beverage.

Please note that our products are purchased on a daily basis; however, we occasionally have to make changes to our dishes due to the weather conditions.