



THE LANGHAM

London

BANQUETING
LUNCH & DINNER MENUS

2010

LUNCH AND DINNER MENUS

MENU A

Roasted tomato soup with goat's cheese and pesto

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Cornfed chicken breast, Savoy cabbage, fondant potato and thyme jus

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White chocolate cheesecake with berry coulis and mint

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Coffee and frivolities

## MENU B

Cream of Paris mushroom soup with ravioli and chives

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Seared fillet of Scottish salmon, crushed Bellede fontay potatoes, green beans and Jacqueline sauce

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Granny smith apple with Calvodos and brandy snap

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Coffee and frivolities

MENU C

Chicken and tarragon velouté

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Bacon chop with spinach, gratin potato and charcutière sauce

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Savarin of pineapple with orange and almonds

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Coffee and frivolities

£60.00 per menu

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

# LUNCH AND DINNER MENUS

## MENU A

Salad of wide mushrooms with artichokes and truffle dressing

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Pot roast cornfed chicken breast, celeriac puree, fondant potato and sherry vinegar jus

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Pear and almond tart with Calvodos crème fraîche

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Coffee and frivolities

MENU B

Royal fillet of smoked Scottish salmon with apple and horseradish

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Breast of cornfed guinea fowl, polenta, confit leg and black olive jus

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Crème caramel with raspberries and sorbet

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Coffee and frivolities

## MENU C

Pork and chicken liver terrine with pistachio and spiced apple chutney

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Seared Atlantic seabream, herb new potatoes, baby fennel and vermouth cream

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Chocolate fondant with spiced plum ice cream

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Coffee and frivolities

£65.00 per menu

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

LUNCH AND DINNER MENUS

MENU A

Parcel of Scottish smoked salmon, roasted beets and Keta crème fraîche

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Breast of Tellmara duck, braised red cabbage, gratin potato, baby carrots and cardamom jus

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Vanilla crème brûlée with blackberries and sorbet

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Coffee and frivolities

## MENU B

Double baked goats cheese soufflé confit tomato and rocket salad

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Scottish Halibut baked with a parsley crust, tomato compote, mushroom duxelle and champagne velouté

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Almeidex chocolate tart with lemon crème fraîche

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Coffee and frivolities

£70.00 per menu

LUNCH AND DINNER MENUS

MENU A

Carpaccio of Angus beef fillet, baby artichokes, quail egg and Reggino Parmesan

Seared line caught seabass, red pepper basquaise, polenta, baby leeks and saffron velouté

Toffee panacotta with mint, lime and sesame

Coffee and frivolities

MENU B

Cornish crab with cucumber, crème fraîche and Granny smith apple

Rack of English lamb, caraway Savoy cabbage, fondant potato and mint jus

Poached pear William with ginger, almonds and lemongrass

Coffee and frivolities

£75.00 per menu

LUNCH AND DINNER MENUS

MENU A

Cocktail of native lobster with confit fennel, quail egg and shiso sauce

Roasted fillet of Angus beef with roasted vegetables, red wine essence and basil béarnaise

Valhrona Iviore chocolate cheesecake with strawberry ice cream

Coffee and frivolities

MENU B

Paupiette of lemon sole, Marcombe bay strumps and vermouth cream

Fillet of milk fed veal, Mrs Tee's wild mushrooms, Anna potato, asparagus and mauleria cream

Chocolate fondant with spiced plum ice cream

Coffee and frivolities

£80.00 per menu

VEGETARIAN MENU

STARTERS

Roasted tomato soup with goat's cheese and pesto
Cream of Paris mushroom soup with ravioli and chives
Salad of wild mushrooms with artichokes and truffle dressing
Double baked goat's cheese soufflé, confit tomato and rocket salad

MAIN COURSES

Butternut squash risotto with baby spinach and roasted cèpes
Pumpkin totelloni, confit tomato, broccoli and chestnut cream
Provençale tart with confit onion and aubergine
Wild mushrooms risotto with rocket salad

Please note that menus can be interchanged within the same price bracket at no additional cost.
A £20.00 per person supplement will be added should you wish to make your own menu from across the range

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