



THE LANGHAM

London

BANQUETING
DINNER MENUS

SPRING / SUMMER
2013

DINNER MENUS

Please select one menu for the entire party,
with the exception of any special dietary requirements

MENU A

Watercress soup with crisp poached hen's egg and young leeks

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Pot roast corn-fed chicken breast, Savoy cabbage, caraway and violet mustard

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Shortbread cheesecake with sour cherries

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Coffee and petit fours

## MENU B

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

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Pave of Loch Duart salmon, olive oil mash,
and Jacqueline sauce

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Lemon posset with pistachio financier

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Coffee and petit fours

MENU C

Serrano ham with black figs, rocket salad and Cerney goats' cheese

Rump of Cornish lamb, courgette Provencale and fine caper jus

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Strawberry Romanoff with pistachio Chantilly

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Coffee and petit fours

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MENU D

Home cured Gravavlax with ratte potato salad and sweet mustard dressing

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Seared gilthead bream, couscous, baba ghanoush and sweet tomato sauce

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Exotic fruit mousse with banana and passion fruit compote

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Coffee and petit fours

## MENU E

Heritage tomato and courgette tart with Taleggio and oregano

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Lemon sole and queen scallops with violet potatoes, summer beans and sauce Setoise

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Valrhona bitter sweet chocolate tart

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Coffee and petit fours

£72.00 per menu

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DINNER MENUS

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MENU A

Smoked and fresh Scottish salmon tartar with cucumber and vodka crème fraîche

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Breast of telmara duck with spinach, confit leg and cherry sauce

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Cornish sea salt brownies

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Coffee and petit fours

## MENU B

Asparagus with smoked duck and blood orange hollandaise

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Sesame crusted Loch Duart salmon with spiced aubergine, courgette and cherry tomato sauce

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Summer fruit eton mess

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Coffee and petit fours

MENU C

Confit duck pastillia with orange butter sauce and toasted almonds

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Roast rump of Romney marsh lamb with braised peas, shallot puree and fondant potato

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Classic crème caramel

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Coffee and petit fours

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## MENU D

Braised rabbit and foie gras terrine with date puree and pickled carrots

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Seared seabass with soft egg noodles, sprouting broccoli, sugar snaps and saffron miso broth

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Thai young coconut pannacotta with lemongrass and pineapple

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Coffee and petit fours

MENU E

Heirloom tomato salad with goats curd, asparagus and selzione olive oil

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Iberico pork cutlet with cassoulet of beans and chorizo

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Apricot and raspberry mousse

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Coffee and petit fours

£75.00 per menu

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# DINNER MENUS

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## MENU A

Salad of asparagus with artichokes crispy hens yolk and truffle dressing

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

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Cheesecake, strawberries and mint

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Coffee and petit fours

MENU B

Ginger cured Loch Duart salmon with nashi pear and lime crème fraîche

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Roast Goosenargh chicken, confit leg, chorizo, chickpeas and saffron honey dressing

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Valrhona chocolate mousse with cherry

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Coffee and petit fours

## MENU C

Asparagus with Cornish crab, confit tomato and shiso dressing

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Cornish seabass, smoked aubergine puree, violet potatoes and caper jus

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Mango and passion fruit trifle with lemon financier

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Coffee and petit fours

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*M*ENU D

Beetroot gravadlax with goats curd, king scallop and black olive jam

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Braised short rib of beef, Anna potato and grape mustard sauce

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Frangipane apple tart with calvados crème fraîche

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Coffee and petit fours

£77.00 per menu

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# DINNER MENUS

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## MENU A

Cured Loch Duart salmon 'mi-cuit' with tiger prawn, cucumber and lime

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Pot roast Goosenargh duck, Ras-al-Hanout, spinach and black fig

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Lemon tart with summer berries

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Coffee and petit fours

MENU B

West coast scallops, pea puree, asparagus, chicken crisp and truffle jus

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Crisp parcel of Cornish red mullet, ratatouille, olive oil mash and basil

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Valrhona chocolate tranche with cherry

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Coffee and petit fours

## MENU C

Foie gras terrine with apple chutney and brioche

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Roast loin of Cornish lamb, braised shoulder, baby vegetables and tarragon

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Bread and butter pudding with eggless vanilla ice cream

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Coffee and petit fours

£82.00 per menu

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DINNER MENUS

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MENU A

Chefs amuse bouche
Smoked salmon tartar with vodka cream
Red pepper bavois with pine nuts

Tomato consommé with goats cheese ravioli

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

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Seared line caught sea bass, violet potatoes, vegetables 'a la greque' and mussel 'nage'

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Dark and white chocolate mousse with gold leaf

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Coffee and petit fours

## MENU B

Chefs amuse bouche  
*Smoked salmon tartar with vodka cream*  
*Red pepper bavois with pine nuts*

Lightly curried mussel veloute

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King crab with cucumber, crème fraîche and Granny Smith apple

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Rack of Cornish lamb, parsley purée, tomato compote, fondant potato and basil jus

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Strawberries marinated in Grand Marnier, pistachio chantilly

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Coffee and petit fours

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MENU C

Chefs amuse bouche
Smoked salmon tartar with vodka cream
Red pepper bavois with pine nuts

Gazpacho with native lobster and Dauro olive oil

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

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Tandoori king scallops, baby carrots, crisp potato and lobster jus

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Tangy lemon tart with spicy orange sauce

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Coffee and petit fours

MENU D

Chefs amuse bouche
Smoked salmon tartar with vodka cream
Red pepper bavois with pine nuts

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Chicken and tarragon veloute with artichoke ravioli

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King scallop with black pudding, cauliflower, capers and golden raisins

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Roast saddle of lamb, baby vegetables, braised shoulder and smoked garlic jus

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Black forest torte

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Coffee and petit fours

£87.00 per menu

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# DINNER MENUS

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## MENU A

Chefs amuse bouche

*Shellfish tea flavoured with orange and basil*

Foie gras terrine with apple chutney and brioche

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

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

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Valrhona chocolate fondant with Madagascan vanilla ice cream

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Coffee and petit fours

MENU B

Chefs amuse bouche

Chicken tea flavoured with ginseng and goji berries

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Carpaccio of yellow fin tuna with chicory and tosa zu dressing

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Native lobster and salmon ravioli with Japonaise dressing

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Fillet of milk fed veal, Parma ham, Anna potato, asparagus and truffle jus

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Pistachio cheesecake with raspberry sorbet and summer berry

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Coffee and petit fours

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## MENU C

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Chefs amuse bouche

*Wild mushroom tea flavoured with truffle*

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Cornish red mullet with baby artichokes and Wye valley asparagus

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Seared foie gras, confit duck and roasted peach with marjoram

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Baked filet of line caught brill, home cured bacon, peas, and potato pie

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Fresh baked English apple crumble tart, vanilla ice cream, apple chip

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Coffee and petit fours

£94.00 per menu

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# DINNER MENUS

Please select one starter, one main and one dessert for the entire party,  
with the exception of any special dietary requirements.

## MENU A

Chefs Amuse bouche

*Salt cod brandard, cream cheese and truffle gougere,  
foie gras and blackcurrant bon bon and Cornish crab with avocado*

Pea veloute with Bayonne ham and comte cheese

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

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

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Fourme D'Armbert with maple syrup and toasted pine nuts

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Valronha chocolate torte with gold leaf

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Coffee and petit fours

MENU B

Chefs Amuse bouche

*Salt cod brandard, cream cheese and truffle gougere,
foie gras and blackcurrant bon bon and Cornish crab with avocado*

Cornish red mullet with baby artichokes and Wye valley asparagus

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Lasagna of Dublin bay prawn and scallop with spring onion and sweetcorn

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Slow cooked Castle of Mey beef filet with shallot puree, ox cheek, Savoy cabbage and foie gras

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Baked Reblouchon with quince

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Black forest gateaux

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Coffee and petit fours

£105.00 per menu

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## GAME MENU

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

### INTERMEDIATE COURSE - OPTIONS

Teriyaki salmon with pak choi  
Native lobster and salmon ravioli with Japonaise dressing  
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 soup  
Gazpacho with piquillo peppers  
Butternut squash velouté and toasted seeds soup  
Cauliflower and crozier blue cheese soup  
Wild mushroom consommé with quail egg  
Chicken and tarragon soup with artichoke ravioli  
Lobster bisque with fennel

£12.00

### SORBET

Granny Smith apple  
Italian lemon  
Mango and passion fruit  
Roasted coconut  
Raspberry and lime

£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

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# VEGETARIAN MENU

## STARTERS

Gazpacho with piquillo peppers and olive oil  
Wild mushroom consommé with quail egg  
Salad of asparagus with artichokes and truffle dressing  
Heritage tomato salad with goats curd and black olive jam  
Chicory and walnut salad with Blue Monday cheese  
Goats cheese ravioli with roasted beets and parsley veloute  
Charentais melon with fig, landcress, pickled plum and shiso mayonaise  
Heritage tomato and courgette tart with Taleggio and oregano  
Black fig and ricotta salad with balsamic, rocket and pine nuts

## MAIN COURSES

Risotto Prima Vera with rocket and Parmesan cheese  
Smoked aubergine ravioli with hens egg, courgette, Roma tomatoes and pine nuts  
Butternut squash tortellini with goats' cheese and roasted beets  
Sweetcorn risotto with wild mushrooms and violet artichokes  
Potato gnocchi with fennel emulsion, tenderstem broccoli and piquillo peppers  
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  
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.

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## 1865

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

Consomme Ivan

*Chicken consommé flavoured with beetroot and foie gras*

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Terrine de Pintade au pistache

Guinea fowl with pistachio and endive

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Huitres Perle Blanche au Oscietra caviar

*Poached Brittany oyster with Noilly Pratt butter*

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Sole a l'Americaine

Filet of Dover sole with native lobster

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Pigeonneaux au Sauternes

*Squab pigeon with morels and romaine lettuce*

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Filet de Veau Massena

Roast filet of veal with parma ham, artichoke and truffle

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Brie de Meieux au truffe

*Brie stuffed with fresh truffles*

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Poire Belle Helene

Poached pear with chocolate sauce

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Palet de Feuilletine

*Hazelnut pastry with fresh berries*

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Petit fours

£155

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BUFFET MENUS

Subject to a minimum of 20 persons

SALADS

Please select 4 of the following:

- Tiger prawns with lime and coriander
- Tuna Niçoise
- Devilled chicken Caesar salad
- Asian noodle salad with coconut and coriander
- Cucumber, caraway and yoghurt
- Cesar salad, garlic dressing, croutons and Parmesan cheese
- Noodle Salad with crispy duck and avocado
- Tomato and mozzarella salad with sweet basil
- Three bean salad with basil and red onion
- Greek feta and black olive salad
- Plum tomato, shallot and olive oil
- Penne pasta, salami, Gruyere and tomato
- Baby spinach, prawn and salmon
- Couscous, parsley, mint and plum tomato
- Thai noodle shrimp salad with lemongrass
- Thai beef salad with fried noodles
- 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
- Chicory, spiced baby pear, blue Monday cheese and walnuts
- Baby spinach and watercress with smoked Scottish salmon and orange
- Puy lentils with roasted butternut squash, smoked bacon and goats cheese
- Cornfed chicken wih Ras-al-hanout, pearl cous cous and mint
- Roasted Secretts farm beets, cherry tomatoes and feta cheese
- Courgette, peas, rocket and baked feta
- Chickpea and radicchio with orange and saffron
- Carrot and baby spinach with poppyseeds and baked feta
- Lightly curried chicken with mango and sesame dressing
- Crispy Parma ham with mango and black olive

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MAIN COURSES

Please select three or four 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 ale 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
 - Braised featherblade with confit onion
 - Cassoulet of confit duck and smoked pork
 - Slow roasted beef shin 'macaroni'
- Baked rainbow trout with broccoli and almonds
 - Thai baked seabass with fragrant rice
- Cornfed chicken breast with Szechuan vegetables
- Grilled leg of lamb steak with Ras-al-Hanout and pearl cous cous
 - Oriental pork hot pot

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SOUP

Please select one soup:

(Alternatively you can substitute soup for an additional salad option)

Pink Paris mushroom and crème fraîche
Plum tomato soup with pesto and cheese straws
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

DESSERTS

Please select 4 of the following:

Exotic fruit salad
Eton mess
Tangy lemon curd tart
Shortbread cheesecake
Vanilla pod crème brûlée
White chocolate mousse
Chocolate Chantilly
Chocolate tart
English apple tart
Pecan pie
Seasonal fruit posset with lemon
Jasmine crème brûlée
Bakewell tart
Quince Petit Pot

Tea and coffee

£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

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LIVE STATIONS

To add on a live station, a supplement of £10.00 per person will apply.
To substitute one of the main courses of a buffet above for a live station a supplement of £6.50 per person will apply.

Please speak with your Events Manager for a bespoke quote for live stations, which are not part of a buffet

(Please note that these stations are only applicable for the Ballroom and Portland Foyer)

PAELLA STATION

Garnishes - chorizo, corn-fed chicken, mussels, clams, King prawns, calamari, peas, peppers, spring onions, olives, hard boiled eggs, chilli, fresh herbs

PASTA STATION

Pasta's- Macaroni, sperili, penne, fusili

Sauces- Napolitan, alfredo, fungi

Garnishes- Poached chicken, salami, King prawns, mushrooms
sunblush tomatoes, olives, courgettes, marinated artichokes, mozzarella, parmesan, pesto

NOODLE STATION

Noodles- Egg, angel hair, rice noodles

Sauces- Beef and black bean, hoi sin chicken, red prawn curry

Garnishes- Bok choy, red & green peppers, spring onions, shitake mushrooms,
sugar snaps, sambal sauce. Prawn crackers.

TEX MEX STATION

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Soft tortillas, taco shells, tortilla crisps

Fillings- Chilli beef, Shredded chicken, grilled vegetables

Garnishes- Refried beans, grated cheese, shredded lettuce, guacamole, salsa, sour cream

*L*EBANESE STATION

Pittas and flatbreads

Fillings - Lamb kofta, Lamb or chicken shish, falafel

Garnishes- Houmous, spicy houmous, moutabel, kibeh, tzatziki, taramousolata, pickles, olives, feta cheese, jalapeno peppers, shredded lettuce

*C*ARVING STATION

Please select 2 of the following:

Roast chicken with lemon thyme

Roast leg of lamb with garlic and rosemary sauce

Slow roasted topside with Yorkshire pudding and gravy

Roast loin of pork with apple sauce

Whole baked red snapper with sweet onion and balsamic

Please select two accompaniments:

Potatoes – Roasted, baby new, dauphionise, mashed or baked

Yorkshire puddings

Roasted butternut squash with red chilli and bok choi

Glazed carrots

Cauliflower gratin

Buttered corn on cob

Steamed greens

Savoy cabbage

Red cabbage

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