



THE LANGHAM

London

BANQUETING
DINNER MENUS

SPRING / SUMMER
2012

DINNER MENU

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

MENU A

Watercress soup with poached hen's egg

~~~

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

~~~

White chocolate cheesecake with sour cherries

~~~

Coffee and petit fours

## MENU B

Foie gras and chicken liver parfait with pear chutney

~~~

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

~~~

Raspberry posset with shortbread lollipop

~~~

Coffee and petit fours

MENU C

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

~~~

Rump of Cornish lamb, courgette Provencale and fine caper jus

~~~

Strawberry Romanoff with pistachio Chantilly

~~~

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

Home cured Gravdlax with ratte potato salad and sweet mustard dressing

~~~

Seared gilthead bream, couscous, baba ghanoush and sweet tomato

~~~

Valrhona chocolate mousse

~~~

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 MENU

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

MENU A

Salad of asparagus with artichokes and truffle dressing

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

Cheesecake, strawberries and mint

Coffee and petit fours

MENU B

Royal fillet of smoked Scottish salmon with apple and horseradish

Pot roast corn-fed guinea fowl, puy lentils, pancetta and thyme

Valrhona chocolate mousse with apricots

Coffee and petit fours

MENU C

Asparagus with Cornish crab, confit tomato and shiso dressing

Seared Atlantic seabass, razor clams, baby fennel, and vermouth cream

Mango and passion fruit trifle with lemon financier

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

Marinated Scottish salmon and king scallop with Chablis dressing

~~~

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

~~~

Frangipane apple tart with calvados crème fraîche

~~~

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

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

## MENU A

Parcel of Scottish smoked salmon, roasted beets and caviar

~~~

Breast of Telmara duck, chicory, sweet potato puree and confit leg

~~~

Lemon tart with summer berries

~~~

Coffee and petit fours

MENU B

Parma ham and melon with Pecorino Sardo

~~~

Line caught sea bass Viennoise with champagne velouté

~~~

Valrhona chocolate mousse with lemongrass pineapple cube

~~~

Coffee and petit fours

## MENU C

Foie gras terrine with apple chutney and brioche

~~~

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

~~~

Bread and butter pudding with eggless 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 MENU

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

MENU A

Tomato consommé with goats cheese ravioli

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

~~~

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

~~~

Dark and white chocolate mousse with gold leaf

~~~

Coffee and petit fours

## MENU B

Lightly curried mussel veloute

---

King crab with cucumber, crème fraîche and Granny Smith apple

~~~

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

~~~

Hibiscus and blackcurrant syllabub

~~~

Coffee and petit fours

MENU C

Gazpacho with native lobster and Dauro olive oil

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

~~~

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

~~~

Tangy lemon tart with spicy orange sauce

~~~

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 MENU

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

## MENU A

Chefs Amuse bouche

Foie gras terrine with apple chutney and brioche

---

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

---

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

---

Valrhona chocolate fondant with Madagascan vanilla ice cream

---

Coffee and petit fours

## MENU B

Chefs Amuse bouche

---

Carpaccio of yellow fin tuna with chicory and tosa zu dressing

---

Cornish crab and ginger ravioli with soy butter

---

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

---

Mixed berry fruit trifle with champagne jelly

---

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

## Chefs Amuse bouche

~~~

Cornish red mullet with baby artichokes and Wye valley asparagus

~~~

Seared foie gras, confit duck and roasted peach with marjoram

~~~

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

~~~

Lavender crème brûlée

~~~

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.

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

Pea veloute with Bayonne ham and comte cheese

~~~

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

~~~

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

~~~

Coffee and petit fours

## MENU B

Chefs Amuse bouche

Cornish red mullet with baby artichokes and Wye valley asparagus

~~~

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

~~~

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

~~~

Baked Reblouchon with quince

~~~

Black forest gateaux

~~~

Coffee and petit fours

£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.

INTERMEDIATE COURSE - OPTIONS

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

£12.00

SOUP

Wild mushroom consommé with quail egg
Chicken and tarragon soup with artichoke ravioli
Lobster bisque with fennel
Pink Paris mushroom and crème fraîche
Gazpacho with piquillo peppers
Butternut squash velouté and toasted seeds
Cauliflower and Crozier blue cheese

£12.00

SORBET

Granny Smith apple
Italian lemon
Hibiscus and blackcurrant
Pineapple and black pepper
Strawberry and balsamic

£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 Meux 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 MENUS

Subject to a minimum of 20 persons

## STARTERS

Please select 4 of the following:

- Marinated prawns with cognac, hen's egg and paprika
- Smoked organic Scottish salmon "Old England"
- Tiger prawns with lime and coriander
- Tuna Niçoise
- Velouté of pink Paris mushroom
- Plum tomato soup with pesto and cheese straws
- Parma ham and exotic fruits
- Devilled chicken Cesar 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
- Cesar 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

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.

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

*S*OUP

Please select one soup:

Alternatively you can substitute soup for an additional starter or dessert option

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 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 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
- Savarin of pineapple with orange and almonds
- Classical lemon tart with raspberries
- Exotic fruit salad with coconut and mint
- White chocolate cheesecake
- Crème brûlée with apple, quince and cinnamon
- Earl grey crème brûlée
- Chocolate Chantilly
- Scottish shortbread cheesecake
- Chocolate tart
- Rum baba
- Classic lemon tart
- 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.