

Starters

Mediterranean Antipasti - A fun sharing platter for each table
Salami, Prosciutto, Chorizo, Chargrilled Courgettes, Sunblushed
Tomatoes, Artichoke, Roast Sweet Peppers, Olives,
Mozzarella and Extra Virgin Olive Oil Dressing

Roasted Tomato Soup (v)

Chilled Pea Veloute, Smoked Feta & Olive Crumbs (v)

Classic Minestrone Soup (V)

Cauliflower Cheese Soup & Curry Oil (V)

Chicken Liver Parfait, Red Onion Marmalade and Toast

Confit Ham Grubeens, Black Pudding Crumb, Apple & Molasses

Hot Smoked Salmon, Quinoa, Compressed Cucumber

Roquefort Mousse, Variations of Beetroot & Walnut

Smoked Mackerel Rilette, Toasted Sourdough

Baked Mini Camembert infused with
Rosemary, Thyme and Garlic, Homemade Chutney (V)

Creamy Wild Mushrooms on Toast,
Shaved Parmesan & Olive Oil. (V)

Aromatic Duck Salad,
Crispy Shredded Aromatic Duck with a Cucumber,
Spring Onion and Sesame Salad with Hoi-Sin and Plum Dressing

Seared Scallops with Black Pudding Puree and Smoked Pancetta
£4.00 upgrade

Soused mackerel, soy caramel, avocado & pickled fennel

Langdon Court Crayfish Tail & Prawn Cocktail

Heritage Tomato, Mozzarella, Pine Nut, Black Olive Crumb & Basil
(v)

Classic Smoked Salmon, Caper, Lemon, Horseradish Cream &
Toasted Rye Bread

Grilled Goats Cheese on Toasted Brioche with Thyme, Honey &
Hazelnut (v)

Salad of Baby Pickled Vegetables, Goats Curd, Caper & Raisin (v)

Spinach and Ricotta Arancini, Wilted Spinach and a Parmesan
Cream, Confit Tomato and Balsamic Dressing (V)

Main Courses

Confit Pork Belly, Lyonnaise Potato, Blackened Apple

Slow Cooked Duck Leg, Creamed Potato and Red Wine Jus

Traditional Herb Roasted Chicken with Roast Potatoes,
Seasonal Vegetables

Classic Beef Bourgignon with Creamy Mashed Potato

Rump of West Country Lamb, Fondant Potatoes,
Wild Mushrooms and Shallot Fricasse
£3.00 upgrade

Featherblade of Beef
Prime Beef cooked in a red wine and shallot
sauce, served with Confit Garlic on Rosemary Roast Potatoes
£3.00 upgrade

Slow Cooked Leg of Lamb, Dauphinoise Potato, Mint and Red
Currant Jus
£3.00 upgrade

Roasted Beef Bavette
Roasted Beef Flank, Café de Paris Butter & Fresh Roquette Salad
£3.00 upgrade

Chicken Supreme served on a Hot Salad of Chorizo, Tomato &
Shallots, Buttered New Potatoes

Whole Plaice Grenoblaise
Plaice cooked on the Bone, Finished in Caper & Lemon Butter,
Creamy Mashed Potato

Braised Cod, Curried Puy Lentils, Confit nad Puree of Heritage
Tomatoes

£3.00 upgrade

Sea Bass Fillet, Peas à la Française,
New Potatoes, Saffron Cream
£2.00 upgrade

Roasted Monkfish with Mussel and Clam Chowder
£4.00 upgrade

Chargrilled Mediterranean Vegetable Tian with Tomato and Basil
(v)

Curried Cauliflower Fondant, Crispy Kale, Caper and Raisin, Onion
Jus (v)

Homity Pie, Sauté New Potatoes,
Seasonal Vegetables & Mushroom Sauce. (V)

Caramelised Onion Tart Tatin, Crispy Hens Egg (v)

Desserts

Freshly Baked Lemon Tart topped with Italian Meringue served with Red Berry Compote

Langdon 'Kinder Bueno' Iced Parfait, Drunken Cherries

White Chocolate and Raspberry Bread and Butter Pudding

Duck Egg Custard Tart, Pine Nut & Raisin Butter

Classic Apple and Rhubarb Crumble with Creme Anglaise

Tonka Bean Creme Brulee

Seville Orange and Cointreau Cheesecake with a Carmel Orange Sauce

Sticky Toffee Pudding with a Rich caramel Sauce and Vanilla Ice Cream

Orange and Passion Fruit Tart with Summer Berry Compote

Marinated Pineapple & Chilli, Mango Sorbet
Coconut Foam & Lime

Langdon Court Eton Mess

Ginger Sponge, Toffee Sauce & Clotted Cream

Jivara Chocolate & Hazelnut Delice, Milk Ice Cream

Classic Tiramisu

Honeycomb Parfait, Strawberry & Basil Sorbet

Vanilla Rice Pudding Fritters, Pickled & Pureed Blueberries