

Langley Castle Hotel

Table d'Hôte Dinner Menu



Appetisers

Parfait

Duck liver and foie gras parfait,
toasted brioche, pear, star anise.

Scallops

Panfried scallops,
creamy leeks, apple and ginger puree, white chocolate flakes.

(£2.00 supplement)

Asparagus (V)

New seasons asparagus with asparagus mousse,
soft quail egg, pink grapefruit, hollandaise sauce.

King Prawn


Seared king prawns, sweetcorn veloute,
ginger risotto, spring onion foam.

Pannacotta (V) (N)

Stilton pannacotta with warm crispy stilton,
pickled apple, celery shoots, walnuts.

Pigeon

Seared breast of local pigeon, black pudding bon bon,
Jerusalem artichoke puree, liquorice froth.



Intermediate Course

Refreshing sorbet

Or

Chefs soup of the day

