

# Langley Castle Hotel

## Table d'Hôte Dinner Menu

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### Main Courses

#### Pork

Fillet of local pork and braised belly,  
king prawn, celeriac and apple puree, natural jus.

#### Beef

Prime fillet of Northumbrian beef,  
white truffle oil mash, glazed chicory and young vegetables, smoked bacon jus.

(£4.00 supplement)

#### Goats cheese (V)

Twice baked souffle with crispy goats cheese,  
tortellini, balsamic beetroot, basil foam.

#### Lamb

Roast rump of Northumbrian Lamb, with confit shoulder,  
bubble and squeak, peas, asparagus, basil jus.

#### Salmon & Scallop

Pan fried south Tyne salmon with seared scallops,  
sautéed cucumber, baby gem, chorizo foam.

#### Cod

Oven roasted fillet of cod,  
salsa verde, crushed heritage potatoes, pomegranate and lime dressing

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**If required, an additional selection of vegetables OR a mixed salad is available at a cost of £1.95**

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### Pre Dessert

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### Dessert menu

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**This is a four course Table d'Hôte Menu and is priced at £39.50 including V.A.T.**

Service charges are not included and are discretionary.

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