

Langley Castle Hotel

Table d'Hôte Dinner Menu



Main Courses

Beef

Prime fillet of beef, king prawns,
smoked mash, roasted baby vegetables, Madeira jus.

(Supplement £4.00)

Sea Bream

Pan fried fillet of sea bream, samphire and mushrooms,
roast garlic and wasabi crushed potato, shrimp sauce.

Duck

Oven roasted duck breast and confit leg,
butternut squash, plum chutney, star anise, port glaze.

North Sea Cod

Pan fried north sea cod, ballotti beans casserole,
clear spiced vegetable consommé.

Profiterole (V)

Warm celery pannacotta, blue stilton profiteroles,
charred celery, carrots, apple sauce.

Scallop & Pork

Crisp bread crumbed pork belly and black pudding,
king scallops, apple and mustard puree, capers, dressed micro salad.



Dessert Menu



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.

