

Langley Castle Restaurant Table d'Hôte Menu

£44.95 per person

TO START WITH

VELOUTE (V)

Courgette Veloute ~ Parmesan Fritters ~ Pickled Courgette

Bin 1 - Castel Firmian, Pinot Grigio, Trentino, Italy, 2016 – 125ml glass £5.50

SALAD

King Prawn and Pickled Fennel Salad ~ Garlic and Saffron Rouille ~ Croutons

Bin 3 – Les Templiers, Chardonnay, Cotes De Thongue, France 2017 – 125ml glass £5.00

ARANCINI

Squid Arancini ~ Red Pepper Coulis ~ Crispy Leeks

Bin 43 – Mount Holdsworth Pinot Noir, Wairarapa, New Zealand, 2016 – 125ml glass £6.80

RAVIOLI

Pork Ravioli ~ Charcutier Sauce ~ Sorrel

Bin 6 – Pratello, Lugana Catulliano, Lombardi, Lake Garda, Italy, 2016 – 125ml glass £6.50

RABBIT

Rabbit Loin Wrapped in Bacon ~ Chicken Mousse ~ Truffle Quince ~ Brown Sauce Jus

Bin 9 – Lapostolle Sauvignon Blanc, Rapel Valley, Chile, 2015 – 125ml glass £6.00

CARPPACCIO

Beetroot Carpaccio ~ Red Wine Figs ~ Blackberry and Balsamic Glaze ~ Blue Cheese

Bin 25 – Hangin' Snakes Shiraz Viognier, Langmeil 2016 – 125ml glass £7.50

VENISON

Venison Loin ~ Girolle and Leeks ~ Pumpkin ~ Pomme Dauphine ~ Casis Jus

Bin 30 – Peppoli, Chianti Classico, Antorini, Italy, 2015 – Bottle £43.00

COD

Salted Cod and Crab Croquette ~ Leek Oil ~ Pak Choi ~ Chili ~ Saffron Cream

Bin 43 – Mount Holdsworth Pinot Noir, Wairarapa, New Zealand, 2016 – Bottle £39.00

MONKFISH

Monkfish ~ Clam and Mussel Broth ~ Sea Herbs ~ Potato Fondant

Bin 20- Gavi Di Gavi, La Contessa, Italy, 2016 – Bottle £35.00

ONION TART(V)

Caramelized Onion Tart ~ Dukkha ~ Kale ~ Game Chips

Bin 22 Serra Da Estrela, Albarino Spain, 2017– Bottle £40.00

BEEF

Roasted Rump Pave ~ Blue Cheese Gnocchi ~ Roasted Pickled Butternut Squash ~ Onion Sauce

Bin 36 – Quercus Cabernet Merlot, Gorizia, Slovenia, 2015 – Bottle £27.00

RISOTTO

Wild Mushroom Risotto ~ Black Truffle Pate ~ 36-month Aged Parmesan ~ Spinach

Bin 13 – Weinhaus Ress Riesling, Rheingau, Germany, 2016 – Bottle £32.00

FROM THE CHARCOAL GRILL

8 oz Fillet of Beef	[£12 SUPPLEMENT]
18 oz Chateaubriand	[£19 SUPPLEMENT]
10 oz Rib-Eye Steak	[£9 SUPPLEMENT]
Whole Baby Poussin	

All cuts are accompanied by:

Oyster Mushroom ~ Stuffed Tomato ~ Hand Cut Chips ~ Red Onion Jam ~ Peppercorn Sauce

Bin 31 Barolo, Italy 2014 – Bottle £79.00

DESSERT

BRULEE

Drambuie Crème Brulee ~ Chocolate Chip Cookie

CHOCOLATE

White Chocolate Mousse ~ Raspberry Sorbet

PEAR

Pear Frangipane Tart ~ Blackberry Mascarpone

DARK CHOCOLATE

Dark Chocolate Marquise ~ Kahlua and Coffee ~ Candied Hazelnuts ~ Banana Sorbet

RICE PUDDING

Sticky Plum Rice Pudding

CREPE SUZETTE

Orange ~ Grand Marnier ~ Vanilla Ice Cream - £5 supplement

CHEESE SELECTION

5 CHEESES £8.00 SUPPLEMENT

8 CHEESES £12.00 SUPPLEMENT

Bin 52 – Pineau des Charentes Rouge, 5 Years old, Chateau de Beaulon, France - 50 ml glass £3.95

Bin 51 - Muscat de Frontignan '12, Chateau de Stony, Languedoc Roussillon, France - 125ml glass £6.95

AFTER DINNER COFFEE

COFFEE

from £3.50

COFFEE & PETIT FOUR SELECTION

from £7.00
