

Langley Castle Restaurant Table d'Hôte Menu

£44.95 per person

TO START WITH

VELOUTE (V)

Baked Potato ~ Truffle ~ Charred Onion ~ Sherry Vinegar

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

CRAB

Compressed Cucumber ~ Avocado ~ Pink Grapefruit

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

PARTRIDGE

Breast ~ Braised Leg ~ Parsnip ~ Pancetta ~ Blackberry

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

SCALLOPS

[2.00 Supplement]

Chicken Wing ~ Jerusalem Artichoke ~ Hazelnut

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

FOIS GRAS

Pan Seared ~ Ballotine ~ Pain d'epices ~ Raisins

Bin 22 – Serra da Estrella, Albarino, Galicia, Spain, 2016 – 125ml glass £7.60

BEETROOT PANNACOTTA (V)

Beetroot ~ Goats Cheese ~ Dukkah

Bin 3 – Les Templiers, Chardonnay, Cotes De Thongue, France, 2016 – 175ml glass £5.00

If you have any specific dietary requirements, please inform a member of our team and we will do our very best to accommodate you.
Vat is charged at the current rate of 20%

ASSIETTE OF PORK

Belly ~ Shoulder ~ Fillet ~ Cherry Apples ~ Black Pudding

Bin 29 – Sabzio Rosso di Montupulciano, Tuscany, Italy, 2015 – Bottle £33.50

DUCK

Breast ~ Confit Leg ~ Sardalaise Potato ~ Carrot ~ Star Anise

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

GUINEA FOWL

Breast ~ Leg ~ White Bean ~ Truffle ~ Morels

Bin 24 – Coteaux de Pevriac, Languedoc - Roussillon, France, 2016 – Bottle £29.00

HALIBUT

Leek ~ Heritage Potatoes ~ Mussels ~ Veloute ~ Tempura Oyster

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

SEATROUT

Courgette ~ Spiced Tomato ~ Air Dried Ham

Bin 69 - Joel Gott, Chardonnay, California, 2014 – Bottle £40.00

CAULIFLOWER (V)

Croquette ~ Cheese ~ Hazelnuts

Bin 71 – Catarratto Antisa, Tasca, Regalieali Estate, Sicily, 2015 – Bottle £46.00

FROM THE CHARCOAL GRILL

8 oz Fillet of Beef

[£12 SUPPLEMENT]

20 oz Chateaubriand of Beef (serves two)

[£19 SUPPLEMENT]

All cuts are accompanied by:

Grilled Mushroom ~ Confit Tomato ~ Hand Cut Chips ~ Béarnaise Sauce

Bin 46 – Malbec Coleccion, Finca La Colonia, Bodega Norton, Argentina, 2015, – Bottle £32.00

DESSERT

APPLE

Apple "Crumble" ~ Calvados Custard ~ Star Anise Ice Cream

RICE PUDDING

Passion Fruit Curd ~ Coconut Sorbet

LEMON & RASPBERRY

Cake ~ Meringue ~ Sorbet ~ Curd

CHOCOLATE

Banana ~ Lime ~ Mint

CREPE SUZETTE

Orange ~ Vanilla Ice Cream

[4.50 Supplement]

CHEESE SELECTION

5 CHEESES £8.00 SUPPLEMENT

8 CHEESES £12.00 SUPPLEMENT

Bin 59 – Pineau des Charentes Rouge, 5 Years old, Chateau de Beaulon, France - 50 ml glass £3.95

Bin 58 - 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

Please note that a 10% DISCRETIONARY service charge will be applied to your bill

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