



Menu Selector For Every Occasion 2025

The Langham Hotel
43-49 Royal Parade, Eastbourne, BN22 7AH.
Tel: 01323 731451 e-mail: frontdesk@langhamhotel.co.uk



Thank you for considering The Langham Hotel as the venue for your special occasion.

We are delighted to offer you our **Menu Selector**, designed for parties of 16 guests or more, with the following pricing:

- **£30 per person** for two courses
- **£40 per person** for three courses

Both options include freshly brewed coffee or tea with chocolate mints, served after your meal.

As part of your event, we also include:

- ✓ A personalised printed menu card for each guest
- ✓ Place cards
- ✓ A table plan for display on the day

You are invited to create a bespoke menu by selecting from the options provided below. Once finalised, we kindly request a pre-order from each guest.

Please notify us in advance of any **allergies or dietary requirements**. We are happy to accommodate all needs, and many dishes can be adapted — whether cooked in alternative oils or using ‘free from’ products — to ensure the comfort and safety of all your guests.

Our Executive Chef, Michael Titherington, and the entire Langham team are here to assist with every aspect of your menu and event planning.

✦✦ **No service charge is applied.**

Gratuities are entirely at your discretion and are shared equally among the whole team.



Soups

Please select ONE of the following soup options:

Tomato and farmhouse vegetable

Wild mushroom and crème fraîche, toasted almonds

Sweet potato and red pepper, finished with coriander croutons

Cream of potato and leek

Garden pea and watercress

Starters

Please select up to THREE options

Pressed honey roasted ham hock and chicken terrine with apple and sage chutney

Classic chicken Caesar salad with gem lettuce, peppered chicken, croutons,
Caesar dressing and Parmesan tuille

Warm Scotch egg with spiced brown sauce, radish and apple salad

Classic chicken liver paté with a Cumberland dressing and crisp bread

Smoked haddock fish cake, poached egg, cheddar cheese sauce and a scallion salad

Scottish salmon terrine with avocado and horseradish mousse

Prawn and avocado stack, sour apples and cucumber, Thousand Island dressing

Classic smoked salmon with an asparagus and frisée salad, lemon oil dressing

Grilled goat's cheese and shallot tart, pear purée and figs (V)

Melon cocktail, orange segments, orange sorbet, Grand Marnier syrup, garden mint (Vg)

Salad of heritage tomatoes, buffalo mozzarella and avocado, rocket and balsamic (V)

Wild mushroom, truffle and parmesan arancini, rocket and Parmesan salad (V)



The Main Course

All main dishes are served with a selection of vegetables and potatoes

Please choose up to FOUR of the options below as follows:

ONE Poultry,
ONE Lamb, Beef or Pork,
ONE Fish
ONE Vegetarian or Vegan

Poultry

Classic breast of chicken with a forestière sauce, bacon, mushrooms and onions

Roast breast of chicken cooked in a crispy parmesan and herb crumb, wild mushroom
cream

Supreme of chicken with a sage and bacon crumble finished with a garlic infused sauce

Classic confit of duck leg with an orange and Grand Marnier sauce

Roast Sussex turkey with all the trimmings, bacon wrap, chestnut stuffing,
warm bread sauce and cranberry sauce (minimum 10 people)

Lamb

Confit of lamb with a minted herb crust, rosemary and redcurrant sauce

Slow cooked lamb steak with a Moroccan inspired sauce of spices, citrus notes and
apricots

Roast leg of lamb seasoned with a rosemary and smoked sea salt rub
served with a natural pan gravy (minimum 10 people)

£5.00 supplement

Slow cooked lamb shank in a red wine and minted glaze

£6.00 supplement

Beef

Slow cooked beef steak with wild mushrooms, onions,
and bacon pieces finished with a rich red wine jus

Feather blade beef tagine style with apricots almonds and aromatic spices

Roast sirloin of beef with Yorkshire pudding, creamed horseradish and natural pan gravy
£3.00 supplement (*minimum 10 people*)

Classical beef Wellington with a mushroom duxelle, chicken liver pate,
Herb crepes and finished with a puff pastry trellis, served with a red wine sauce
£6.00 supplement (*minimum 10 people*)

Pork

Slow cooked belly of pork with roasted pears, sultanas and a cider sauce

Pressed confit shoulder of pork with a thyme, apple and garlic crumble crust, pork gravy

French trimmed pork chop, brined in apple cider,
slow cooked and served with a glazed apple and sage jus
£3.00 supplement

Fish

Roasted fillet of salmon, lemon and thyme crumble finished with a vegetable pearl sauce

Roasted cod steak with a sage and shallots, garden pea and champagne cream

Baked cod with a herb and garlic crumble, Provençal tomato jus

Poached fillet of cod with a garden vegetable and herb butter sauce

Rolled fillet of plaice with a spinach and grape farce, finished with a white wine cream

Monkfish loin with basil, sun blushed tomatoes, roasted in Parma ham
finished with a Mediterranean sauce.

£4.50 supplement

The following dish contains bone or cartilage

Whole boned trout roasted in herbs, garlic and almond butter
£3.00 supplement

Vegetarian (v) & Vegan (vg)

Individual nut roast and wild mushroom Wellington, spinach, herb crepe wrap, puff pastry trellis and vegetable gravy, seasonal vegetables (vg)

Bubble and squeak risotto with crispy egg (v)

Butternut squash, walnut and sage risotto finished with parmesan (v)

Linguini with tender stem broccoli, pine nuts and basil cream (v)

Tagliatelle with Provençal vegetables finished with shaved parmesan (v)

Crispy polenta, cauliflower steak and wild mushrooms with a chimichurri sauce (vg)

Thai green curry, jasmine rice with bell peppers, zucchini and broccoli florets (vg)

Katsu curry with crispy breaded vegetables, coconut milk and coriander rice (vg)



The Dessert

Please choose up to FOUR of the options below as follows:

ONE hot dessert
TWO cold desserts
ONE cheese

Hot

Sticky toffee pudding, toffee sauce and vanilla ice cream
Pear and brandy streusel tart, golden crumble, Armagnac and sultana ice cream
Warm chocolate tart with rosemary and raspberries, honeycomb ice cream
Chocolate steamed sponge with caramelised kumquats and
an Earl Grey and bergamot ice cream
Classic apple and cinnamon pie with custard

Cold

French glazed lemon tart, meringue shards, raspberry and mint compote
“Posh” trifle, raspberry and champagne gel,
strawberry and meringue ice cream vanilla whip and chocolate shards
Black forest torte, black cherry ice cream, chocolate soil and cherry blossom syrup
Peach and green tea infused panna cotta with garden soil and edible flowers
Caramelised apple and plum cheesecake, pressed apple cider coulis
Autumnal Sundae: Spiced pumpkin ice cream, apple crumble ice cream, toasted
marshmallow
and spiced chocolate ice cream, cinnamon whip, sugar discs and chocolate sticks
New Seasons Sundae: Lemon meringue ice cream, raspberry sorbet, strawberry and
elderflower ice cream, pastry shards, burnt custard whip and meringue shards

Cheese

Selection of classic cheese with biscuits, grapes and celery
Selection of locally sourced Sussex cheese with biscuits, grapes, celery and ale chutney
£3.50 supplement

YOUR MENU SELECTION

STARTER

A
(soup)

B

C

D

MAIN

E

F

G

H

DESSERT

I

J

K

L