

# Langham Hotel



## Wedding Breakfasts at the Langham

*2020 and 2021*

Situated 15 metres from the beach, on Royal Parade, the Langham is a family run Hotel at the heart of the local community.

Neil and Wendy Kirby, the Proprietors,  
work alongside the team on a daily basis.

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

[www.langhamhotel.co.uk](http://www.langhamhotel.co.uk)  

At the Langham we know that this is going to be one of the most important events of your life.

Whatever your requirements, this will be **your** day and so we are there to provide what suits **you** and not what is convenient for us.

We operate a one stop shop and the people you see when shown round and during the detailed planning are there on the day to look after you. All the arrangements once agreed are managed by us – whether they are delivered by your suppliers or from the hotel. On the day the Bride and Groom and their families and friends have nothing to do but enjoy the moments.

We can offer you the following:-

**Drinks Reception** – to welcome your guests and begin the celebrations

**Wedding Breakfast** held in the Langham Restaurant with views of the beach and sea and our unique stained glass windows.

**Menu planning and wine selection** - We provide menus to choose from or help you to create your own. The same with wines and special drinks – just let us know and we will source them for you. We will invite you in for a trial meal once your menu has been chosen.

**Good value** - At seated receptions we include white linen napkins and tablecloths, flowers on the table settings, place cards and table plans.  
Children under 12 are charged at half price, babies go free.

**Disabled access** to all rooms with a ramp at the front of the hotel and a disabled facility by the lift, all facilities are on one level.

**Terrace and Sea View** – When you arrive your guests can enjoy a view of the seafront from our terrace and ground floor windows.

**Photographic opportunities** on the beach, the Pavilion gardens, the terrace, our unique Victorian bathing machine

**No hidden extras**- We cost your requirements at the time of enquiry and guarantee the price thereafter. VAT @ 20% is included in all our prices

A service charge is not added to your bill as we believe that you prefer to reward good service personally.

# Layout of the Hotel

Drinks receptions take place on the ground floor of the Hotel consisting of the Langham Restaurant, Terrace, Front Lobby and Langham Bar and Lounge.

The Terrace adjoins the Bar and affords good view of the beach.

The front steps provide an ideal location for your group photograph with all your guests, alternatively a 15 metre walk to the beach.

## Room Hire

	2020	2021
Langham Restaurant for Wedding Breakfast	£425.00	£450.00
Chair covers and bows	£4.50 per chair	£4.50 per chair

## Food

Michael Titherington, Head Chef of the Langham, and his team prepare fresh produce daily. He is happy to sit down with you to help plan your menu.

A set three course menu is priced at £37.00 per person (£39.00 in 2021), including VAT at 20%.

Fixed choice menus can have alternatives built into them such as a vegetarian option. You can select from our menus or design your own meal.

We provide for any dietary requirements and children's menus.

Cheese is always available as an alternative to dessert.

Buffets- with fork or carved buffet menus

Once guests are seated, rolls and butter served and wine poured, they are called to the buffet on a table by table basis. We are happy to place nibbles on the tables such as nuts, crisps, crudités and dips at a cost from £3.00 to £4.50 (dependent upon content).

If you would like to add a starter we would be happy to advise you.

# Canapés

## Served Cold

Parmesan shortbreads topped with roast pepper  
Keta caviar with crème fraiche on a dill scone  
Asparagus heads wrapped in Parma ham  
Profiteroles with vegetable mousse  
Profiteroles with a mousse of smoked fish  
Crostini of tomato, basil and mozzarella  
Savoury pastry cups  
Smoked salmon blinis  
Spinach, pine nut and sour cream wrap  
Smoked trout and crispy pancetta on pumpnickel  
Salmon parcel of garlic and cream cheese  
Chilled mango and orange soup  
Mini apple quiche  
Cheese straws

## Served Hot

Pork and apple rolls  
Beef teriyaki served on mini skewers  
Savoury scones  
Cumberland patties with honey and Dijon  
Baby potatoes, sweetcorn and spring onions  
Vegetable spring roll  
Duck spring roll with plum dip  
King prawn on skewer with lime chilli syrup  
Mini hamburger and relish  
Sesame chicken peanut dip  
Cocktail pizzas

Choice of four ~ £8.50 per person

Choice of six ~ £10.00 per person

# Appetisers

Crown of Galia melon with fresh berries, red berry coulis and natural yoghurt sauce

Goats cheese and red onion marmalade tatin with apple brandy dressing

Chicken liver paté with toasted brioche and orange marmalade

Trio of melons with strawberry and champagne dressing

Tomato, buffalo mozzarella and basil with rocket salad and balsamic dressing

Salad of avocado, prawns Marie Rose and toasted flaked almonds

Mosaic of smoked chicken and wild mushroom terrine wrapped in Parma ham

Smoked salmon, roasted salmon and avocado terrine

Martini cocktail of prawns, crab and tiger prawns with Marie Rose sauce

# Soup

Pea and mint with crispy bacon lardons

Tomato and basil with gruyere cheese straw

Potato and chive with sour cream scone

Wild mushroom broth with goats cheese ravioli

Butternut squash and apple cider  
with chestnut and thyme scone

Cauliflower and blue cheese with chive scone

# Sorbet

Champagne, Kir Royal, Strawberry and mint,

Lemon or Passion fruit

*To add an extra course of SOUP or a SORBET please  
Add £3.50 per person to the cost of the menu*

# Main Course

Breast of Sussex chicken with a mushroom farce wrapped in smoked bacon with sage cream

Tenderloin of pork with braised red cabbage and apple and Calvados sauce

Breast of Sussex chicken with bacon wrap and cranberry tart served with warm bread sauce

Roast shoulder of lamb with rosemary gravy

Roast Scottish sirloin of beef, Yorkshire pudding and natural pan gravy

Roast cod loin in Parma ham with scallion cream

Fillet of Scottish salmon with prawn and dill cream

Paupiette of lemon sole with spinach cream

Fillet of sea bass with creamed potatoes, pancetta and morels

Rump of South Downs lamb with redcurrant infused gravy

# Vegetarian

Wild mushrooms and baby leeks in a filo purse with truffle cream

Roast vegetable tian with confit cherry tomatoes

Risotto of butternut squash with coriander and shaved parmesan

Champagne seared aubergine mille feuille

Wild mushroom and goats cheese risotto

Pumpkin, leek and rosemary confit with glazed potato crust

# Dessert

Choux pastry swans with vanilla cream and chocolate sauce

Vanilla bavarois with poached spiced fruits

French apple and cinnamon tart with vanilla pod ice cream and sauce anglaise

Limoncello panna cotta with basil syrup

Dark chocolate marquise with raspberry coulis

Mixed berry pudding with clotted cream and red berry coulis

French glazed lemon tart with strawberry and raspberry ripple ice cream

Warm treacle tart with honey and ginger ice cream

Death by chocolate:

miniature chocolate desserts of chocolate mousse in a shot glass,

warm chocolate brownie with white chocolate sauce,

bitter chocolate tart and chocolate marshmallow ice cream

# Seated Wedding Buffets

(Suitable for parties of up to 40 people)

## **Cold Wedding Buffet**

**£28.50 per person (£29.50 in 2021)**

Warm white and brown rolls

Roast honey glazed ham with oranges

Roast buttered turkey breast

Selection of warm quiches

Tomato and onion salad

Waldorf salad

Mixed leaf salad

Coleslaw

Hot buttered new potatoes

Baskets of crusty French bread

Fresh fruit salad with cream

Vanilla and strawberry cheesecake

Cheeses from here and there

Royal Colombian Blend filter coffee and chocolate mints

Tea and infusions available

## **Hot Wedding Buffet**

**£30.00 per person (£31.00 in 2021)**

Warm white and brown rolls

Melon with seafood Marie Rose

or

Smoked salmon and cream cheese salad

or

A homemade soup of your choice

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Beef bourguignon (pieces of beef cooked in a red wine sauce)

Fisherman's basket (pieces of pink and white fish in a white wine sauce with saffron rice)

Roasted Mediterranean vegetables (v)

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Profiteroles with warm chocolate sauce and vanilla pod ice cream

or

Summer berries in champagne jelly

Royal Colombian Blend filter coffee and chocolate mints

Tea and infusions available

# Wine & Drinks

Prices at 2020 (2021 in brackets)

Drinks at the Reception are served as required in the Langham Bar and Lounge.

Champagne Jules Feraud	£7.75 per person	(£8.00)
Pimm's No 1	£6.00 per person	(£6.50)
Prosecco Sparkling Wine	£6.75 per person	(£7.25)
Kir Royale	£7.25 per person	(£7.75)
Red and White House Wine	£5.75 per person	(£6.00)
Iced Homemade Fruit Cup	£15.00 per jug	(£15.25)
Orange or Apple Juice	£14.50 per jug	(£14.75)

A cash bar is available for those guests who require another type of drink.

Different drinks (by prior arrangement) may be served as an alternative.

Tab's can be arranged individually for family members if required.

Full Wine List is available upon request.

## Toasts

Champagne Toast	£7.75 per person	(£8.00)
Sparkling Wine Toast	£6.50 per person	(£7.00)

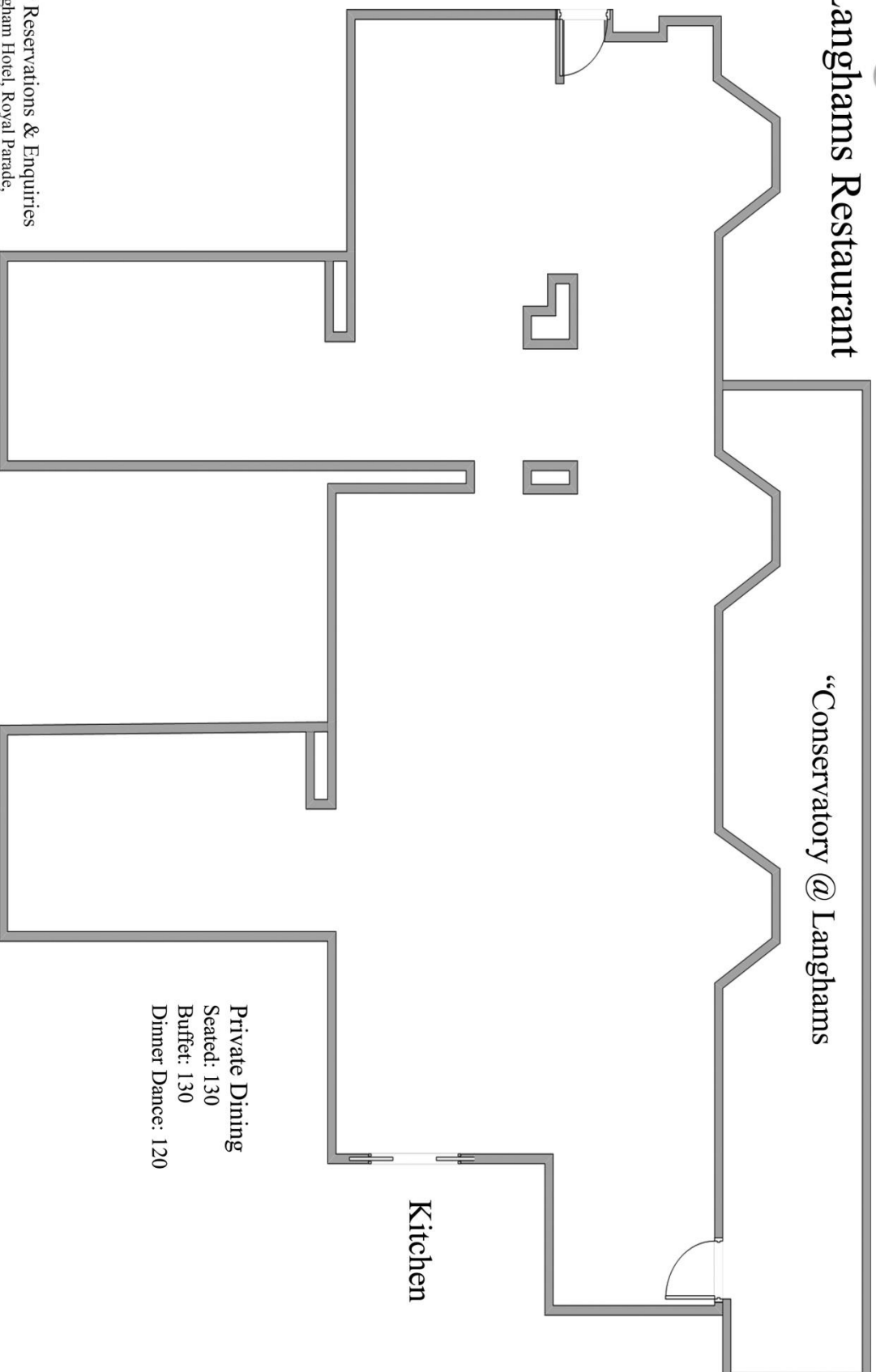


# Langham Hotel

## Langhams Restaurant

Sea View

“Conservatory @ Langhams



Kitchen

Private Dining  
Seated: 130  
Buffer: 130  
Dinner Dance: 120

For Reservations & Enquiries  
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