

# Langham Sunday Lunch

## STARTERS

White bean and wild mushroom soup, toasted almonds and truffle oil (vgn)

Pressed ham hock, roasted pear puree, caramelised apples and hazelnuts, toasted brioche

Scottish smoked and roasted fish cake, poached barn egg, tarragon butter sauce and shredded scallions

Salad of goats cheese mousse, melon salsa, figs, toasted pumpkin seeds and rocket

Crab, avocado and crayfish tail stack, mango and shallot salsa

Mussels with white wine, garlic, shallots, parsley and cream, crusty bread

Pan seared scallops, puy lentils, roasted tomato fondue, dried roe powder, crisp pancetta

Curried cauliflower and apple pithivier, toasted almonds and onion seeds (vgn)

## ENTREES

Pan seared lamb rump, garlic and herb spatzle, roasted cobnuts and rosemary

Roasted salmon fillet, sweetcorn and clam chowder, sauteed samphire

Slow cooked featherblade of beef, wild mushrooms, candied shallots, crisp pancetta, red wine sauce

Individual nut roast and wild mushroom wellington, spinach, herb crepe wrap, puff pastry trellis and vegetable gravy (vgn)

Risotto of winter vegetables, crispy egg and parmesan tuille (v)

Pan seared bream fillet, roasted fennel, crevettes and saffron cream

Slow cooked pork belly, spiced red cabbage, black pudding and apple crumble

Homemade stacked burger, Brighton Blue cheese, crispy bacon, dill pickle, ketchup, brioche bun and chunky chips

Baked gnocchi with butternut squash, sage and chestnuts (vgn)

Moving Mountains vegan burger, fanned avocado, brioche bun, dill pickle, ketchup and chunky chips (vgn)

## FROM THE TROLLEY

Roast sirloin of locally farmed beef served with Yorkshire pudding, creamed horseradish sauce and natural pan gravy

## SIDE ORDERS

Roast King Edward potatoes with herbs

Buttered new potatoes | Honey roasted carrots and parsnips

Cauliflower with vintage Cheddar sauce | Fine beans with sauteed shallots

## DESSERTS

Terry's chocolate orange torte, Drambuie and praline ice cream, crumbled honeycomb

Espresso creme brulee trio with coffee jelly cubes, chocolate soil, garnished with roasted coffee beans and a florentine shard

Selection of homemade ice creams and vegan ice creams, flavours on request

Warm chocolate and raspberry brownie, raspberry ice cream, edible soil and chocolate crisp (vgn)

Caramelised winter fruits and marzipan frangipane tart, candied nuts, warm rum sauce and ginger ice cream

Glazed rice pudding with honey and winter spiced fruits and pistachios, mulled wine ice cream

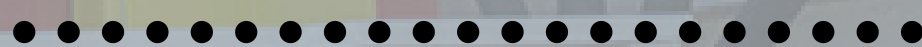
Hot crepes Suzette with orange butter, Grand Marnier served with clotted cream or vanilla ice cream

Raspberry swirl cheesecake with raspberry ice cream, bitter raspberry coulis and a sugar disc (vgn)

Autumnal sundae: buttered pecan, spiced apple & shortbread, candied pear & hazelnut ice creams with Chantilly, spiced syrup and chocolate shavings with a sugar disc

## CHEESE BOARD

Selection of Sussex cheeses with biscuits, grapes and trimmings ~ please ask your server for selection



Royal Colombian blend filter coffee & homemade chocolates

Tea and infusions available

**TWO COURSES £28.00**

**THREE COURSES £38.00**

including a complimentary glass of Prosecco

We do not apply a service charge.

We believe that all gratuities are at the customer's discretion and are shared equally between the whole team.

Allergen data is held on each of our dish ingredients. Please ask your server should you require a copy.

Many of our dishes are adaptable to suit dietary needs.