

# Langham Sunday Lunch

## STARTERS

Summer vegetable minestrone, herb gnocchi and basil pesto (vgn)

Smoked chicken and apricot terrine wrapped in Parma ham, curried pear and almond chutney, toasted flatbread

Posh prawn cocktail with peeled prawns, crevettes, pickled smoked cucumbers, Marie Rose and granary crisp

Griddled goats cheese, pan roasted asparagus, baby watercress, pinenuts and lemon dressing

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

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

Pan seared scallops, orange and white bean salad, pickled fennel, dried roe powder, crisp pancetta, micro herb salad

Caramelised chicory tart, braised field mushroom, tofu and cashew dressing (vgn)

## ENTREES

Pan seared lamb rump, Mediterranean crust, basil potato puree, smoked sun blushed tomato and olive jus **£5.00 supplement**

Roasted salmon fillet, garden pea and potato broth finished with sage

Roulade of chicken roasted in Parma ham, wild mushroom and spinach farce, puff pastry trellis and sage glazed chantenay carrots

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

Risotto of asparagus, wild mushrooms, truffle oil, crispy egg and parmesan tuille (v)

Pan seared bream fillet, tagliatelle with saffron cream and clams, shredded crispy fennel

French trimmed pork chop, crispy potato terrine, roasted apple compote, creamed spinach

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

Cauliflower, mixed bean and spinach curry served with pilau rice, flatbread, onion bhaji, sag aloo and baby poppadom (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

Lemon creme brulee, pistachio macaron, pistachio ice cream

Knickerbocker glory sundae: lemon curd brulee ice cream, peach compote strawberry marshmallow ice cream, vanilla bean and shortbread ice cream, whipped cream, sugar strands, wafer

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

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

Sticky fig pudding with salted caramel ice cream, caramel sauce, ginger and praline crumble

Caramelised apple and rhubarb posh trifle, crumble ice cream, vanilla custard whip

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

Chocolate torte, bitter raspberry and rosemary compote, raspberry ice cream (vgn)

## 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 £35.00**

**THREE COURSES £45.00**

including a complimentary glass of Prosecco.

Please always inform your server of any allergies or intolerances before placing your order  
Many of our dishes are adaptable to suit dietary needs. Please ask your server

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



Scan  
for allergy  
information