



Our Menus For Every Occasion 2023

The Langham Hotel
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langham hotel

We are delighted that you are considering the Langham Hotel as a venue for your forthcoming event.

Our menus are all priced at **£36.00 per person** and include place cards, a table plan and a personalised menu card.

Please select ONE of our menus to offer to your guests.
A pre-order from everybody will also be required.

We are happy to cater for any special dietary requirement.
Please do let us know in advance of any allergens.



Our Executive Chef, Michael Titherington and the Langham Team are always glad to chat through any ideas and personal requirements.

A

Smoky butternut squash soup topped with bacon pieces

Cod croquettes with poached egg and a cheese and chive cream

Ham hock and chicken terrine with apricots and pistachios, curry dressing

Cocktail of melons with raspberry sorbet and Prosecco and mint syrup

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Supreme of chicken with pancetta, mixed mushrooms and a mixed bean cassoulet

Confit of lamb with rosemary and sultana crust and a mint infused sauce

Fillet of salmon lemon and herb crumb finished with a champagne cream

All dishes come with a selection of seasonal vegetables and potatoes

Katsu curry with crispy medley of vegetables and coriander rice

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Sticky toffee and ginger pear pudding with toffee sauce and vanilla ice cream

Raspberry choux au craquelin with white chocolate and raspberry cream

Amore sundae: Strawberry ice cream, meringue ice cream and shortbread ice cream

Interlaced with strawberry coulis, crushed meringue and white chocolate

Selection of cheeses with biscuits, grapes and celery

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Royal Colombian blend filter coffee and homemade chocolate

Tea and infusions available on request

B

Broccoli and spinach soup, broccoli florets and gorgonzola drizzle

Warm pear and apple salad with Scotch egg and mustard dressing

Chicken liver pate infused with a sherry reduction, onion marmalade and crisp bread

Cocktail of crayfish tails with Thousand Island dressing

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Pork belly slow cooked with apples, sage and brandy

Braised beef steak in rich red wine, caramelised shallots and mushrooms

Paupiette of plaice with a pink fish mousse and a tarragon cream

All dishes come with a selection of seasonal vegetables and potatoes

Mixed vegetable and roasted nut wellington wrapped in a herbed crepe

And puff pastry trellis, savoury gravy

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Caramelised pear and cherry crumble tart with English custard and vanilla ice cream

Vanilla panna cotta with garden flowers and chocolate soil

Amore sundae: Strawberry ice cream, meringue ice cream and shortbread ice cream

Interlaced with strawberry coulis, crushed meringue and white chocolate

Selection of cheeses with biscuits, grapes and celery

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Royal Colombian blend filter coffee and homemade chocolate

Tea and infusions available on request

C

Homemade cream of mushroom with sautéed wild mushrooms and almonds

Duo of salmon terrine with smoked and poached, pink peppercorns and cream cheese

Puff pastry case of asparagus poached egg and watercress cream

Salad of melon, Parma ham, feta and olives with a basil and balsamic syrup

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Breast of chicken with bacon pieces, button onions and mushrooms, thyme sauce

Confit of pork with a grain mustard and apple crust, sage infused gravy

Roast cod with a vegetable ratatouille, wild mushrooms and a chive and tomato cream

All dishes come with a selection of seasonal vegetables and potatoes

Linguini of tender stem broccoli, pine nuts and parmesan shavings

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Warm treacle tart with praline ice cream and English custard

Apple and blackberry trifle with spiced cider jelly, custard and caramelised crumble

Amore sundae: Strawberry ice cream, meringue ice cream and shortbread ice cream

Interlaced with strawberry coulis, crushed meringue and white chocolate

Selection of cheeses with biscuits, grapes and celery

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Royal Colombian blend filter coffee and homemade chocolate

Tea and infusions available on request

*Allergen data is held on each of our dish ingredients.
Please ask should you require any more information.*