



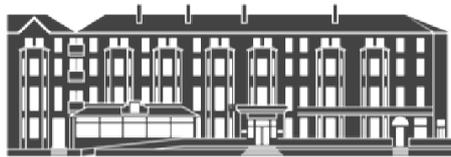
langham hotel

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



# Private Dining Menu Selector 2026

The Langham Hotel  
43-49 Royal Parade, Eastbourne, BN22 7AH.  
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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:

- £32 per person for two courses
- £44 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.



## **The Starter**

Please select ONE Soup and up to THREE appetiser options

### Soup

Tomato and Farmhouse Vegetable

Wild Mushroom and Crème Fraiche, toasted Almonds

Sweet Potato and Red Pepper, finished with Coriander croutons

Cream of Potato and Leek

Garden Pea and Watercress

### Appetiser

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

Melon cocktail with Orange segments, Orange sorbet,  
Grand Marnier syrup, Garden mint (V)

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

*£7.00 Supplement  
(minimum 10 people)*

## 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  
£5.00 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  
*£4.00 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.

*£5.00 supplement*

## Vegetarian

Bubble and Squeak Risotto with a Crispy Egg

Butternut Squash, Walnut and Sage Risotto finished with Parmesan

Linguini with Tender Stem Broccoli, Pine nuts and Basil cream

Tagliatelle with Provençal Vegetables finished with shaved Parmesan

## Vegan

Individual Nut Roast and Wild Mushroom Wellington, Spinach, Herb crepe wrap,  
Puff pastry Trellis and Vegetable Gravy (vegan) and Seasonal Vegetables

Thai Green Curry, Jasmine rice with Bell Peppers, Zucchini and Broccoli florets

Katsu Curry with crispy breaded Vegetables, Coconut milk and Coriander rice

Crispy polenta, Cauliflower Steak and Wild Mushrooms with a Chimichurri sauce



## 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 & 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 Sundaes:* Spiced Pumpkin ice cream, Apple crumble ice cream, Toasted Marshmallow and Spiced Chocolate ice cream, Cinnamon whip, Sugar discs and Chocolate sticks

*New Seasons Sundaes:* 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  
*£4.50 supplement*

# YOUR MENU SELECTION

## STARTER

A

B

C

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## MAIN

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## DESSERT

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