



## NEW YEARS' EVE DINNER

### AMUSE

**Mimolette Gougeres**

**Golden Eggs (VE)**

Whipped plant feta, pickled cucumber & crispy plant bacon

### FIRST COURSE

**Poached Canadian Lobster Bisque**

Gold leaf, bottarga

**King Oyster Mushrooms Veloute (VE) (NGCI)**

Winter truffle, oat crème fraiche

### SECOND COURSE

**Hand Dived Scottish Scallops**

Sherry beurre blanc, oscietra caviar

**Warm Beetroot Tart (VE)**

Relish, nasturtium cress, friseline

### THIRD COURSE

**Roasted Fillet of Beef**

Comte crumb, wild mushroom French toast, broccoli

**Ravioli of Butternut Squash (VE)**

Pumpkin seed & espelette crumb, crispy sage butter

### PRE DESSERT

**Vanilla and Pink Grapefruit Sour**

### DESSERT

**White Forest**

Opalys mousse, milk chocolate namelaka, cherries

**Yuzu and William Pear Posset (VE)**

Mandarin Jelly, vanilla set custard, whipped cream, gold leaf

### PETIT FOURS

**Whisky Truffles, Confit Orange Slices,  
Chocolate Coated Almonds**

**£360**





## CHILDREN NEW YEAR'S EVE

### SNACK

**Cheesy Buns**

**Crispy Potato Shell, Plant Bacon Crumble (VE) (NGCI)**

### STARTERS

**Slow Roasted Butternut Squash & Sage Pasta Parcels (VE)**

**Panko Fried Mozzarella Balls with Pesto mayonnaise dip (V)**

### MAINS

**Roasted Chicken Supreme with Creamy Mash and Mushroom Sauce**

**"The Langham Beef Burger", Cheddar, Burger Sauce, Dill Pickles, Seeded Bun (VE)**

Choice of sweet potato or regular fries

**Plant-Based Vegan Cheeseburger, Spiced Mushroom Relish, Vegan White Cheddar**

Choice of sweet potato or regular fries

### DESSERTS

**Gingerbread Tiramisu**

**Milk Chocolate Soft Serve, Christmas Sprinkles**

**Apple Crumble and Custard**

**£220**

