



CHRISTMAS DAY DINNER

STARTERS

"La Latteria" Burrata

Poached quince, chestnut crumb & "Arbequina" olive oil

Slow Roasted Butternut Squash & Sage Ravioli (VE)

Toasted pumpkin seed & espelette crumb

Smoked Duck Breast

Winter bitter leaves, roasted beetroot, goats curd & honey

Juniper Cured Smoked Salmon

Citrus buttermilk, pickled shallot, mango, watercress

MAINS

Roasted Loin of Venison

Celeriac fondant, red wine jus & pickled blackberry

Ballotine of Turkey Crown

Sage and apricot stuffing & jus gras

Three Root Vegetable Nut Roast Wellington (VE)

Roasted shallot, black garlic gravy

Isle of Gigha Halibut

Leek fondue, winter chanterelle, Jerusalem artichoke crisps

All served with: roast potatoes, Yorkshire puddings, brussel sprouts, buttered carrots, braised red cabbage, bread sauce, cranberry sauce, horseradish

CHEESE

Selection of British and French Farmhouse Cheese

Fig jam and seeded crackers

PRE DESSERT

Granny Smith Sorbet, Pine Espuma (VE) (NGCI)

DESSERTS

The Langham Christmas Pudding

Brandy anglaise and ice cream

Yuzu and William Pear Posset (VE) (NGCI)

Caramel and Chocolate Mille Feuilles (V)

Tahitian vanilla ice cream

Dulcey Namelaka

Earl grey, almond sable and pink grapefruit sorbet

PETIT FOURS

Whisky Truffles, Confit Orange Slices, Chocolate Coated Almonds

£250





CHILDREN CHRISTMAS DAY

STARTERS

Slow Roasted Butternut Squash & Sage Pasta Parcels

Parsnip Soup with Warm Crusty Bread

Caesar Salad with Chargrilled Chicken

Smoked Salmon & Chive Cream Cheese Bruschetta

MAINS

“The Langham” Kid’s Cheese Burger (VE option available)
Choice of sweet potato or regular fries

Roast Turkey with “All The Trimmings”

Nut Roast Wellington with “All The Trimmings”

Cornish Sole Goujons with Tartare & Fries

DESSERTS

Gingerbread Tiramisu

Milk Chocolate Soft Serve, Christmas Sprinkles

Apple Crumble and Custard

£140

