

langham hotel



Menus For Every Occasion 2021

The Langham Hotel
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www.langhamhotel.co.uk

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

Our menus are all priced at **£29.50 per person** and include place cards, a table plan and a personalised menu card.

Please select one of our menus for your guests to enjoy.
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.

For private room hire please see page 9.



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

Menu A

A Homemade minted pea and watercress soup

B Cocktail of melons with a strawberry and mint sorbet

C Salmon and cod croquettes with spiced tomato sauce

D Caramelised button onion and goat's cheese tart with a walnut and pear dressing

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E Confit of lamb with a sun blushed tomato and olive crust, basil jus

F Breast of chicken with wild mushroom and baby leek cream

G Salmon en croute with prawn and chive cream

H Baked aubergine timbale with a rich tomato and basil pasta filling,
finished with pea shoots and parmesan

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I Plum and apple French tart with vanilla bean ice cream

J Dark chocolate and cherry torte with a Kirsch and cherry syrup

K Langham millionaire's sundae:

Shortbread and fudge, caramel and triple chocolate ice creams
drizzled in caramel sauce with flaked chocolate and fudge pieces

L Selection of cheese and biscuits with grapes and celery

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Royal Colombian blend filter coffee and mints

Selection of tea and infusions available

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

Menu B

A Homemade tomato soup with cheesy croutons

B Honey roasted ham hock, chicken and sage terrine with homemade piccalilli

C Baked filo parcel of Brie with candied grapes, roasted pears, pine nuts and rocket

D Classic prawn cocktail with iceberg lettuce and Marie Rose sauce

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E Slow cooked rump steak with wild mushrooms, pearl onions and pancetta,
finished with an ale sauce

F Breast of chicken with almond and sage crust, light grain mustard cream sauce

G Cod steak with chorizo and a spiced tomato sauce

H Cauliflower, red pepper and chickpea curry with coconut cream,
coriander, mango chutney and poppadum shards

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I Apple and blackberry crumble with vanilla custard

J Profiteroles with vanilla cream and chocolate sauce

K Langham millionaire's sundae:

Shortbread and fudge, caramel and triple chocolate ice creams
drizzled in caramel sauce with flaked chocolate and fudge pieces

L Selection of cheese and biscuits with grapes and celery

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Royal Colombian blend filter coffee and mints
Selection of teas and infusions available

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Menu C

A Homemade butternut squash soup with pears and sage

B Duck liver parfait with red onion, apple marmalade, toasted brioche

C Carpaccio of melons with feta cheese, sea salt, basil and Parma ham

D Home cured salmon, beetroot gravadlax, apple and dill salad

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E Classic roast loin of pork with crackling, bramley apple sauce and cider gravy

F Supreme of chicken with roasted shallots and pancetta, thyme sauce

G Roasted haddock steak with pancetta and a button mushroom cream sauce

H Mixed vegetable and lentil shepherd's pie glazed in sweet potato puree

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I Classic bread and butter pudding with vanilla infused milk

J Baked strawberry cheesecake with glazed meringue

K Langham millionaire's sundae:

Shortbread and fudge, caramel and triple chocolate ice creams
drizzled in caramel sauce with flaked chocolate and fudge pieces

L Selection of cheese and biscuits with grapes and celery

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Royal Colombian blend filter coffee and mints

Selection of teas and infusions available

Allergen data is held on each of our dish ingredients.
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Menu D

A Homemade French onion soup with a cheese crouton

B Farmhouse chicken and pork terrine with pears and apple
served with toasted brioche

C Tomato and goat's cheese tart with basil and olive dressing

D Salad of roasted asparagus, smoked salmon, poached egg, toasted croutons
and watercress

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E Sliced rump of South Downs lamb with a ratatouille of vegetables and a rich tomato jus

F Chicken Wellington with a mushroom and paté farce wrapped in a herb pancake

G Fillet of salmon with a lemon and parsley crust, butter sauce

H Asparagus, wild mushrooms, chickpeas and sage strudel, toasted hazelnuts,
spinach cream

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I Sticky toffee pudding with toffee sauce and toffee ripple ice cream

J Classic lemon meringue pie with raspberry ripple ice cream

K Langham millionaire's sundae:

Shortbread and fudge, caramel and triple chocolate ice creams
drizzled in caramel sauce with flaked chocolate and fudge pieces

L Selection of cheese and biscuits with grapes and celery

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Royal Colombian blend filter coffee and mints

Selection of teas and infusions available

Allergen data is held on each of our dish ingredients.
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Wine List

WHITE WINES

		<u>Bottle</u>	<u>Half Bottle</u>	<u>125ml</u>	<u>175ml</u>
<i>France</i>	1 CUVEE ROUSSON DRY WHITE <i>Apple and lemon notes on a smooth, gentle palate.</i>	£16.95	-	£3.90	£4.85
<i>Germany</i>	2 LIEBFRAUMILCH, Scmitt Sohne Qba <i>Light floral medium sweet wine with a fresh, grapey nose.</i>	£23.00	-	£4.00	£5.00
<i>England</i>	3 DENBIES SURREY GOLD <i>Deliciously fragrant white wine rich in fruit and floral aromas.</i>	£24.00	-	-	-
<i>Italy</i>	4 PINOT GRIGIO DeCanal <i>Floral aromas with masses of fresh lemon, lime and gooseberries, refreshing and crisp.</i>	£23.50	-	£4.50	£5.50
<i>Australia</i>	5 JARRAH WOOD Semillion Chardonnay <i>Refreshingly dry style with lively citrus fruit characters and a crisp finish.</i>	£23.50	-	£4.50	£5.50

ROSÉ WINES

<i>Italy</i>	15 PINOT GRIGIO Rosato, Ca Lunghetta <i>A tropical nose leads into a palate of grapefruits, mangos and fresh apricots.</i>	£23.50	-	£4.50	£5.50
<i>California</i>	16 CHARLIE ZIN White Zinfandel <i>Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden with red fruit and hints of delicate spices.</i>	£23.50	-	£4.50	£5.50

RED WINES

<i>France</i>	17 CUVEE ROUSSON RED <i>Soft and smooth with gentle red and black berry fruit flavours.</i>	£16.95	-	£3.90	£4.85
<i>France</i>	18 ROTHSCHILD Merlot <i>Soft Morella cherry and blackberry flavours, fresh and smooth.</i>	£23.50	-	£4.50	£5.50
<i>Australia</i>	19 JARRAH WOOD Shiraz Cabernet Sauvignon <i>Smooth, easy drinking wine, full of plum fruit flavours backed with a tantalizing hint of spice.</i>	£23.50	-	£4.50	£5.50
<i>Chile</i>	20 VIA ALTA Cabernet Sauvignon <i>A deep-coloured, rich blackcurrant flavoured wine with a long finish.</i>	£23.50	-	£4.50	£5.50
<i>Spain</i>	24 RIOJA Crianza <i>Rich in aromas with vanilla, toasty oak & spicy flavours</i>	£25.50	£13.50	£4.60	£6.00
<i>France</i>	25 FLEURIE <i>Wonderful, rich, elegant bouquet especially powerful and stylish</i>	£26.50	£13.95	-	-

CHAMPAGNES & SPARKLING WINES

		<u>Bottle</u>	<u>Half Bottle</u>	<u>Glass</u>
<i>Italy</i>	32 PROSECCO Casa Vinicola Botter <i>Delicate bready aromas with harmonious flavours of mature apple and fresh fruit.</i>	£25.00	-	£6.25
<i>France</i>	35 HOUSE CHAMPAGNE Charles Vercy <i>Elegant, biscuity champagne of great quality</i>	£42.00	£21.00	-
<i>France</i>	35 MOET & CHANDON Brut Imperial <i>Lively, clean and expressive with a soft, subtle flavour</i>	£55.00	-	-

March 2020

NOTE: Wine list prices and content may be subject to changes prior to your reservation

Private Room Hire

	2021	2022
Exclusive Use of The Langham Restaurant Up to 120 covers	£450.00	£475.00
Sovereign Suite as a small reception room	£80.00	£90.00
West Dean Suite as an Evening Reception or, Private dining up to 36	£320.00	£330.00
Casino equipment Blackjack and Roulette with both tables, chips and croupiers	£275.00	£285.00
Disco with our Resident DJ	£285.00	£295.00
Chair covers and bows	£4.50 per chair	£4.50 per chair