

# Langham Jazz Lunch

## STARTERS

Carrot soup with Thai spices, coconut cream and coriander  
Pressed ham hock and chicken terrine, toasted malt bread and piccalilli  
Watercress salad with avocado, prawns, shredded smoked salmon, flaked almonds and Marie Rose sauce  
Trio of melons soaked in a strawberry and champagne dressing  
Moules marinière with garlic, cream, white wine and parsley  
Smoked salmon with caper berries, rocket and dill pickles  
Whitebait in seasoned flour and dusted in paprika, served with lemon and tartar sauce

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## FROM THE TROLLEY

Roast sirloin of locally farmed beef served with Yorkshire pudding,  
creamed horseradish sauce and natural pan gravy

## MAINS

Slow cooked belly pork with pear and apple chutney and a cider sauce  
Breast of Sussex chicken, sweetcorn and scallion rostis, smoked bacon and an apricot sauce  
Fillet of salmon, braised pak choi, mussel and saffron sauce  
Spring onion and sweetcorn potato rostis with roasted asparagus, Jerusalem artichokes and mushroom gravy

## SIDE ORDERS

Cauliflower cheese | Swede purée  
Buttered new potatoes | Honey roasted carrots and parsnips  
Roast King Edward potatoes with herbs

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Steaks sourced from local farms and locally caught cod  
\* Sirloin steak or \* Rib-eye  
Served with roasted whole tomato field mushroom and a bucket of home cooked chunky chips  
Homemade stacked beef burger with blue cheese and bacon served in a brioche bun with chunky chips  
Vegetarian/Vegan burger with avocado and apple relish served in a sesame bun with chunky chips (V)

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## DESSERTS

Sticky toffee and pear pudding with toffee sauce and vanilla ice cream  
Chocolate fondant mousse with peanut brittle, caramel sauce and coffee ice cream  
Trio of ice creams  
Rhubarb and apple compote trifle, elderflower soaked sponge, caramelised crumb  
Selection of cheese and biscuits, ale chutney and pear  
Fresh fruit platter  
Selection of seasonal fruits with clotted cream or homemade vanilla ice cream  
Black forest sundae  
Chocolate brownie ice cream, cherry brandy ice cream, clotted cream and vanilla ice cream,  
cherry compote, whipped cream and chocolate flake

## FROM THE FLAMBÉ TROLLEY

Hot crêpes Suzette with orange butter and Grand Marnier  
served with homemade vanilla ice cream or clotted cream

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Royal Colombian blend filter coffee & mints  
Tea and infusions available

TWO COURSES £21.00

THREE COURSES £28.00

## SUPPLEMENTS

\* £5.00 main course

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

		White Wines	Bottle	Half Bottle	125ml	175ml
France	1	Cuvee Rousson <i>Dry white wine with apple and lemon notes on a smooth, gentle palate</i>	£16.75		£3.80	£4.85
Germany	2	Liebfraumilch Schmitt Sohne Qba <i>Light, floral medium sweet wine with a fresh, grapey nose</i>	£21.50		£4.00	£5.00
England	3	Denbies Surrey Gold <i>Deliciously fragrant white wine rich in fruit and floral aromas</i>	£23.50			
Italy	4	Pinot Grigio DeCanal <i>Crisp, fresh bouquet and a fruity, yet dry, well-balanced palate</i>	£23.00		£4.40	£5.50
Australia	5	Jarrah Wood Semillon Chardonnay <i>Refreshingly dry style with lively citrus fruit characters and a crisp finish</i>	£23.00		£4.40	£5.50
Chile	6	Via Alta Sauvignon Blanc <i>Fresh and zesty with hints of citrus and floral notes</i>	£23.00		£4.40	£5.50
South Africa	7	Franschhoek Cellars Unoaked Chardonnay <i>Attractive pineapple and citrus notes balanced by a lively acidity</i>	£23.50			
New Zealand	8	3 Stones Sauvignon Blanc <i>Ripe gooseberry, guava and tropical fruit, medium bodied with a crisp and refreshing palate</i>	£26.00		£5.00	£6.25
England	9	Chapel Down Bacchus <i>Summer fruit and floral notes, crisp acidity and a lovely clean finish</i>	£24.00			
France	10	Chablis Jean Marc Brocard <i>Delightfully fresh and dry, a fine quality wine</i>	£27.50	£13.95		
France	11	Sancerre Domaine de la Perriere, Saget <i>Bright and refreshing with a palate of white flowers, peach and acacia</i>	£29.00	£14.25		
South Africa	12	Franschhoek Cellars Chenin Blanc <i>Vibrant pineapple, nectarine and honeysuckle, very refreshing with a balanced richness</i>	£23.00			
France	14	Muscadet Sevre et Maine Saget <i>Superb single estate bottled wine, fresh and zesty with good structure</i>		£13.95		
		Rosé Wines	Bottle		125ml	175ml
Italy	15	Pinot Grigio Rosata Ca Lunghetta <i>Crisp and refreshing with well-balanced ripe strawberry fruit, soft, light and dry</i>	£23.00		£4.40	£5.50
California	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>	£23.00		£4.40	£5.50
		Mineral Water	750ml	330ml		
England		South Downs – still or sparkling mineral water	£4.00	£2.00		
		Red Wines	Bottle	Half Bottle	125ml	175ml
France	17	Cuvee Rousson <i>Soft and smooth with gentle red and black berry fruit flavours</i>	£16.75		£3.80	£4.85
France	18	Rothschild Merlot <i>Soft Morello cherry and blackberry flavours, fresh and smooth</i>	£23.00		£4.40	£5.50
Australia	19	Jarrah Wood Shiraz Cabernet Sauvignon <i>Rich berry characters, fruity with a soft finish</i>	£23.00		£4.40	£5.50
Chile	20	Via Alta Cabernet Sauvignon <i>Ripe red fruit nose with sweet spice hints leading into a voluminous structure of cherries and plum</i>	£23.00		£4.40	£5.50
Argentina	21	La Grupa Malbec <i>Concentrated aromatic plums and redcurrants, hints of vanilla essence</i>	£23.50		£4.40	£5.50
South Africa	22	Stone Bridge Pinotage, Franschhoek Cellars <i>A sweet juicy mouth feel and French oak softening the finish</i>	£23.50			
Italy	23	Passimientto Baglio Gibellina <i>Partially dried grapes from ancient Sicilian agriculture are harvested in late Autumn to create this aromatically complex wine</i>	£25.00			
Spain	24	Rioja Vega Crianza <i>Rich in aromas with vanilla, toasty oak and spicy flavours</i>	£25.00	£13.25	£4.50	£6.00
France	25	Fleurie Domaine de la Presle, Mommessin <i>Wonderful rich elegant bouquet, powerful and stylish</i>	£25.75	£13.95		
France	26	Chateau Argadens Bordeaux Superieur <i>Dark brooding red with excellent fruit on the nose</i>	£27.00	£13.95		
Italy	27	Chianti Fontella <i>Delightful ripe berry aroma with a long, soft &amp; smooth finish</i>	£23.00			
France	28	Chateauneuf du Pape Chateau Beauchene <i>A flagship wine with a strong structure and full rich flavours</i>	£37.50			
France	29	Chateau d’Angludet Margaux <i>Silky on the palate with robust and ripe tannins</i>	£49.50			
France	30	Pinot Noir, Bourgogne, Louis Latour <i>Characteristics of a classic red Burgundy with a heartfelt red colour and a full rich nose, leading into a balanced palate</i>		£13.25		
		Champagnes & Sparkling Wines	Bottle	Half Bottle		Glass
France	31	Prosecco, Casa Vinicola Botter <i>Delicate bready aromas with harmonious flavours of mature apple and fresh fruit</i>	£24.00			£5.90
France	32	Rosato Vino Spumante, Botter <i>Aromas of summer fruits with an elegant finish</i>	£24.00			
France	33	Chapel Down Classic NV Brut <i>Crisp, dry sparkling wine with flavours of fresh citrus, quince and hints of strawberry and brioche on the finish</i>	£36.00			
France	34	House Champagne Jules Feraud Cuvée de Reserve <i>Elegant, biscuit champagne of great quality</i>	£39.50	£20.50		
France	35	Taittinger NV <i>Largely Chardonnay and famous for its lightness and elegance</i>	£49.00			
England	36	Veuve Clicquot Brut <i>Full flavour with a long, fruity aftertaste</i>	£55.00			
France	37	Laurent Perrier Rosé NV <i>Glorious pink colour with rounded red fruits</i>	£70.00			