

langham hotel



Menus For Every Occasion 2019

The Langham Hotel
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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 **£28.50 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.

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.

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Menu A

- A** Homemade pea and sorrel soup finished with bacon lardons
- B** Cocktail of melons with a strawberry and mint sorbet
- C** Smoked mackerel paté with tomato chutney and Melba toast
- D** Salad of roasted pear with a blue cheese mousse wrapped in Parma ham, candied grape and walnut dressing

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- E** Confit of lamb with tomato and basil crust, olive jus
- F** Breast of chicken with a wild mushroom farce wrapped in smoked bacon finished with a thyme sauce
- G** Paupiette of plaice with a pink fish mousse, prawn and chive cream
- H** Vegetable shepherd's pie with glazed potato purée

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- I** Warm pear and chocolate frangipane tart with brandy custard
- J** Lemon and ginger fool with crushed meringue and raspberry coulis

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.

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Menu B

A Homemade carrot soup with Thai spices and coconut cream

B Pressed ham knuckle and chicken terrine with a sage,
pear and cider chutney, toasted malt bread

C Goat's cheese and red onion tart tatin with Kentish apple and walnut dressing

D Salmon and asparagus filo cup with chive cream sauce

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E Slow cooked rump steak with wild mushrooms, pancetta and thyme,
caramelised onion jus

F Breast of chicken with garlic and sage butter baked in a puff pastry trellis

G Roasted fillet of cod with a tomato and Mediterranean herb crust, tomato sauce

H Roasted pumpkin, pear and rosemary pie topped with a sweet potato puree

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I Apple and cherry crumble tart with vanilla ice cream and sauce anglaise

J Sticky toffee cheesecake with vanilla and toffee 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

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Menu C

A Homemade butternut squash, carrot and coriander soup

B Chicken liver paté, onion marmalade and toasted farmhouse malted bread

C Trio of melons with a strawberry and champagne dressing

D Courgette tart with a tomato and basil salad, balsamic syrup

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E Confit shoulder of pork with a Bramley apple and oregano crust,
natural pan gravy

F Roasted breast of chicken with pearl onions, sage and pancetta

G Fillet of salmon with an asparagus and grape sauce

H Pearl barley risotto with wild mushrooms, garden peas and Parmesan

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I Lemon brioche pudding with raspberry ripple ice cream

J Baked vanilla and caramelised apple cheesecake with toffee popcorn
and ginger 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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Menu D

A Homemade French onion soup with a cheese crouton

B Apple, leek and blue cheese tart with a cider and walnut dressing

C Salmon and dill paté studded with smoked salmon, tomato dressing
and Melba toast

D Salad of roasted asparagus with Parma ham wafer,
candied figs and Parmesan finished with balsamic syrup

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E Sliced rump of South Downs lamb with a tomato, olive and basil jus

F Paupiette of trout with a prawn mousse, almond and watercress sauce

G Roast breast of chicken with crispy bacon, pork faggots and a cranberry sauce

H Grilled polenta with roasted pear, Gorgonzola and walnuts
finished with rocket

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I Peppered pineapple tart tatin with vanilla ice cream

J English custard tart with rhubarb compote and apple 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

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Wine & Drinks

Prices at 2019

Drinks at the Reception are served as required in the Langham Bar and Lounge

Champagne Jules Ferrier	£8.00 per person
Pimm's No 1	£5.50 per person
Prosecco Sparkling Wine	£6.00 per person
Kir Royale	£6.50 per person
Red and White House Wine	£5.00 per person
Iced Homemade Fruit Cup	£14.50 per jug
Orange or Apple Juice	£14.50 per jug

A cash bar is available for those guests who require another type of drink.

Different drinks (by prior arrangement) may be served as an alternative.

Tabs can be arranged individually for family members if required.

Wine List

WHITE WINES

			<u>Bottle</u>	<u>Half Bottle</u>	<u>125ml</u>	<u>175ml</u>
France 1	CUVEE ROUSSON DRY WHITE <i>Apple and lemon notes on a smooth, gentle palate.</i>		£16.75	-	£3.80	£4.85
Germany 2	LIEBFRAUMILCH, Scmitt 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>Floral aromas with masses of fresh lemon, lime and gooseberries, refreshing and crisp.</i>		£23.00	-	£4.40	£5.50
Australia 5	JARRAH WOOD Semillion Chardonnay <i>Refreshingly dry style with lively citrus fruit characters and a crisp finish.</i>		£23.00	-	£4.40	£5.50

ROSÉ WINES

Italy 15	PINOT GRIGIO Rosato, Ca Lunghetta <i>A tropical nose leads into a palate of grapefruits, mangos and fresh apricots.</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

RED WINES

France 17	CUVEE ROUSSON RED <i>Soft and smooth with gentle red and black berry fruit flavours.</i>		£16.50	-	£3.80	£4.85
France 18	ROTHSCHILD Merlot <i>Soft Morella cherry and blackberry flavours, fresh and smooth.</i>		£23.00	-	£4.40	£5.50
Australia 19	JARRAH WOOD Shiraz Cabernet Sauvignon <i>Smooth, easy drinking wine, full of plum fruit flavours backed with a tantalizing hint of spice.</i>		£23.00	-	£4.40	£5.50
Chile 20	VIA ALTA Cabernet Sauvignon <i>A deep-coloured, rich blackcurrant flavoured wine with a long finish.</i>		£23.00	-	£4.40	£5.50
Spain 24	RIOJA VEGA Crianza <i>Rich in aromas with vanilla, toasty oak & spicy flavours</i>		£25.00	£13.25	£4.50	£6.00
France 25	FLEURIE <i>Wonderful, rich, elegant bouquet especially powerful and stylish</i>		£25.75	£13.95	-	-

CHAMPAGNES & SPARKLING WINES

			<u>Bottle</u>	<u>Half Bottle</u>	<u>Glass</u>
Italy 32	PROSECCO Casa Vinicola Botter <i>Delicate bready aromas with harmonious flavours of mature apple and fresh fruit.</i>		£24.00	-	£5.90
France 35	HOUSE CHAMPAGNE Jules Feraud <i>Cuvée de Reserve Elegant, biscuity champagne of great quality</i>		£39.50	£20.50	£7.50
France 36	TAITTINGER NV <i>Largely Chardonnay, this wine is famous for its lightness and elegance.</i>		£49.00	-	-

March 2019

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

Private Room Hire

	2019	2020
The Langham Restaurant – up to 120 covers	£375.00	£385.00
Sovereign Suite as a small reception room	£65.00	£70.00
West Dean Suite as an Evening Reception or, Private dining up to 36	£300.00	£310.00
Casino equipment Blackjack and Roulette with both tables, chips and croupiers	£260.00	£265.00
Disco	£270.00	£275.00
Chair covers and bows	£4.50 per chair	£4.50 per chair