

Christmas Day at Langan's

*Available from 1pm
180*

Canapés for the Table

Aged Comte & Truffle Gougère

Ham Hock Croquettes

Smoked Salmon & Caviar Blinis

Langan's Caviar Selection

Served with Blinis & Crème Fraîche

Beluga Caviar
30g 225 | 50g 375 | 125g 935

Golden Oscietra
30g 95 | 50g 184 | 125g 460

Platinum Caviar
30g 72 | 50g 145 | 125g 325

Starters

Fois Gras Terrine

Sauternes Jelly & Toasted Brioche

Pan Fried Scallops

Cep Purée, Shellfish Velouté

Delica Pumpkin Velouté

Chestnuts, Truffle Crème Fraîche

Beetroot Salad

Sheep's Labneh, Hazelnuts

Main Courses

Roasted Norfolk Bronze Turkey

or

Roasted Rib of Beef

Pigs in Blankets, Honey-Roasted Parsnips, Roast Potato, Yorkshire Pudding, Chestnuts & Brussels Sprouts

Crab & Lobster Pie

Winter Leaves

Roasted Cauliflower

Tahini & Coconut Yogurt

Roast Turbot

Celeriac, Brown Shrimp

Cheese Course

Truffle Brie de Meaux

Puddings

Christmas Pudding

Brandy Custard, Speculoos Ice Cream

Black Forest Yule Log

Chocolate & Baileys Fondant

Vanilla Ice Cream

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A £2.00 COVER CHARGE PER PERSON APPLIES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT.