

# Langan's x HG Walter Nose to Tail Dinner

8 April 2025

## Snacks

**Lamb Tartare & Pickled Beetroot Croustade**

**Confit Lamb Belly Skewer with Coriander & Mint**

**Lamb Curd & Spring Pea Tart**

*Champagne Laurent-Perrier – La Cuvée – Brut NV*

## Starters

**Crispy Lamb Sweetbreads, Puy Lentils, Wild Garlic Gremolata**

*Saint-Aubin – Domaine Sylvain Langoureau – Burgundy 2022*

## Main Course

**Lamb Cutlet, Fillet Persillade, Choux Farci & Fondant Potato**

*Château La Garde – Pessac-Léognan – Bordeaux 2015*

## Dessert

**Lamb Fat Phyllo Pastry, Pea Sorbet, Mint Oil, Strawberries**

**Walter Julep**

*Bulleit Bourbon, Mint, Lemon, Demerara Sugar, Chocolate Bitter*



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.*

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