



LANGSHOTT MANOR
Historic Elizabethan Hotel

FESTIVE PARTY MENU

CHOOSE ONE STARTER, MAIN AND DESSERT

STARTERS

LEEK SOUP

Chive Oil and Crispy Leeks

SALMON TERRINE

Lemon Crème Fraîche, Ciabatta Melba Toast

PRESSED HAM HOCK TERRINE

Green Apple Puree, Pickled Vegetables, Brioche

CARAMELISED ONION AND BLUE CHEESE TART

Rocket Salad

MAINS

TURKEY AND BACON BALLONTINE

Roast Potatoes, Pigs in Blankets, Carrots, Rich Turkey Gravy

ROASTED BEEF RUMP

Dauphinoise Potatoes, Creamed Cauliflower, Cauliflower Florets

CRISPY COD

Grilled Fennel, Chervil, Samphire Sauce

PUMPKIN WELLINGTON

Vegan Feta, Steamed Kale, Horseradish Gel

DESSERTS

CHRISTMAS PUDDING

Brandy Sauce

ICED BROWN SUGAR PARFAIT

Spiced Pineapple, Poppy Seed and Sesame Tuille

VEGAN STICKY TOFFEE PUDDING

Vegan Vanilla Ice Cream

BRITISH & FRENCH CHEESES

Quince Paste, Celery, Grapes, Crackers

Please enquire if you require information about allergens.

#alexandermoments @langshottmanor

