



LANGSHOTT MANOR  
*Historic Elizabethan Hotel*

# YOUR WEDDING AT LANGSHOTT MANOR

## *Sample Menus*

Browse our wedding menus, from canapés to serve alongside your welcome drinks, a traditional wedding breakfast, to an evening buffet and snacks.

If you prefer a more informal meal we'd be pleased to offer further suggestions. Please do let us know and we can provide details.



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## RECEPTION DRINKS

The following suggestions can be prepared to ensure prompt service for your guests as they arrive. We do ask that you limit the choice to a maximum of three, and include a non-alcoholic option.

Two to three glasses are recommended per person:

### Alcoholic

Prosecco, Via Vai - £40 per bottle

Laurent Perrier Champagne - £99 per bottle

Laurent Perrier Rosé Champagne - £150 per bottle

Bouche Champagne - £70 per bottle

Balfour Sparkling English Wine - £75 bottle

Balfour Sparkling English Rosé - £85 per bottle

Budweiser, Peroni, Corona, Estrella Lager - £7.50 per bottle

Pimms - £20 per jug

Bucks Fizz - £12 per glass

### Non-Alcoholic

Jug of Sparkling Elderflower - £15 per jug

Freshly Squeezed Orange Juice £12 per jug

Apple Juice £12 per jug

### For the Meal

We recommend that ½ of a bottle of wine is allowed per person. We do not publish a wine list at this stage, as vintages and availability will change. As a guideline our house wines are priced from £33 per bottle.

### For the Toasts

It has become customary for still and sparkling water to be offered during the meal. If there are children attending and guests who will be driving after the event, you should consider the provision of soft drinks. A glass of Champagne or sparkling wine is usually served prior to the start of the speeches. One bottle usually serves five guests. We do not include a wine list at this stage, as vintages and availability will change. As a guideline our House Champagne is priced at £70 per bottle.

Some of our drinks and food may contain allergens.  
Please ask a member of staff if you require further information.



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## RECEPTION CANAPÉS

Four canapés £15 per person. Additional canapés will be charged at a supplement of £1.50 each.

Guests with dietary requirements will be catered for separately.

Please note that pre-orders are required 14 working days before your event.

### CANAPÉS

RED PEPPER GAZPACHO

with Elderflower Foam

TROUT TARTARE

with Kombu Tapioca and Wild Garlic Emulsion

SMOKED SALMON BLINI

with Dill Crème Fraîche and Caviar

LAMB SAMOSA

with Mint Yoghurt

TOMATO MOZZARELLA BRUSCHETTA

HAM HOCK CROQUETTE

with English Mustard



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## WEDDING BREAKFAST

Please choose one starter, one main and one dessert for your guests to enjoy. Please note guests with dietary requirements will be catered for separately. If you'd prefer, for a supplement fee of £15 per person, you can choose three starters, three mains and three desserts for your guests to choose from.  
Please note that pre-orders are required 14 working days before your event.

### STARTERS

WILD GARLIC VELOUTÉ

HERITAGE TOMATO SALAD

WITH GOATS CHEESE MOUSSE, LOVAGE EMULSION AND CANDIED PISTACHIOS

CHICORY WALDORF SALAD

WITH GRAPE MUSTARD, CELERY, APPLE AND TOASTED WALNUTS

SEABASS CEVICHE

WITH BLOOD ORANGE, CHILLI, LEMON BALM AND RAPESEED OIL

CRAB AND CRAYFISH TART

WITH CODS ROE AND LEMON BALM

CHICKEN LIVER PARFAIT

WITH PICKLED BERRIES, CHICKEN JELLY AND TOASTED BRIOCHE

HAM HOCK AND PEA TERRINE

WITH GRILLED SHALLOT AND TOASTED SOURDOUGH



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## WEDDING BREAKFAST

### MAINS

FETA, BUTTERNUT SQUASH AND SPINACH WELLINGTON

with Steamed Kale and Toasted Pumpkin Seeds

GRILLED BABY AUBERGINE

with Smoked Courgette Purée, Roquito Peppers and Pickled Courgette Ribbons

CORN FED CHICKEN AND CHORIZO BALLOTINE

with Hassleback Potatoes, Charred Leeks and Supreme Sauce

HERB CRUSTED LAMB RUMP

with Purple Sprouting Broccoli, Pomme Anna, Mint Oil and Lamb Jus

PAN FRIED HAKE

with Pomme Purée, Mussels, Samphire and Seaweed Butter

CURRIED MONKFISH TAIL

with Coconut Rice, Grilled Pak Choi, Toasted Coconut and Massaman Sauce

### DESSERTS

ICED BROWN SUGAR PARFAIT

with Poached Rhubarb and Tonka Bean

BANANA CAKE

with Coffee Gel and Banana Rum Mousse

WARM CHOCOLATE TART

with Amarena Cherries and Pistachio Ice Cream

BEE POLLEN PANNA COTTA

with Honeycomb, Strawberry Jelly, Honey and Mint

SELECTION OF BRITISH AND FRENCH CHEESES

with Crackers and Fruit Chutney