

Luncheon at Langshott

Let's Do Lunch

2 Courses £15.00

3 Courses £20.00

Terrine of Pork, Apple Chutney £5.00

Butternut Squash and Cumin Soup, Coriander and Yoghurt (V) £5.00

Confit Leg of Corn Fed Chicken, Shallots, Fondant Potato, Savoy Cabbage £10.00

Seared Fillet of Salmon, Linguini, Saffron Cream £10.00

Vanilla and Rum Pannocotta, Marinated Fruits £5.00

Dark Chocolate Tart, Pistachio Ice Cream £5.00

Ala Carte Lunch

Starters

Mallard Consommé, Roast Beetroot £8.50

Ham Hock and Rabbit, Pineapple and Tarragon £8.00

Breaded Fillet of Mackerel, Pear, Cider and Mustard £11.50

The Weald Smokery Smoked Salmon with Traditional Garnish £10.95

Main Courses

Venison Stew, Creamed Potatoes, Green Beans and Pancetta £14.50

Wild Turbot and Oxtail, Salsify, Spinach and Oxtail Jus £23.00

Goose, Red Cabbage, Swede and Confit Leg £22.50

Tagliatelle of Wild Mushrooms, Truffle Oil and Herb Emulsion (V) £15.00

Desserts

Banana Soufflé, Malt and Caramel £9.50

Muscavado Savarin, Espresso and Indian Spiced Mango Sorbet £7.50

Cream Brûlée, Home made Shortbread Biscuit £8.00

Assiette of Artisan Cheeses, Langshott Garden Quince Jelly, Pickled Walnut Bread £9.00

Coffee and Petit Fours £4.50

A suggested Service charge of 12.5% is added to bills; however payment of this service is entirely at the discretion of our customers

A La Carte Menu

Starters

Breast of Partridge, Foie Gras

Lentils and Chestnuts

Salmon Mi Cuit

Sorrel, Pickled Cauliflower and Mizu Caramel

Ham Hock and Rabbit

Pineapple and Tarragon

Breaded Fillet of Mackerel

Pear, Cider and Mustard

Mallard Consume

Roast Beetroot

Classics

The Weald Smokery Oak Smoked Salmon

Traditional Garnish

Main Courses

Venison

Butternut Squash, Gnocchi and Chocolate Jus

Goose

Red Cabbage, Swede, Confit Leg

Seared Fillet of Turbot

Oxtail Faggots, Oxtail Jus

Gurnard and Langoustines

Saffron Potatoes, Boulibase Sauce

Suckling Pig

Loin, Shoulder and Belly

Classics

Tottingworth 7oz Fillet Steak (£7 Supplement)

Pomme Pont Neuf, Sauce Béarnaise, Mushroom and Tomato

Desserts

Muscavado Savarin

Espresso and Indian Spiced Mango Sorbet

Chocolate and Pink Grapefruit

Torte, Sorbet

Banana Soufflé

Malt and Caramel

Pear and Hazelnut

Trifle and Macaroon

Artisan Cheeses

Langshott Quince Jelly, Pickled Walnut Bread

Tasting Menu

Mallard Consommé

*Roast Beetroot
France 2008*

Colombard Chardonnay Duc de Chapelle,

Ham Hock and Rabbit

*Pineapple, Tarragon
Geoff Merrill,*

Shiraz Grenache Rose, Pimpala Road,

Salmon Mi Cuit

*Sorrel, Pickled Cauliflower and Mizu Caramel
Verdicchio, Italy 2008*

Conti Di Buscareto,

Butter Roasted Loin of Venison

*France 2003
Butternut Squash, Gnocchi and Chocolate Jus*

Bourgogne Pinot Noir,

Chocolate and Pink Grapefruit

Torte, Sorbet

Muscavado Savarin

*Espresso and Indian Spiced Mango Sorbet
USA, 2005*

Elysium Black Muscat,

Coffee & Petit Fours

A la Carte

3 Courses

Forty Four Pounds Fifty Pence

Coffee and Petit Fours

Four Pounds Fifty Pence

Tasting Menu

(Last orders 9pm. Menu must be taken by the whole table)

Set Menu

Fifty Five Pounds

Set Menu Including Wines

Eighty Pounds

A suggested Service charge of 12.5% is added to bills; however payment of this service is entirely at the discretion of our customers

Dishes may contain nuts or other products that could cause allergic reactions

Please discuss any concerns with the Restaurant Manager.

We respectfully ask that mobile phones and Laptops are not used within the Mulberry Restaurant.

Vegetarian Menu

Starters

Langshott Manor Garden Salad

Tarragon Dressing

Butternut Squash Soup

Curry Oil

Welsh Rarebit Beignets

Pear, Sage and Cider

Main Course

Pithivier of Vegetables

Creamed Leeks

Tagliatelle of Wild Mushrooms

Truffle Oil and Herb Emulsion

Parsnip and Apple Tatin

Light Curry Cream