

# Langley Castle Hotel

## Table d'Hôte Dinner Menu



### Appetisers

#### Local Partridge

Pan fried breast of red leg partridge, braised with red cabbage, sautéed bacon, red wine reduction.

#### Goats Cheese (V)

Basil infused whipped goats cheese, pickled vegetables, beetroot puree.

#### Seafood

Pan fried scallops, marinated roasted prawns, steamed mussels, shellfish bisque, coriander and tomato straw.  
**(£3.50 supplement)**

#### Chicken

Chicken and fois gras pave, grain mustard Chantilly, white truffle mayonnaise.

#### Crab

Squid ink and crab ravioli, sweetcorn veloute, lemongrass foam, soft herbs.

#### Risotto (V)

Wild mushroom risotto, soft boiled quail eggs, parmesan toast.

#### Liver

Pan fried calves liver, confit carrots, onion puree, natural jus.



### Intermediate Course

A chilled glass of refreshing sorbet

Or

Chef's soup of the day served in a demitasse cup

