Langley Castle Hotel Table d'Hôte Dinner Menu

Main Courses

Beef and Pheasant

Twice cooked shin of beef and breast of pheasant, olive oil mashed potato, oyster mushroom, Madeira jus.

Duck

Oven baked breast of duck, sautéed honey and sesame fine bean, tempura pineapple, glazed pak choi, star anise and redcurrant reduction.

Hake

Pan fried hake, wilted kale, saffron potatoes, crayfish parcel, dill butter sauce.

Lamb

Roast rump of lamb, swede puree, baby turnips, potato terrine, puy lentil jus.

Monkfish

Pan fried monkfish tail, textures of parsnip, crisps curried puree and confit, black pudding bonbon, sarono ham.

Tart Tatin (v)

Mediterranean vegetable tart tatin, crispy sesame seed poached hens egg, herb oil, dressed rocket.

Whole grilled Dover Sole

Whole grilled Dover sole, with lemon, parsley and caper butter (Supplement £7.50 – can be served off the bone if preferred)

Chateaubriand (serves two)

Double Fillet of Hexhamshire Beef, oven roasted and carved at your table, Served with Sauce Bearnaise (served with chunky chips and traditional garnish **OR** New potatoes and seasonal vegetables) (Supplement £15.00)

(If you prefer your beef medium to well please allow extra cooking time)

Each main course will be presented with a vegetable or accompaniment chosen to compliment that specific dish which, in our opinion, should comprise a complete meal

However should you require, the additional menu items shown below are available

Chunky Chips £3.00 Mixed Green Salad £3.00 Baby New Potatoes £3.00 Additional Selection of Vegetables £3.00

Chef's Pre Dessert

Dessert

Our dessert menu will be presented to you in the restaurant

This is a five course Table d'Hôte Menu and is priced at £39.50 including V.A.T.

Service charges are not included and are discretionary.

Please note that some dishes have supplement charges applicable and will be added to the cost of the meal. All these items are cooked to order so each dish can be prepared to a high standard, please allow a little extra time for this.