

CHRISTMAS MENU 2025

STARTERS

SOUP OF THE EVENING (CY,MK,SP)

(V) COOLEENEY GOAT'S CHEESE & CRANBERRY CROQUETTE

CELERY & WALNUT SALAD (G,E,MK,N,MD,SP)

PRESSED PORK TERRINE

ORCHARD | ELLY & TOASTED COUNTRY BREAD (G,MK,SP)

SMOKED CHICKEN & APRICOT TARTLET

ROCKET LEAVES, AGED SHERRY CREAM (G, E, MK, SP)

(VE) RAINBOW QUINOA & ROAST WINTER VEGETABLE TIAN

ARRABIATA GLAZE & TOASTED PINENUT(G,N,SP)

MAINS

CHRISTMAS SPICED SLOW BRAISED BEEF FEATHERBLADE

CHATEAU POTATO, MAPLE GLAZED CARROTS, CHESTNUT MUSHROOM & THYME CREAM (MK,CY,SP)

POACHED DUO OF ATLANTIC SALMON & SEABASS

PRAWN & CHIVE VELOUTE (F,C,MK,CY,SP)

ROAST STUFFED TURKEY & BAKED KILKENNY HAM

BRIOCHE & BACON STUFFING, PORT WINE REDUCTION (G,E,MK,CY,SP)

(VE) MISO MARINATED TOFU

ROAST BUTTERNUT SOUASH & ALMOND, WILD RICE TIMBALE, ROAST PEPPER EMULSION (S,G,N,MD,SP)

PARMA HAM WRAPPED PORK FILLET

BLACK PUDDING & DRIED FRUIT STUFFING, CIDER APPLE CREAM (G, MK, CY, SP)

DESSERTS

BAILEYS & BROWN BREAD ICE CREAM GATEAU

BUTTERSCOTCH SAUCE (G,E,MK,N,SP)

SIGNATURE LANGTON'S CHRISTMAS PUDDING

BRANDY CREAM (G,E,MK,N,SP)

MILK CHOCOLATE & BAILEYS BROWNIE

DRUNKEN CHERRIES & BOURBON VANILLA ICE CREAM (E,N,MK,SP)

(VE) VALENCIA ORANGE & ALMOND TARTLET

PEACH MELBA COMPOTE & RASPBERRY SORBET (G,N,SP)

TOFFEE APPLE & RUM PIE

(G,E,MK,SP)

Freshly Brewed Coffee & Tea

ALLERGENS LIST: CONTAINS

GLUTEN = G, CRUSTACEANS = C, EGGS = E, FISH = F, MOLLUSCS = M, SOYBEANS = S, PEANUTS = P, NUTS = N, MILK = MK, CELERY = CY, MUSTARD = MD, SESAME SEEDS = SS, SULPHITES = SP, LUPIN = L



