

THE LANGHAM

LONDON



SOMETHING OLD,
SOMETHING NEW,
SOMETHING BORROWED
SOMETHING ROUX...

WEDDING MENU

SPRING — SUMMER 2019

Please select the same menu for the entire party,
however we would be pleased to cater for dietary requests

COLD CANAPES

Smoked salmon, seeded cracker, wasabi crème fraiche

Salmon tartare, avocado, black sesame cornet

Buttered crab and tarragon roll

Prosciutto palmiers

Parmesan and sesame sablés

Hummus, flatbread crisp, tabbouleh, sumac (v)

Primo sale ricotta and piquillo pepper cracker

Lebanese stuffed vine leaves (vegan) (gf)

Crisp baby artichokes, saffron emulsion (vegan) (gf)

HOT CANAPES

Prawn and sesame toast, spiced XO sauce

Roast Orkney scallop, lemon dressing (gf)

Pork and prawn 'siu mai'

Peppered ham and raclette 'croque toastie'

Chicken 'shish tawouk', tahini sauce (gf)

Morel, Gruyere quiche (v)

Crisp baby artichokes, saffron emulsion (vegan) (gf)

Comte gougère (v)

Saffron and gorgonzola 'arancini' (v)

All prices are inclusive of VAT, a discretionary 10% service charge will be added to all food & beverage selections
Please advise your service team if your guests have any allergies or intolerances to any food products
Information about ingredients are available on request

STARTERS

Burrata from La Latteria, summer truffle, frisée, toasted pumpkin seeds
Grilled cornish mackerel, crab salad, cucumber, yoghurt, dill
Peppered Buccleuch beef carpaccio, baby artichokes, hazelnuts, dandelion
Confit salmon, miso crème fraiche, yuzu dressing
Dorset crab salad, buckwheat tuile, sauce verte, kalamansi-lemon dressing
Confit sea-trout, taramasalata, pickled fennel salad
Whisky-cured salmon, wasabi crème fraiche, radishes, seaweed rice cracker
Foie gras ballotine, smoked duck and endive salad, truffle and pistachio dressing

MAINS

Roast Cod, Cornish new potatoes, 'potted shrimp' butter
Grilled salmon, Japanese rice, sprouting broccoli, miso butter sauce
Glazed tender beef, thyme crumb, peas française
Roast 'Cotswold White' chicken, Hen of the Woods mushrooms, tarragon jus
Butter-roast halibut, crushed potatoes, saffron and red pepper sauce
Steamed dover sole, white asparagus, fine herbs, sherry beurre blanc
Roast fillet of Buccleuch beef, feuilleté of spring vegetables, creamed morel sauce
Herb-crusté saddle of lamb, courgettes provençal, smoked aubergine, marjoram jus

DESSERTS

Caramelia chocolate and coffee cream, Arabica ice
Caramelised apple, Madagascan vanilla ice cream and salt caramel
Summer fruit pavlova, white chocolate cream
Coconut cream, crunchy sable, pineapple and mango
Strawberry crunchy choux, lime and basil sorbet
Poached pears, cardamom soaked sponge and vanilla ice cream
Sauterne Jelly, melon, mint and berries
White chocolate namelaka, litchi sorbet and caramelized pistachios

COFFEE, TEA AND PETITS FOURS

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VEGETARIAN AND VEGAN MENU

STARTERS

Burrata from La Latteria, summer truffle, frisée, toasted pumpkin seeds (v) (gf)

Green asparagus salad, buckwheat tuile, citrus dressing (vegan)

Baby violet artichokes, sunflower seeds, dandelion and tomato vierge (vegan) (GF)

MAINS

Comté-filled gnocchi, purple basil pesto (v)

Broad bean and bulgur 'falafel', lemon dressing, shimeji mushrooms (vegan)

Spiced Italian aubergine, king oyster mushroom 'shwarma', tahini dressing (vegan)

(GF)

At a supplement all dishes can be tailored to suit your tastes if a more extensive event is required

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ABOUT US

The refreshed interior of The Grand Ballroom reflects the hotel's Victorian heritage. Butterflies played a key part in the era's spirit of discovery and a display of pinned butterflies would often feature in elegant parlours. Butterflies regularly embellished ball gowns and hair accessories and would undoubtedly have been worn by the 'beau monde' when the hotel first opened.

Our events offering, Chez Roux, is in partnership with culinary icon Michel Roux Jr. We are unique in London as the only venue to work with a double Michelin-starred chef across all of our events menus. This means our cuisine has the hallmarks of classic French cooking, but interpreted with a lighter, modern touch.

Whatever the nature of your event, from business meeting to wedding celebration, our dedicated events professionals will be delighted to work with you, and pride themselves on delivering exemplary attention to detail and service.

To find out more, please contact our experienced team at
tllon.events@langhamhotels.com.