

THE LANGHAM

LONDON



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

SAMPLE WEDDING MENU

AUTUMN - WINTER
2020-2021

COLD CANAPÉS

Beetroot tartare, cauliflower and candied walnuts

Beef tataki, spring onions and ponzu

Seabass ceviche, mango and coriander

Chicken liver mousseline, balsamic, sesame cornet

Gin-cured salmon, lemon crème fraîche, caviar

Yellow-fin tuna tartare, avocado, tomato

Smoked duck wrap, green papaya and plum

Roast pepper Piperade, whipped goat's curd

Carrot ceviche, cumin-coconut yoghurt

HOT CANAPÉS

Truffled Comté gougères

Cèpe mushroom and Taleggio arancini

Smoked turkey and raclette 'croque toastie'

Tomato soufflé, olives, basil

Crisp beef 'wontons', gremolata

Thai fish cake, spicy lemon aioli

King prawn roll, pickled cucumber

Sweet potato, black beans, lime crema

Smoked mackerel, beetroot, horseradish tartlet

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

STARTERS

Dorset crab salad, buckwheat tuile, sauce verte, Kalamansi-lemon dressing
Whisky-cured salmon, wasabi crème fraîche, radishes, seaweed cracker
Burrata from La Latteria, watercress pesto, crisp curly kale, toasted hazelnuts
Smoked duck, pomegranate, Madeira vinaigrette, bitter leaf salad
Peppered Buccleuch beef carpaccio, winter truffle dressing, frisée salad
Spiced carrot tartare, freekeh grain, saffron-pickled raisins, aubergine 'pastilla'
Grilled Crapaudine beetroot, pickled Shimeji mushrooms, hazelnut praline
Orkney scallops, cauliflower purée, pickled raisins and beurre noisette dressing
Native lobster salad, truffled Marie Rose, palm heart, avocado

MAINS

Buttered Dover Sole, roast salsify, grilled Romanesco, sherry Beurre Blanc
Glazed tender beef, thyme crumb, Mimolette potatoes
Roast 'Cotswold White' chicken, Hen of the Woods, pommes fondant, tarragon jus
Loin of venison, roasted celeriac, baby endive, quince, Grand Veneur sauce
Roasted cod, potato gnocchi, sea vegetables, Cornish fish sauce
Hay – smoked celeriac, almond butter, braised Enoki mushrooms
Roast Delica pumpkin, sage gnocchi, sprouting broccoli, toasted pecans
Fillet of Buccleuch beef, mousseline potatoes, roast onions, Bordelaise sauce
Grilled turbot, Champagne butter sauce, confit lemon, young vegetables

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DESSERTS

Date and toffee pudding, vanilla ice cream

Dulcey namelaka, fig and blackcurrant sorbet, almond crunch

Crème caramel

'Petit choux' praline, coffee ice cream

Apple tatin, cinnamon toffee, clotted cream

Manjari chocolate sorbet, coconut cloud, caramelised cocoa nibs

COFFEE, TEA AND CHOCOLATE SHARDS

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.