



CHRISTMAS DAY LUNCH

French onion soup, gruyere croute [vg on request]

Game Terrine, pressing of mallard, pigeon and rabbit studded with pistachio, chicory, beetroot and orange

Slow cooked pork belly roulade, black pudding bon bon, caramelized apple, crispy crackling
Sun blushed tomato arancini, basil pesto, black olive, baby leaves [df] [vg] [v]

Prawn, smoked salmon and crayfish cocktail,
Marie Rose sauce, cherry plum tomato, mixed seed soda bread

Orange Sorbet, Champagne Foam [df] [gf] [vg] [v]

Turkey breast roulade with orange and cranberry stuffing,
duck fat roast potatoes, pigs in blanket, turkey gravy [df] [gf on request]

Dry aged fillet of English beef, steak and kidney suet pudding,
honey roast parsnip puree, buttered spinach, pomme Anne potato, merlot and thyme jus

Roast wild seabass fillet, smoked haddock rosti, fried chorizo, wilted greens, vanilla hollandaise [gf]

Winter vegetable pithivier, roasted heritage beets, chard, warm smoked paprika granola, beetroot jus [df] [vg] [v]

Traditional Christmas plum pudding, chocolate rum butter, citrus and spice brandy sauce [v]

Chocolate and Amaretto tart, textures of raspberry, almond brittle [v]

Black cherry pavlova, baked meringue, black cherry, vanilla bean cream, lemon curd [gf] [v]

Sticky toffee pudding, rum butterscotch sauce, honeycomb, vanilla bean ice cream [v]

Selection of British cheeses, celery, grapes, savory wafers, plum and apple chutney

Chocolate truffles, selection of teas and coffee

Please always inform your Event Planner of any allergies upon placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian

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