

THE LANGHAM  
LONDON



PRIVATE DINING BY ROUX  
PLATED DINNER MENU

AUTUMN - WINTER  
2021 - 2022

# PLATED DINNER MENUS

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

## STARTERS

Burrata from La Latteria, crapaudine beetroot, almond and frisseline salad (V, GF)  
Spiced carrot tartare, freekeh wheat, saffron pickled raisins, aubergine pastille (vegan)  
Grilled brassicas, pickled king oyster mushroom, bitter leafs and toasted seeds (vegan, GF)  
Buckleuch beef carpaccio, truffle aioli, Jerusalem artichokes and hazelnuts (GF)  
Charred tuna loin, bonito cream, lotus crisp, avocado  
Roast Orkney diver scallop, beurre blanc, Oscietra caviar (£5 supplement) (GF)  
Native lobster salad, palm hearts, truffled Marie Rose sauce (£5 supplement) (GF)

## MAINS

Potato gnocchi, roasted Delica pumpkin, sage and charred baby leeks (vegan, GF)  
Fondant celeriac, Morel mushroom ragout, sprouting broccoli, toasted macadamia (vegan, GF)  
Baked Cornish cod, Chanterelle mushrooms, grilled leeks, confit potato and red wine sauce  
Roast saddle of lamb with cumin crust, freekah, Romano pepper and feta emulsion  
Tender glazed beef, Mimolette potatoes, Roscoff onions, crisp shallots  
Cotswold chicken supreme, glazed carrots and broccoli, Morel mushroom sauce  
Roast fillet of Buckleuch beef, ox cheek croquette, champ,  
green peppercorn sauce (£10 supplement)  
Isle of Gigha halibut, potted shrimps, sea vegetables, saffron beurre blanc (£10 supplement)

## DESSERTS

Banana and date pudding, pecan crumble and ice cream

Coconut and exotic fruit ravioli, passion and banana sorbet (vegan, GF)

Tiramisu (GF)

Vanilla infused plums, milk bread tuile and sorbet

Lemon cream, light brown meringue with caramelised rice (GF)

Chocolate fondant, salted caramel ice cream

Apple and pear confit, oat crumble, clotted cream and caramel (GF)

Pistachio flan, forest fruit ice cream

## COFFEE, TEA AND CHOCOLATE SHARDS

(V) Vegetarian (GF) Gluten Free (DF) Dairy free

## 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](mailto:tllon.events@langhamhotels.com).