

The Langley Tap ~ Christmas Menu 2018 ~ 01249 652707

Served Tuesday to Saturday ~ 1st December to 22nd December.

To Start With...

Honey Roast Parsnip Soup with Truffle Oil ~ served with a homemade herb oil and crusty bread. (DF, Vegan)

Trio of Seafood ~ A griddle cooked scallop on a chorizo crouton, A chilli and garlic crevette & crayfish tails with white wine sauce. (GF)

Potted Pork ~ with plums and fresh ginger, served with a homemade pork scratching. (GF)

The Main Event...

Roast Sirloin of Beef ~ Served pink, with all the traditional trimmings of a homemade Yorkshire pudding, sausage wrapped in bacon, roast potatoes and a rich red wine & thyme gravy.

Roast Turkey ~ Served with all the traditional trimmings of a homemade Yorkshire pudding, sausage wrapped in bacon, roast potatoes and a rich cider & basil gravy.

Salmon en Croute ~ Stuffed with brie and cranberry, wrapped in puff pastry, served with a champagne and dill sauce.

Sweet Potato & Vegetable Casket ~ Sweet potato and a selection of seasonal vegetables, served on a bed of mushroom and tarragon risotto, with a white wine sauce.

All Served With Seasonal Vegetables

(All Main Meals can be adapted to Gluten Free – Please Ask)

For the Sweet Tooth...

Traditional Christmas Pudding ~ served with crème Anglais.

Chocolate & Hazelnut Fondant ~ Homemade, served with fresh Chantilly cream.

Mango & Passionfruit Mousse ~ Served in a brandy snap basket. (GF on request)

Followed by Coffee and Homemade petit fours.

Two Courses £26pp Three Courses £30pp

10% Gratuity will be added to parties of 6 or more.

To secure your booking, a £10 per person non-refundable deposit will be required along with all your groups' menu choices.