

# The Langley Tap ~ Christmas Menu 2019 ~ 01249 652707

*Served Tuesday to Saturday ~ 3<sup>rd</sup> December to 21<sup>st</sup> December.*



## To Start With...

**Langley Tap Smokey** ~ Smoked chicken, bacon & mushrooms, in a creamy sauce, topped with cheese, served with crusty bread and a salad garnish.

**Salmon, Horseradish & Chive Mousse** ~ Served with a side salad, brown bread & butter.

**Spiced Butternut Squash Soup** ~ Finished with a chilli & coriander oil dressing, served with crusty bread.  
(DF, Vegan)

*(All starters can be adapted to Gluten Free- please ask when ordering.)*

## 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.

**Cod Wellington** ~ Stuffed with mushrooms, tarragon & garlic, wrapped in puff pastry, served with a Marsala cream sauce & traditional roast potatoes.

**Sun-dried Tomato & Basil Arancini** ~ Served with a roasted red pepper sauce & traditional roast potatoes.

*All served with seasonal vegetables.*

*(All main meals can be adapted to Gluten Free ~ please ask when ordering)*

## For the Sweet Tooth...

**Traditional Christmas Pudding** ~ Served with homemade brandy custard.

**Banoffee Pie** ~ Layers of banana and toffee sauce, on a biscuit base, topped with fresh cream.

**Black Forest Brownie** ~ Our twist on a chocolate brownie, with kirsch soaked cherries, served with a scoop of Marshfield Ice-cream. (GF)

*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 within 1 week, along with all your groups' menu choices.