

PALM COURT

VALENTINE'S DAY

STARTER

Lobster bisque, potted shrimp and pickled basil
Paysanne salad, crisp hen's egg, toasted seeds, sauce gribiche
Boudin blanc, puy lentils, charred leeks, wholegrain mustard
Smoked salmon, buckwheat blinis, "London Club" garnish
Confit duck salad, heritage beetroot, Seville orange, rocket
Burratina mozzarella, pomegranate, bitter leaves, balsamic dressing



MAIN COURSE

Pacherri pasta, mushroom ragout, roasted cauliflower, Pecorino Romano
Cornish hake, mousseline potatoes, grilled broccoli, beurre blanc
Madeira glazed ox-cheek, Comté gnocchi, roscoff onions, gremolata
Lamb and saffron biryani, basmati rice, mango chutney, cucumber raita
Cotswold White chicken supreme, pommes sarladaise, shallot purée, red wine sauce
The Langham beef burger, American cheese, burger sauce, dill pickle, seeded bun
Scottish Buccleuch beef prime rib, roasted roots, sauce 'au poivre' (supplement 10)



DESSERT

Today's tart is.....
Iced coffee parfait, malt cream and honeycomb
Roasted spiced pineapple, vanilla and meringue
Pistachio crème brulee, griottine cherry compote
Oat milk and chocolate ice cream, crunchy streusel, passion fruit caramel
Fruit Ravioli, apple and ginger sorbet

55 per person with a glass of Taittinger Brut Prestige Rosé NV