

PALM COURT

TABLE D' HÔTE

STARTER

Leek and potato soup, wild garlic pesto
Caramelised goats cheese, pickled walnuts, watercress, balsamic
Chicken "oysters", parley mash, grilled shallot
Pressed Scottish Smoked salmon, sour cream, dill, fennel salad
Heritage potato salad, grelot onions and toasted caraway



MAIN COURSE

Classic Cottage pie, fine beans, crisp onions
Cornish cod, new potatoes, broccoli, lemon butter sauce
Lamb and saffron biryani, basmati rice, mango chutney, cucumber raita
The Langham beef burger, American cheese, burger sauce, dill pickle, seeded bun
Cotswold chicken, fries, mixed vegetable salad, cider dressing
Rigatoni pasta, wild mushrooms, broad beans, Somerset ricotta
Buccleuch Beef sirloin, crisp pressed potato, green peppercorn sauce



DESSERT

Blackforest choux
Polenta and blood orange slice, mascarpone cream
Warm lemon sponge, custard and vanilla ice cream
Chocolate ice cream, passion fruit caramel, soy and oat crumble
Iced rhubarb and ginger pannacotta

49 per person