



Set Menu February 2020

£49.50 per head

Soup of the day

Smoked salmon with rye & spelt bread

Duck liver & foie gras parfait, Cumberland sauce

Artichoke, bean & asparagus salad with truffled dressing (v)

~

Natural Products 744
Seafood gratin

Butternut squash risotto with crushed amaretti biscuits* (v)

Poached breast of chicken with white wine & tarragon sauce

Steak & mushroom pie with a crispy puff pastry top

Langan's bangers & mash, white onion sauce

~

Selection of seasonal vegetables

~

Crème brûlée

Yorkshire rhubarb crumble with ginger ice cream

Fruit & berry salad with cream

Profiteroles with salted caramel cream, hot chocolate sauce

~

Filter coffee or tea

* Items specifically containing nuts - some of our products contain nuts, are nut products, or may have been produced in an environment where these ingredients are used in other products.

All prices include VAT. Cover charge £2.00

A discretionary 12.5% service charge will be added to the bill & distributed to the service staff.