



# THE LANGFORD

FIVEHEAD

Christmas is the season for kindling the fire of hospitality  
Washington Irving

seasonal cocktail  
festive negroni – with clementine gin - £7.95

to start

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<b>venison</b>	slow-cooked venison shoulder croquette celeriac and pickled vegetables
<b>scallops</b>	pan-seared scallops roast butternut squash, pancetta and sage
<b>goat's cheese</b>	whipped Vulscombe goat's cheese beetroot, radish and pickled walnuts
<b>carrot + ginger</b>	smooth carrot, ginger + honey soup finished with yoghurt

to follow

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<b>beef</b>	sirloin + slow-cooked ox cheek mushrooms, carrots and confit shallot
<b>catch of the day</b>	pan-fried fillet of white fish Jerusalem artichoke puree, cauliflower and salsify
<b>pheasant</b>	roast breast + slow-cooked leg braised red cabbage, parsnip puree and pomme daupine
<b>gnocchi</b>	hand made potato dumplings autumn vegetables and butter sauce

to finish

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<b>chocolate</b>	dark chocolate and caramel honeycomb and sorbet
<b>apple</b>	apple crumble tart vanilla ice cream
<b>vanilla</b>	vanilla panna cotta poached apples, brandy-soaked prunes and hazelnut tuille
<b>cheese</b>	west country cheeses walnut and sultana bread, oatcakes and homemade jelly

menu prix fixe  
3-courses 45.00

Food allergies and intolerances:  
If you have any queries about our ingredients, please speak to our staff before you order