

RAINBOW CHRISTMAS LUNCH MENU

LANGHAM HOTEL 12:30 5th DECEMBER 2026

A Winter vegetable and lentil soup with toasted caraway seeds

B Smoked salmon parcel of crayfish, prawns and cream cheese, chive and tomato dressing

C Cocktail of melons and strawberries, passion sorbet, mango, papaya and rum

D Galantine of chicken, ham hock and duck, pistachios and sage with a cherry dressing

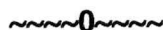


E Roasted breast of Sussex turkey cooked in a sage butter, toasted chestnut, onion and thyme stuffing, chipolata and bacon wrap, warm bread sauce, cranberry sauce

F Slow cooked con fit of rolled belly pork, garden herb and apple farce, brandy infused jus

G Fillet of pollock with roasted fennel and cassoulet of shellfish

H Farmhouse vegetable pie with savoury and wild mushroom gravy



I Traditional Christmas pudding with a rum infused custard and whipped Brandy butter

J Sticky toffee pudding baked Alaska, spiced date ice cream, toffee sponge encased in meringue, warm toffee sauce

K Langham Xmas sundae: Sticky toffee and spiced date ice cream, caramelised apple crumble ice cream and cherry Bakewell ice cream, served with spiced syrup, whipped custard cream, chocolate sticks and a sugar bauble.

L Selection of cheeses with ale chutney grapes and biscuits



Royal Colombian blend filter coffee and chocolate mint Tea and infusions available on request

Three courses £46.00 Including service charge or Two courses £36 including service charge

Complimentary glass of Prosecco on arrival Christmas Cracker and Decoration

All gratuities are shared equally between the whole team

Allergen data is held on each of our dish ingredients, Please ask your server should you require any details