

Langton Arms - Sample Wedding Menu

These are some examples of menus available for your wedding reception. They are only a guide to what we have to offer, as every one of our weddings is tailor-made to your needs.

High-season – April - September

If you are getting married and having your reception with us here at the Langton Arms we have a set up charge of £2000; for a reception only the charge is £1500. If you decide just to marry here and not eat with us, then the charge is £500.

Low-season – October – March

Set up charge £1500, reception only £1000, ceremony only £350

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### **Sample wedding breakfast**

#### **Starters – choose any 3 from the selection below**

Selection of continental breads, homemade hummus & marinated olives

Smoked salmon & prawns with a basil mayonnaise

Charcuterie of our home-cured selection of salt beef, ox tongue, scotch egg, home smoked duck, chicken breast, venison & crispy beef

Dorset Down mushrooms in a creamy garlic sauce topped with Somerset brie with toasted brioche (v)

Homemade Langton Arms Scotch Egg

Marinated crispy beef, chilli mayo & dressed leaves

Chicken liver parfait, plum chutney & toast

Mezze Selection with homemade bread (v)

Baked local Camembert studded with garlic & rosemary (v)

Marinated beef tomato & mozzarella salad (v)

#### **Mains (our main courses can be served to you buffet style or individually plated)**

Slow braised Tarrant Valley beef in a red wine & horseradish sauce

Herb crusted fillet of salmon or cod with a dill cream sauce or tomato coulis

Honey & mustard glazed ham with a parsley sauce

Monkfish wrapped in Parma ham with a saffron sauce

Salmon en croûte served with a herb hollandaise

Chicken stuffed with leek and thyme in a cream leek sauce

Chicken with a smoked bacon, button onion & Dorset Down mushroom sauce

Thai green chicken curry with rice & poppadum

Roast topside of Tarrant Valley beef with Yorkshire pudding and a red wine gravy  
Roast local pork served with crackling & apple sauce

Roast Dorset lamb served with a minted gravy

Vegetarian lasagne with a brie béchamel (v)

Four bean cassoulet (v)

Langton Arms homemade steak pie & chips

Twice Baked Cheese Souffle (v)

### **Desserts**

We have a wide selection of seasonal desserts to choose from which can be tailored to meet the needs of your celebration.

These range from traditional homemade crumbles to decadent chocolate mousses, individually plated trios of desserts and filled brandy snap baskets.

We are very happy to discuss your dessert requirements in more detail.

### **Finally**

Tea & Coffee & mints or home made petit fours

**Our three course menus range in price from £25 – £35  
depending on your choice of dishes**

**For more information please call Barbara on 01258 830225  
or email us at**

**[info@thelangtonarms.co.uk](mailto:info@thelangtonarms.co.uk)**

**Summer 2016**