

# Langashire Manor

HOTEL

## Diamond Menu 2026

**£25.50 per person upgrade charge**

**Warmed Brie and Beetroot Salad**

*On an olive oil croute in a red wine reduction*

**Salmon and Dill Mousse**

*With rocket salad in a citrus syrup glaze served with toasted ciabatta*

**Pearls of Honeydew Melon, Mango and Mint**

*With a honey dressing*

**Parma Ham and Salami**

*With watercress in a basil oil, served with focaccia bread and mixed leaves.*

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**Choice of Chefs Homemade Soup**

**Slow Cooked Lamb Shank**

*In a minted redcurrant jus.*

**Medallions of Beef**

*Topped with pate and Madeira jus*

**Oven Baked Breast of Chicken stuffed with spinach and sun blushed tomato**

*Served in a chive and white wine cream sauce*

**Fillet of Halibut with buttered Asparagus**

*In a cherry tomato and basil sauce*

**Mediterranean Vegetable Filo Parcels**

*On a julienne of vegetables with a cherry tomato coulis*

**All served with a selection of vegetables, roast and new potatoes**

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**Pear and Raspberry Frangipane with blackcurrant sorbet**

**Summer Fruit Cheesecake**

**Trio of Chocolate**

*Dark chocolate brownie, milk chocolate mousse and white chocolate parfait*

**Cheese and Biscuits**

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**Coffee & Homemade Fudge**

**DIAMOND PACKAGE ALSO INCLUDES**

One Glass of Pink Sparkling Wine on Arrival  
Two Glasses of Australian Wine with the Meal  
One Glass of House Champagne Wine for the Toast

**Additional guests charged at £100 pp**

*VAT @ 20% is included*