

# Buffet

Platters of Smoked Fish & Prawns, Dill mayonnaise

Roasted local meats including  
Tarrant Valley Beef, Honey Glazed Dorset Gammon,  
Roast Crown of Free Range Turkey

Coronation Chicken

Homemade Quiches

Homemade Coleslaw

Warm New Potatoes with minted butter

Figs in Blankets

Rice or Couscous Salads

Beef Tomato & Mozzarella Salad

Trio of Melon Salad & Dubonnet dressing

# Desserts

We have a wide selection of seasonal desserts to choose from which can all be tailored to your personal taste and requirements. All our desserts are made fresh from local ingredients by our own team of chefs. Ranging from traditional homemade Fruit Crumbles & decadent Chocolate Mousses, to individually plated Trio's of Desserts and self-fill Brandy Snap Baskets. We are happy to discuss your dessert requirements in more detail.

Tea & Coffee

Mints or Homemade Petit Fours



# Sample Menu

We will tailor a bespoke menu to suit your taste and your budget. All our meat is supplied by our own butchery in Tarrant Rawston and wherever possible all our produce is sourced from within Dorset. We use only the freshest and best of local ingredients to create a delicious and memorable meal whatever the occasion. The following pages are some examples of our dishes from which to build your own menu.

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# Starters

Starters can be served as sharing platters or plated individually

Dorset Down Mushrooms, garlic cream sauce, melting Somerset Brie

Marinated Tarrant Valley Crispy Beef & chilli mayonnaise

Baked Somerset Camembert studded with garlic & rosemary

Locally sourced fish including Dorset Crab, Smoked Halibut & Salmon

Dorset Farmhouse Pate, Chef's chicken liver or smoked mackerel parfait

A selection of Continental Salamis, Cured Meats, Parma Ham & Chorizo

Melon Salad including Galia, Honeydew & Cantaloupe, Dubonnet dressing

Beef Tomato, Mozzarella & Langton Arms Basil dressing

Homemade & Continental Breads, Homemade Hummus & Marinated Olives

# Main Courses

## Fish suggestions

All our fish is delivered daily from Poole

Pan roasted Spiced Monkfish wrapped in Parma Ham & Saffron sauce

Teriyaki marinated Salmon with an Oyster sauce

Herb crusted Fillet of Haddock & cream sauce

Salmon En Croûte & Hollandaise

Traditional Ocean Pie topped with a Parmesan Mash

## Carvery suggestions

All served with traditional accompaniments

Tarrant Valley Roast Beef or Venison, Dorset Roast Lamb or Pork  
or Honey Glazed Gammon

# Meat & Poultry suggestions

Traditional Tarrant Valley Beef Bourguignon  
with smoked bacon, button mushrooms & red wine

Tarrant Valley Beef slow cooked in a spicy Madras sauce

Slow braised Tarrant Valley Steak in a red wine & mild horseradish sauce

The Langton Arms Steak Pie topped with puff pastry

Chicken Supreme stuffed with leeks & lemon thyme  
wrapped in smoked bacon with a red wine or wood mushroom sauce

Chicken Supreme stuffed with apricot & rosemary, cream sauce

Thai style shredded Chicken with an authentic Green Curry sauce

Chicken "Coq au Vin" style

with red wine, smoked bacon, shallots & button mushrooms

Chicken stuffed with a Garlic Mushroom Duxelle,  
wrapped in Parma ham, red wine sauce

Russian style Tarrant Valley Venison or Beef Stroganoff  
with lemon, fresh herbs & soured cream

Moroccan style Dorset Lamb Tagine

with apricots, coriander, saffron & flaked almond

Slow braised Dorset Lamb Shanks with a red wine & redcurrant sauce

Hungarian style Dorset Pork Goulash with smoked paprika & sweet red peppers

Slow roasted Dorset Belly Pork with a Cider sauce

All served with traditional accompaniments such as scented Basmati rice, dauphinoise potatoes, rosemary & garlic roasted potatoes, new potatoes, braised red cabbage, mashed carrot & swede, parsnip mash, sesame noodles, champ mash, colcannon, couscous or pasta ribbons. These accompaniments will be tailored to meet your taste and your main course choices.