



## 2018-2019 FALL & WINTER DINNER MENU SELECTIONS FOR EVENTS

### Menus prepared by Executive Chef Jason Bangerter

Pinnacle Award's, Chef of the Year 2017

Canada's 100 Best, Farm to Table Chef 2017

Ranked 5<sup>th</sup> by Canada's 100 Best Restaurants 2018

Langdon Hall proudly supports our local farmers, foragers and artisans. As a *Feast On* certified and *Ocean Wise* partner, we are committed to ensuring our menu items are sustainably and responsibly sourced. In addition, we also have the luxury to forage wild produce growing on the property and harvesting from our kitchen gardens. This allows your menus to be created to showcase a unique sense of place experience.



## RECEPTIONS

### PASSED CANAPÉS

#### COLD CANAPÉS

Cured Ham & Garlic Ficelles (nf)  
Potato Crisps, Crème Fraîche, Dill, Trout Roe (g, nf)  
Country Pork Pâté, Apple Preserves (d, nf)  
Fennel Pollen Cracker, Cold Smoked Salmon (nf)  
Potted Sweet Shrimp, Black Radish (g, nf)  
Bison Tartare, Flat bread, Soft Herbs (g, d, nf)

#### HOT CANAPÉS

Crispy Bloom Rind Cheese, Onion Relish (v, nf)  
Scallops on Horseback (d, nf)  
Winter Truffle Arancini (v, nf)  
Lamb Chop, Curry Flavours (nf)  
Late Harvest Vegetable Fritters (v, nf)  
Caramelized Onion & Cheddar Gougères (v, nf)

Canapés \$45.00 per dozen. Minimum of one dozen per type.  
Oysters on the ½ shell \$48.00 per dozen, served with Mignonette.

### DUO DIP PLATTER

*Sample dip* - Chickpea & Lemon (nf, d, g, v)  
Served with Toasted Pita Crisps and Vegetable Crudités.  
Small Platter (serves 12) \$170.00  
Medium Platter (serves 20) \$280.00  
Large Platter (serves 30) \$420.00

### PLATTER OF ASSORTED ARTISANAL CHEESES

*(Based on 2oz. per guest)*  
A selection of artisanal Canadian and International cheeses.  
Cow, Goat, Sheep and Organic milk varieties.  
Served with homemade breads, crisps, honey, dried fruits and nuts.  
Small Platter (serves 12) \$216.00  
Medium Platter (serves 20) \$360.00  
Large Platter (serves 30) \$540.00

### CHARCUTERIE PLATTER

An Assortment of Local Charcuterie such as:  
Dried & Smoked Sausage, Cured Meats, Pâté  
Served with assorted mustard, pickles and sourdough bread.  
Small Platter (serves 12) \$216.00  
Medium Platter (serves 20) \$360.00  
Large Platter (serves 30) \$540.00

### RAW FOOD BAR ON ICE

*(Minimum of 12 guests)*  
Bay Scallop Ceviche, Prawns & Oysters  
Served with Mignonette, Hot Sauce, Citrus and Toasted Pita Crisps.  
\$42.00 per person  
Optional Add on: Decorative Ice Display from \$200.00

v ~ vegetarian; g ~ gluten free; d ~ dairy free; nf ~ nut free



## PLATED DINNER SELECTIONS

Waiter served to a designated dining area.

*Please create a three course menu by selecting one starter, two entrées and one dessert.*

Option to add: an Amuse Bouche - \$5.00 per person supplement

### SOUPS

Butternut Squash, Lime Leaf, Coconut Milk (v, g, nf)

Truffle Soup, Shitake Powder Chantilly (v, g, nf)

Potato & Leek Velouté, Crispy Potato, Leek Oil (g, nf)

Spiced Rutabaga Broth, Root Cellar Vegetables, Pasta Mista (v, nf)

Sweet Onion Purée, Black Pepper Molasses, Green Onion (v, nf)

### SALADS

Baby Koss Lettuce, Preserved Tomato, Warm Lentils, Sherry Vinegar (v, nf)

Charred Brussels Sprouts, Orchard Apple, Pancetta (nf)

Greenhouse Herbs & Greens, Toasted Pumpkin Seeds, Cabernet Franc Dressing (v, g, d)

Dressed Leaves, Roasted Beets, Whipped Goat's Cheese, Pistachio (v, g, nf)

Honey Roasted Cauliflower, Quinoa, Buffalo Milk Yogurt, Sultanas & Bee Pollen (v, nf, g)

### APPETIZERS

Marinated Burrata, Dressed Spaghetti Squash, Walnuts, Sage

Cured Yellow Fin Tuna, Fennel, Lemon, Chervil (g, nf)

Ontario Prawn Ravioli, Tarragon Citrus Nage, Herb Salad (v, nf)

Broccoli & Farro Risotto, Hazelnuts, Mimolette Cheese (v)

Seared Beef Carpaccio, Rocket, Mustard Dressing, Shaved Parmesan (g, nf)

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18% service charge plus 13% HST on all charges.

1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | [www.langdonhall.ca](http://www.langdonhall.ca)

## PLATED DINNER CONTINUED

Option to add: Chilled Intermezzo- \$5.00 supplement

Cucumber & Mint (g, d, nf, v)

Champagne & Pomegranate (g, d, nf, v)

Blood Orange (g, d, nf, v)

### ENTRÉES

Wild Salmon, Glazed Leeks, Brown Butter, Hazelnut Vinaigrette (g, nf)

Baked Cod, Porcini, Celery, Chestnuts, Champagne Velouté (g, nf)

Elora Chicken, Heirloom Carrots, Calvados Prune Purée, Mustard

Lamb Sirloin, Curley Kale, White Beans, Apricot Almond Crumb (g, nf)

Beef Tenderloin, King Oyster Mushroom, Potato Pavé, Red Wine Shallot Sauce (g, nf)

Braised Beef Short Rib, Smoked Savoy Cabbage, Fingerling Potatoes (g)

*Chef's meats are prepared pink, medium rare.*

### VEGETARIAN

Heirloom Carrots, Smoked Savoy Cabbage, Fingerling Potatoes (nf)

Wheat Berry Porridge, Beetroot, Goat's Cheese, Pistachio, Bee Pollen

Warm Quinoa, Roasted Brussels, Fried Sage, Apricot & Almond Crumb (d)

Lentil Curry, Celery Root, Carrots, Coriander (nf)

Fragrant Rice Pilaf, Sweet Potato, Cashew Nuts, Dried Currants

Broccoli & Farro Risotto, Hazelnuts, Yogurt

Root Vegetable Tagine, Moroccan Spices, Dates & Chickpeas (nf, d)

Option to add: Pre-dessert - \$8.00 supplement

Passion Fruit Sorbet, Salted Chocolate (nf, v, gf, d)

Minted Champagne Jelly and Fresh Fruit (v, g, d, nf)

### DESSERTS

Strawberry Cream & Almond Matcha Cake (g, v)

Cocoa Génoise Trifle, Raspberry Cream & Beet Marmalade (nf, v)

Mochachino Custard, Chocolate Fudge, Espresso Cookie Crumble (g, v)

Kaffir Lime Panna Cotta, Caramelized Pineapple, Toasted Coconut (g, nf)

LH 70% Dark Chocolate Ganache, Cinnamon Caramel, Spiced Cranberry (g, d, nf, v, vegan)

Option to add: 2 oz. Cheese Course- \$18.00 supplement

Two of Canada's Best, Walnut Raisin Crisps, LH Honey

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## PLATED DINNER CONTINUED

Option to add: A Petit Four Tier - \$45.00 per dozen supplement

*Minimum of one dozen per type*

French Macaron (g)

Pâté de Fruit(g, d, nf, v)

Opera Cake (g, nf)

Bouchon (nf)

LH Signature Chocolate Truffles - \$48.00 per dozen

LH Signature 70% Dark Chocolate or LH Signature 40% Milk Chocolate

*Minimum of one dozen per type*

### Coffee & Tea Service Included

***Three course dinner menu \$85.00 per guest, plus gratuities and HST.  
\$20.00 Supplement will apply for each additional course.***

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