



## 2018-2019 FALL & WINTER LUNCH 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.



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)

## 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

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



## LUNCH OPTIONS

### **LANGDON HALL BOXED LUNCHES**

Available outside of the meeting room or to go.

### **CHEF'S DAILY BUFFET**

Available in the meeting room or in a designated dining room area.

*(Minimum numbers required for a buffet is 10 persons)*

### **COLD LUNCH BUFFET**

Available in the Meeting Room or in a Dining Room

*(Minimum numbers required for a buffet is 10 persons)*

### **PLATED LUNCH MENU**

Waiter served to a designated dining area

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

---

### **LANGDON HALL BOXED LUNCHES**

Crudités & Homemade Dip

Chef's Choice Daily Sandwich on Freshly Baked Breads

LH Signature 40% Milk Chocolate Bar

Whole Piece of Fruit, Pretzels & Bottle of Water

\$38.00 plus taxes and service charge or part of package

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

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)

## CHEF'S DAILY BUFFET

Available in the meeting room or in a designated dining area.

*(Minimum numbers required for a buffet is 10 persons)*

Basket of Sourdough Bread

### SELECT ONE SOUP

Parsnip, Curried Apple Sauce (v, g, nf)	Butternut Squash, Winter Spice (v, g, nf)
Sweet Onion & Potato (v, g, nf)	Portobello Soup, Truffle, Chives (v, g, nf)
Chicken Broth, Roots & Beans (d, g, nf)	Rutabaga & Carrot, Maple Yogurt (v, g, nf)

### SELECT TWO SALADS

Winter Slaw, Crème Fraîche & Cumin Vinaigrette (v, g, nf)  
Endives, Roasted Carrots, Smoked Bacon, Maple & Thyme (g, nf)  
Curley Kale & Shaved Cauliflower, Creamy Anchoiade Dressing (g, nf)  
Heirloom Potato, Beet & Boiled Egg Salad with Horseradish Remoulade (v, g, nf)  
Romaine Lettuce, Chopped Radish, Red Onion Pickles, Lentil Dressing (v, d, nf)  
Greenhouse Herbs & Greens, Simple Niagara Wine Vinaigrette (v, d, g, nf)

### SELECT TWO ENTRÉES

Seared Salmon, Fennel, Orange, Dill Caper Butter (g, nf)  
Smoked Rock Fish, Clam Chowder, Soda Bread Crumb (g, nf)  
Seared Chicken Thighs, Button Mushroom, Red Wine, Dressed Parsley (g, nf)  
Beef Strip Loin, Black Pepper Pearls, Pepper Corn Sauce (g, nf)  
Slow Braised Beef Short Ribs, Confit Garlic Jus (g, d, nf)

### SELECT TWO SIDES

LH Honey Roasted Carrots, Grains of Paradise (v, g, nf)  
Charred Broccoli, Chimichurri, Lemon Zest, Chilies (v, d, nf, g)  
Maple Roasted Sweet Potato with Hazelnuts & Puffed Wild Rice (v, g)  
Crushed Potato Gratin, Aged Cheese & Garlic Bread Crumbs (v, nf)  
Roasted Brussel Sprouts with Cranberry & Squash (v, g, nf)  
Root Vegetable Tagine, Coriander, Dates & Chickpeas (v, nf, d)

### SELECT TWO DESSERTS

Caramelized LH 40% Milk Chocolate Tart (nf, v)	Chocolate Ganache Cake (v, nf, g)
LH 70% Dark Chocolate, Hazelnut Tart (g, d, v, vegan)	Sour Cream Lemon Pie (nf) Banana Pain Perdu (v, nf)
Green Apple & Golden Raisin Strudel (v, nf)	Sliced Fruit (g, d, nf, v, vegan)
Passion Fruit Meringue Cake (d, nf, v)	Assorted Squares

### Coffee & Tea Service Included

***Chef's Daily Buffet \$72.00 per person, plus gratuities and HST or part of package.***

***Supplements will apply for additional selections.***

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

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)



## COLD LUNCH BUFFET

Available in the meeting room or in a designated dining area.

*(Minimum numbers required for a buffet is 10 persons)*

Basket of Sourdough Bread

### SELECT ONE SOUP

Parsnip, Curried Apple Sauce (v, g, nf)	Butternut Squash, Winter Spice (v, g, nf)
Sweet Onion & Potato (v, g, nf)	Portobello Soup, Truffle, Chives (v, g, nf)
Chicken Broth, Roots & Beans (d, g, nf)	Rutabaga & Carrot, Maple Yogurt (v, g, nf)

### SELECT TWO SALADS

Winter Slaw, Crème Fraîche & Cumin Dressing (v, g, nf)  
Endives and Roasted Carrots, Smoked Bacon, Maple & Thyme (g, nf)  
Curley Kale & Shaved Cauliflower, Creamy Anchoïade Dressing (g, nf)  
Heirloom Potato, Beet & Boiled Egg Salad with Horseradish Remoulade (v, g, nf)  
Romaine Lettuce, Chopped Radish, Red Onion Pickles, Lentil Dressing (v, d, nf)  
Greenhouse Herbs & Greens, Simple Niagara Wine Vinaigrette (v, d, g, nf)

### SELECT THREE SANDWICHES

Roasted Mushroom, Parmesan & Olive Oil Focaccia (v, nf)  
Chicken Salad, Cranberry Maple Mustard, Spiced Pumpkin Bread (nf)  
Chopped Egg Dijonnaise, Shallot, Celery & Pickle on LH Butter Croissant (v, nf)  
Slow Roasted Beef, Soft Cheese & Spicy Greens on Rye (nf)  
Pulled Pork, Fermented Bean Sauce, Cilantro, Cabbage, Sesame Bun (nf)  
Breaded Chicken, Tomato Fondue, Milk Bun (nf)  
Smoked Salmon, Lemon Candy & Dill Cream Cheese on Treacle Loaf (nf)

### SELECT TWO DESSERTS

LH 70% Dark Chocolate, Hazelnut Tart (g, d, v, vegan)  
Green Apple & Golden Raisin Strudel (v, nf)  
Passion Fruit Meringue Cake (d, nf, v)  
Chocolate Ganache Cake (v, nf, g)  
Sour Cream Lemon Pie (nf)  
Banana Pain Perdu (v, nf)  
Caramelized LH 40% Milk Chocolate Tart (nf, v)  
Assorted Squares  
Seasonal Sliced Fruit (g, d, nf, v, vegan)

### Coffee & Tea Service Included

***Cold Lunch Buffet \$60.00 per person, plus gratuities and HST or part of package.  
Supplements will apply for additional selections.***

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

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 LUNCH SELECTIONS

Waiter served to a designated dining area.

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

### SOUPS

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

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

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

Chicken Broth, Root Vegetables, Broad Bean, Cilantro (v, d, nf)

### SALADS

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

Charred Brussels Sprouts, Orchard Apple, Pancetta (nf)

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

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

### APPETIZERS

Smoked Salmon, Endives, Citrus, Radish, Crème Fraîche (g, nf)

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

Mushroom Barley Risotto, Parmesan, Champagne, Truffle (v, nf)

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

Albacore Tuna, Warm Brown Butter Caper Vinaigrette, Leeks, Hazelnuts & Dill (g)

Seafood Bouillabaisse, Golden Potatoes, Saffron Nage (g, nf)

Duck Confit, Curried Red Bean Cassoulet, Smoked Bacon (g, nf)

Simmered Pork Belly, Salsify, Calvados Prune Purée, Mustard Jus (nf)

Braised Beef Short Rib, Smoked Savoy Cabbage, Crispy Fingerlings

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

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 LUNCH CONTINUED

### 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)  
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 & 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)

***Three Course Menu \$72.00 per person, plus gratuities and HST or part of package.  
\$20.00 Supplement for each additional course(s).  
Supplements will apply for additional selections.  
\*Chef's meats are prepared pink, medium rare.***

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

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)