



2020 FALL & WINTER WEDDING MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion 2018
Ranked 4th by Canada's 100 Best Restaurants 2019
Canada's Slow Food Hero Award 2019

Langdon Hall proudly supports 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

PASSED CANAPÉS

Included within the wedding package are six pieces of passed canapés per person.

This is the amount we recommend for a 90 minute reception.

A maximum of six selections are extended as part of the package.

Additional canapés can be ordered by the dozen.

COLD CANAPÉS

Black Olive Ficelles

Beef Tartare, Iron Chef Canada Style

Deviled Eggs, Winter Truffle

Smoked Salmon, Herb Crepe, Caper Cream Cheese

HOT CANAPÉS

Juniper and Brown Butter Bouchons

Vegetable Fritters, Maple Yogurt

Wild Mushroom and Parmesan Arancinis

Beef Cheek Croustis, Sauce Dijonnaise

Additional canapés \$45 per dozen.

Minimum of one dozen per type required.

Oysters on the ½ shell \$48.00 per dozen, served with Mignonette.

Minimum of one dozen per type.

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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

Cauliflower Velouté, Hazelnut and Sultana Raisin Gastrique
Butternut Squash Soup, Spiced Apple Compote
Winter Truffle Soup, Wild Mushroom Powder, Truffle Cream
Northern White Bean Purée, Braised Ham Hock and Parsley

SALADS

Organic Leaves, Flowers and Herbs, Pickled Shallots, Preserved Berry Dressing
Honey Roasted Brassica, Sheldon Creek Yogurt, Hazelnut, Bee Pollen
Hot House Butter Lettuce, Radish, Fine Herbs, Chardonnay Vinegar

APPETIZERS

Warm Winter Squash, Miso Butter, Perilla
Fogo Island Shrimp, Geranium Jam, Crème Fraîche, Citrus Herbs
Soused Beets, Orchard Apple, Whipped Chèvre, Young Leaves
Ricotta Ravioli, Sun choke, Truffle Butter

Option to add: Chilled Intermezzo- \$5.00 supplement
Blood Orange Granité
Champagne and Pink Grapefruit Granité

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ENTRÉES

Elora Chicken, Bread Pudding, Confit Shallot, Caramelized Onion Jus
Lamb Loin, Light Spice, Date Jam, Roasted Carrots
Beef Tenderloin, Potato Fondant, Hen of the Woods, Red Wine Sauce
Braised Beef Short Rib, Cauliflower Cream, Smoked Bacon and Onion Relish
Herb Crusted Cod, Simmered Lentils, Parsnip Pudding, Champagne Nage
Baked Trout, Tender Leeks, New Potato, Béarnaise Vinaigrette

VEGETARIAN ENTRÉES

Soft Cornmeal Polenta, Roasted Mushrooms, Shaved Parmesan
White Bean and Potato Ragu, Wilted Greens, Lemongrass and Coconut Cream
Mixed Grain Risotto, Coal Smoked Carrot, Carrot Salad

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

Blackcurrant Sorbet, Salted Chocolate
Buttermilk Panna Cotta, Spiced Pineapple

DESSERTS

Spiced Apple Trifle, Vanilla Custard, Oat Crisp
Passionfruit Curd, Sable Crust, Italian Meringue
LH Signature Dark Chocolate Pot de Crème, Red Berry, Cocoa Nib
Blueberry Cheesecake, Graham Cracker Crust, Blueberry Cream
Hazelnut Pâte à Choux, LH Milk Chocolate Chantilly, Candied Hazelnuts

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

Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table

\$45 per dozen supplement, minimum one dozen per type

Coffee & Tea Service Included