



**THE LANGLEY**  
**BUCKINGHAMSHIRE**

## **THE LANGLEY WEDDING PACKAGES**

Please select your preferred Wedding Package from the options that follow.

We request that a pre-order for guest's menu choices be provided no later than one month prior to the date of your wedding, along with final numbers.

A minimum number of 40 guests is required for all Wedding packages.

All Wedding Packages include:

Junior Bridal Suite on the night of the wedding,  
including a Full English Breakfast

Menu tasting for the wedding couple  
(Monday – Thursday only, excluding Bank Holidays)

Cake stand and Cake Knife

The Langley branded menus, place cards and table plan





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## THE LANGLEY WEDDING PACKAGE A

**£200.00 PER PERSON**

### INCLUDED IN YOUR PACKAGE

#### DRINKS RECEPTION

- 1 glass of Prosecco or 1 mocktail per person
- Choice of 4 canapes per person from our canape menu

#### WEDDING BREAKFAST

- 3 course set menu wedding breakfast
- Tea, coffee & petit fours
- Half bottle of house wine per person (white, red or rosé)
- Still & sparkling mineral water
- 1 glass Prosecco per person for the toast

#### EVENING RECEPTION

- Choice of 3 items from our evening buffet menu

### 3 COURSE SET MENU

#### STARTERS

- Cuttle fish salad, squid ink tuile, sweet and sour pepper puree, parsley and garlic cream
- British beef carpaccio, asparagus shaving, rocket, parmesan crisp and asparagus dressing (GF)
- Mediterranean vegetable soup, vegan coriander cream, croutons (GF) (VG)

#### MAINS

- Baked trout, grilled hipsi cabbage, smoked aubergine puree (GF)
- Roasted Free range chicken supreme, crushed potatoes, green beans, thyme jus (GF)
- Hand made potato Gnocchi Genovese, basil pesto, pine nuts, fried capers (VG)

#### DESSERTS

- Chocolate brownie, gianduja cremeux, mango sorbet (GF) (VG)
- Mixed berry mousse, mint gel, chocolate sweet pastry (GF)
- Vanilla cheesecake, raspberry jam, meringue (GF)





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## THE LANGLEY WEDDING PACKAGE B

**£225.00 PER PERSON**

### INCLUDED IN YOUR PACKAGE

#### DRINKS RECEPTION

- 1 glass of champagne or 1 mocktail per person
- Choice of 5 canapes per person from our canape menu

#### WEDDING BREAKFAST

- 3 course set menu wedding breakfast
- Tea, coffee & petit fours
- Half bottle of house wine per person (white, red or rosé)
- Still & sparkling mineral water
- 1 glass of champagne per person for the toast

#### EVENING RECEPTION

- Choice of 4 items from our evening buffet menu

### 3 COURSE SET MENU

#### STARTERS

- Home cured salmon, courgette carpaccio, mustard dressing, dill oil (GF)
- Slow cooked veal loin, pickled heritage carrots, tuna and capers sauce (GF)
- Roasted tomatoes soup, Panzanella of croutons, cucumber, red onion (GF) (VG)

#### MAINS

- Grilled turbot, roasted vegetable pave, creamy Prosecco sauce (GF)
- Slow cooked lamb, bok choy, red spring onion, spiced jus (GF)
- Warm salad of organic spelt, chicory, asparagus, baby corn, sugar snaps, tomato, spring onion, mustard dressing (VG)

#### DESSERTS

- Chocolate and gianduja tarte, raspberry sorbet and tuile
- Carrot cake, lemon curd, meringue (GF) (V)
- Roasted apple cremeux, puff pastry, salted caramel





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## THE LANGLEY WEDDING PACKAGE C

**£250.00 PER PERSON**

### INCLUDED IN YOUR PACKAGE

#### DRINKS RECEPTION

1 glass of champagne or 1 mocktail per person  
Choice of 8 canapes per person from our canape menu

#### WEDDING BREAKFAST

4 course set menu wedding breakfast  
Tea, coffee & petit fours  
Half bottle of house wine per person (white, red or rosé)  
Still & sparkling mineral water  
1 glass of champagne per person for the toast

#### EVENING RECEPTION

Choice of 6 items from our evening buffet menu

#### 4 COURSE SET MENU

##### STARTERS

Roasted scallops, corn, aged balsamic, chive oil (GF)  
British Beef tartare, parmesan crown, soft boiled quail egg, cucumber (GF)  
Courgette flower, samphire, sundried tomatoes, edible soil, citrus dressing (VG)

##### MIDDLES

Paccheri ripieni pasta tubes, goat's cheese, asparagus, beetroot foam (V)  
Seafood risotto, tomato essenza and oregano (GF)  
Lasagne, Genovese ragu, smoked scamorza sauce

##### MAINS

Grilled swordfish steak, sautéed broccoli, chili, garlic, tomato, olives (GF)  
Roasted British beef tenderloin, caciocavallo cheese and potato pave, rainbow chard, Primitivo jus (GF)  
Almond Gnocco alla romana, peppers sauce, sundried tomatoes, red onion (GF) (VG)

##### DESSERTS

Pistachio mousse, chocolate ganache, blueberry sauce (GF)  
Daisy and honey parfait, almond crumble, Breton sable, charred pear (V)  
Coconut mousse, pineapple compote, mango sorbet (VG)





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## THE LANGLEY CANAPES MENU

Wedding Package A: please choose 4 canapes from the list below

Wedding Package B: please choose 5 canapes from the list below

Wedding Package C: please choose 8 canapes from the list below

Additional canapes are available at an additional cost of £5.00 per canape  
(minimum order of 1 per person)

### COLD CANAPES

Bresaola wrapped asparagus (GF)

Roast beef, mini Yorkshire pudding, horseradish

Pickled cucumber and vegan cream cheese roll (GF) (VG)

Smoked salmon blini, crème fraiche, chives

Caprese skewers, cherry tomato, buffalo mozzarella

Pea and pecorino bruschetta (V)

Coronation chicken vol-au-vent

Fried polenta, coconut, lobster mayonnaise (GF)

Tomato, hummus and rocket bruschetta (VG)

### HOT CANAPES

Mini burger, lettuce, tomato, mayonnaise

Chorizo and Manchego croquette, aioli sauce

Pizzetta, burrata, cherry tomato, basil (V)

Goat's cheese and caramelised onion quiche (V)

Spinach and feta quiche (V)

Crispy ravioli filled with slow cooked beef

Sesame seed coated chicken goujons, sweet chili sauce (GF)

Grilled aubergine and hummus mini croque monsieur (GF) (VG)

Chorizo and Manchego croquette





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## **THE LANGLEY EVENING BUFFET MENU**

Wedding Package A: please choose 3 items from the list below

Wedding Package B: please choose 4 items from the list below

Wedding Package C: please choose 6 items from the list below

### **CHEESE & CHARCUTERIE PLATTER**

Selection of cheeses and charcuterie from Britain & Italy

(Additional platters £18.00 each, serves 4)

### **PIZZA ASSORTMENT**

Selection of pizza and stuffed focaccia in bite size

(Additional platters £16.00 each, serves 4)

### **SANDWICHES**

Slow cooked veal fillet, tuna & black olive sauce

Roasted free-range chicken breast, red pepper & capers

Smoked salmon, cream cheese & chives

Buffalo mozzarella, heritage tomato, basil pesto

Hummus, grill vegetables & onion chutney

(Additional sandwiches £4.00 per person)

### **HOT BITES**

Selection of vegetarian mini-arancini

Mini Italian sausage roll

Deep fried mozzarella balls, arrabbiata sauce

(Additional hot bites £4.00 per person)

### **CANAPES**

Savoury sables with smoked mackerel mousse, pickled red onion

Savoury sables with buffalo mozzarella mousse, semi-dry cherry tomato

(Additional canapes £4.00 per person)

### **DESSERT**

Selection of homemade pastries and praline

(Additional desserts £4.00 per person)