



'TIS THE
SEASON

THE
LANGSTONE
PORTSMOUTH

A SELECT HOTEL BY BDL





WELCOME



WE WOULD LIKE TO INVITE YOU TO CELEBRATE THE
2014 FESTIVE SEASON AT THE LANGSTONE HOTEL;
THE ONLY VENUE YOU'LL NEED TO BOOK!

This Christmas we have something for everyone; from festive lunches and dinners, to Christmas parties and extra special menus for Christmas Day, Boxing Day & New Year's Eve. New for 2014 are our festive Murder Mystery party nights.

At The Langstone Hotel, we take your order on the night and cook everything fresh, saving party organisers hours of chasing for menu choices. All that's left to do is put your glad rags on and get ready for a great festive season with plenty of delicious food and with bar facilities in all of our party rooms, there is always a drink close to hand!

We look forward to welcoming you to The Langstone Hotel in the 2014 Festive Season

From the management team and staff



CHRISTMAS PARTY NIGHTS

Celebrate in style at one of our Christmas party nights. Enjoy a 3 course sumptuous dinner and then put on your dancing shoes to dance the night away with our resident DJ. Private parties and join-a-parties are available. Arrival 6:30pm and dinner served at 7:30pm prompt with music finishing at 1am

Various dates available throughout November and December 2014

FROM £29.00 TO £37.50 PER PERSON

No need to pre-order your food, orders will be taken on the night.



Menu

STARTERS

Roasted butternut squash & carrot soup
garlic butter beans (V)

Thai spiced garlic & lemongrass fishcake
sweet chilli sauce & a beansprout salad

Terrine of chicken & ham
piccalilli cream, grilled rosemary bread, lambs leaf salad

Salad of grilled endive
Cashel blue cheese, orange, beetroot & pecan nut (V)

MAINS

'12 hour' braised blade of beef
bourgignon sauce & mushroom truffle biscuit

Breast of chicken
wild mushroom, brandy & peppercorn sauce, 'drunken raisins'

Loin of salmon
parmesan & herb crust, parsley & dill 'Prawns Vin Blanc'

Tartlet of Provencal vegetables
rosemary & tomato butter & ratatouille (V)
All served with a selection of seasonal vegetables & rosemary roasted new potatoes

DESSERTS

Chocolate & orange torte
cinnamon & clementine, chocolate scroll

Burnt 'English cream' spiced winter poached fruits
shortbread

Cheddar & stilton
water biscuits, tomato chutney, date & cinnamon puree

Lemon tart
citrus gel, blackcurrant mousse

Tea & coffee



Call our Christmas Co-ordinator now on 02392 465 011 to book



MURDER MYSTERY PARTY NIGHTS

"The Office Christmas Party" Murder Mystery Dinner & Cabaret
This cheerful, interactive production does exactly what it says on the tin!

It's the festive season and time to let your hair down and watch the office stereotypes enjoy themselves at the annual end of year bash. We will welcome you open-heartedly... even if it's not actually your real office party. Actors will set the scene, get across the plot, thoroughly entertain you and quite possibly, die horribly.

Come and play detective for the night!

Thursday 4th, 11th & 18th December 2014

£30.00 PER PERSON

Arrival from 6:30pm with dinner served at 7pm prompt, cabaret finishing at 11:30pm | Smaller parties will be sat on mixed group tables. Special dietary requirements will be catered for – please advise at the time of booking.



Menu

Velouté of white bean & garlic
cep mushroom espuma

'12 hour' braised blade of beef
parsnip puree, roast carrot, bourgignon sauce & truffle biscuit

Lemon tart
raspberry cheesecake mousse, 'jus de framboise', vanilla tuille

Tea & coffee



Call our Christmas Co-ordinator now on 02392 465 011 to book



FESTIVE LUNCHES

Get together with friends, family or colleagues and enjoy a sumptuous festive lunch served in either our 2 AA Rosette awarded Brasserie Restaurant or in a private room*.

Served between 12pm & 2pm – various dates available throughout December

£17.50 PER PERSON

Available for groups of 7 guests or over. The a la carte menu will be available for smaller groups of 6 and under.
*minimum numbers will apply



Menu

STARTERS

Roasted butternut squash & carrot soup
garlic butter beans (V)

Terrine of chicken & ham
piccalilli cream, grilled rosemary bread, lambs leaf salad

Salad of grilled endive
Cashel blue cheese, orange, beetroot & pecan nut (V)

MAINS

Breast of chicken
wild mushroom, brandy & peppercorn sauce, 'drunken raisins'

Loin of salmon
parmesan & herb crust, parsley & dill 'Prawns Vin Blanc'

Tartlet of Provençal vegetables
rosemary & tomato butter & ratatouille

All served with a selection of seasonal vegetables & rosemary roasted new potatoes

DESSERTS

Chocolate & orange torte
cinnamon & clementine, chocolate scroll

Burnt 'English cream' spiced winter poached fruits
shortbread

Lemon tart
citrus gel, blackcurrant mousse

Tea & coffee

NOËL



JANUARY PARTY NIGHTS

Our January Party Nights are a great way to celebrate the festive season for those unable to make arrangements prior to Christmas. Enjoy a delicious 3 course menu with disco until 1am.

Various dates available throughout January 2015

£16.00 PER PERSON

Please note that after the 6th January 2015, there will be no Christmas trees in the venue.



Menu

STARTERS

Roasted butternut squash & carrot soup
garlic butter beans (V)

Terrine of chicken & ham
piccalilli cream, grilled rosemary bread, lambs leaf salad

Salad of grilled endive
Cashel blue cheese, orange, beetroot & pecan nut (V)

MAINS

Breast of chicken
wild mushroom, brandy & peppercorn sauce, 'drunken raisins'

Loin of salmon
parmesan & herb crust, parsley & dill 'Prawns Vin Blanc'

Tartlet of Provençal vegetables
rosemary & tomato butter & ratatouille

All served with a selection of seasonal vegetables & rosemary roasted new potatoes

DESSERTS

Chocolate & orange torte
cinnamon & clementine, chocolate scroll

Cheddar & stilton
water biscuits, tomato chutney, date & cinnamon puree

Lemon tart
citrus gel, confit zests

Tea & coffee



Call our Christmas Co-ordinator now on 02392 465 011 to book



Call our Christmas Co-ordinator now on 02392 465 011 to book





CHRISTMAS DAY LUNCH

*Sit back, relax and let us do the hard work for you! Enjoy a traditional Christmas Day lunch in the warm and friendly atmosphere of our 2 AA Rosette awarded Brasserie Restaurant.
Served from 12 noon to 3pm.*

£75.00 PER ADULT | £35.00 PER CHILD*

**12 years old and under
Includes Christmas Cabaret from 12 noon to 3pm**



Menu

Selection of Canapés served at your table

STARTERS

Terrine of pressed duck & chicken livers
wrapped in leek, celery shoots, celeriac foam

Poached balotine of salmon
fromage blanc, lemon, caviar crème fraîche

Salad of heritage tomato
bloody Mary sorbet, black olive oil (V)

Seafood & king prawn chowder
lobster oil, toasted pecan bread

MAINS

Butter roast turkey
bread sauce, chipolatas & all the trimmings!

Garlic & mustard roast sirloin of beef
Yorkshire pudding, red wine sauce

'Tranche of wild cod'
roast beetroot & horseradish, mussel velouté, grilled leek

Orzo minestrone
grilled baby vegetables, 'warm' white tomato gazpacho (V)

*All served with a selection of traditional Christmas Day vegetables
& potatoes*

DESSERTS

Christmas yule log
brandy cream, chocolate holly

Steamed 'home made' fig pudding
brandy sauce, cranberry granola, "drunken raisins"

Chocolate opera
salt caramel, cherry, clotted cream, 'gold leaf'

Selection of 'Hampshire cheese'
chutney, biscuits & grapes

Teas, coffee & mince pies



Call our Christmas Co-ordinator now on **02392 465 011** to book



BOXING DAY LUNCH

Continue the festivities with a relaxing Boxing Day lunch with your friends and family. Served from 12 noon to 3pm.

£28.00 PER ADULT | £16.00 PER CHILD*

**12 years old and under*



Menu

STARTERS

Roasted vine tomato & pesto soup
herb crème fraîche, focaccia (V)

Tian of prawns
smoked salmon & avocado, tomato & caper jelly

Carpaccio of cured beef
horseradish ice cream, 'oxo', dried onion, watercress

Goats cheese panacotta
sour apple, Ras-el-Hanout caramel

MAINS

Roast loin of pork
grilled apple & sage, crackling & port sauce

Mustard roast rib of beef
Yorkshire pudding, red wine

Roast hake
grilled baby squid, Bok choy, Asian dressing

Double baked cheddar soufflé
celery & apple salad (V)

Medley of roasted root vegetables & sea salt & thyme roasted new potatoes

DESSERTS

Warm cherry almondine
cherry custard & sour cherry

Lemon delice
lemon curd, confit lemon & coriander

Chilled apple tart
warm caramel, vanilla apple, ice cream

Cheddar, brie, stilton
water biscuits & chutney

Tea or coffee with mince pies



Call our Christmas Co-ordinator now on **02392 465 011** to book



NEW YEAR'S EVE BLACK TIE GALA DINNER

A delectable 6 course banquet and disco until 1am including a glass of Champagne at midnight to bring in the NewYear! Arrival from 6:30pm with dinner being served at 7:30pm prompt. Adults only. Black Tie event.

£75.00 PER PERSON

Residential packages are available for the night – please ask for details at the time of booking.



Menu

Chicken liver & port parfait
Calvados jelly, bacon brioche, pea shoots

Risotto of king oyster mushroom
black garlic, fennel shoots & thyme veloute (V)

—
Lobster & brandy bisque '2015'

Roasted baby beetroot
Rosary ash goat's cheese, beetroot gel (V)

—
Medium roast mustard crusted fillet of beef
shallot & garlic puree, heritage carrots, "Pomme's Ana",
truffle sauce

Tranche of turbot poached in red wine
potato cream, merlot wine sauce, bacon & mushroom

Double baked Winchester soufflé
celery, pine nut & apple salad, mustard & honey (V)

Assiette of mini chocolate desserts
Bavaroise, marquise, parfait, sorbet, espuma

—
Platter of local Hampshire cheese, biscuits
celery & apple salad, tomato chutney

—
Teas, coffee & handmade petit fours





NEW YEAR'S EVE PARTY NIGHT

Enjoy a 3 course menu and bring in the NewYear with our disco until 1am. Arrival from 6:30pm with dinner being served at 7pm prompt. Smart Casual. Adults Only.

£35.00 PER PERSON

Residential packages are available for the night – please ask for details at the time of booking. Smaller parties will be seated on group tables.



Menu

STARTERS

Roasted butternut squash & carrot soup
garlic butter beans (V)

Thai spiced garlic & lemongrass fishcake
sweet chilli sauce & a beansprout salad

Terrine of chicken & ham
piccalilli cream, grilled rosemary bread, lambs leaf salad

MAINS

Breast of chicken
wild mushroom, brandy & peppercorn sauce, 'drunken raisins'

Loin of salmon
parmesan & herb crust, parsley & dill 'Prawns Vin Blanc'

Tartlet of Provençal vegetables
rosemary & tomato butter & ratatouille

Selection of seasonal vegetables & rosemary roasted new potatoes

DESSERTS

Chocolate & orange torte
cinnamon & clementine, chocolate scroll

Burnt 'English cream' spiced winter poached fruits
shortbread

Cheddar & stilton
water biscuits, tomato chutney, date & cinnamon puree

Teas & Coffee

NOËL



BOOZE & SNOOZE

Stay with us and make the most of your party from as little as £69.95 per room.

FROM £69.95 PER ROOM



Guests attending any of our party nights are invited to stay overnight for a special rate of £69.95 per room, based on up to 2 adults sharing a double room. This rate is inclusive of full English or continental breakfast served in our 2 AA rosette awarded Brasserie Restaurant.

All our bedrooms are en-suite and are equipped with hospitality tray, mini chiller, safe, iron, ironing board and trouser press, pay per view movies, toiletries and 1 hour complimentary internet access.

Full payment is required at the time of making the reservation and is non-refundable.

The £69.95 per room rate is available on Christmas Party Nights, January Party Nights & Murder Mystery Nights ONLY. Not available on NewYear's Eve.

UPGRADE TO A LUXURY ROOM FOR £25.00

Includes:

- Wet room with multi jet shower
- Luxury toiletries
- 32" flat screen LCD TV
- Fluffy bath robes
- Mineral water & chocolates
- Hairdryer

Christmas Party Nights, January Party Nights & Murder Mystery Nights ONLY. Not available on NewYear's Eve.



Call our Christmas Co-ordinator now on 02392 465 011 to book



Call our Christmas Co-ordinator now on 02392 465 011 to book



THE
LANGSTONE
PORTSMOUTH

A SELECT HOTEL BY BDL



THE LANGSTONE HOTEL

Northney Road, Hayling Island, Portsmouth, Hampshire, PO11 0NQ

Telephone: 02392 465 011 | Email: events@langstonehotel.co.uk

www.langstonehotel.co.uk

Please note one of our function rooms does not have disabled access, please advise our coordinator at the time of booking should you require disabled access



TERMS & CONDITIONS:

All provisional bookings must be confirmed within 7 days of enquiry and a deposit is payable as confirmation. Christmas Party Nights require a deposit of £10.00 per person. Christmas Day Lunch requires a deposit of £20.00 per person. New Years Eve requires a deposit of £20.00 per person. We regret that deposits are non-refundable. Final payment is due 28 days before the event and once paid no refunds can be considered. For bookings taken after 1st December 2014, full payment is required at the time of booking. All prices are inclusive of VAT at the current rate and service charge. As Santa is so busy this year, he will be leaving gifts for the children to be handed out over Christmas Day lunch

For full terms & conditions please visit www.redefinebdl.co.uk/christmasterms