

CHRISTMAS DAY MENU

AT THE MONTAGUE ON THE GARDENS

£165 per person

Arrival glass of champagne

WILD MUSHROOM SOUP (V)

Chive oil, crème fraîche

CRAB RAVIOLI

Shellfish & cognac sauce, sun blushed tomatoes

SMOKED DUCK BREAST

Seared Foie Gra, poached pear

ROASTED BUTTERNUT SQUASH (VG)

Cashew puree, feta, dates

ROAST TURKEY WITH GOOSE FAT ROAST POTATOES

Brussels sprouts with pancetta, red cabbage, baby carrots, chestnut stuffing, and chipolatas

RACK OF LAMB

Black pudding crumb, Dauphinoise potatoes, carrot puree, blackberry and port jus

ROAST MONKFISH WRAPPED IN PROCIUTTO HAM

pumpkin and cauliflower risotto

JERUSALEM ARTICHOKES & BULGAR WHEAT STUFFED SAVOY CABBAGE LEAVES (VG)

Sweet potato puree, parsley cream sauce

CHRISTMAS PUDDING (V)

Brandy and chocolate sauces

CHOCOLATE & PEANUT BUTTER FONDANT (V)

Vanilla ice cream

LEMON & VANILLA CHEESECAKE (V)

Candied hazelnuts

COCONUT PANNA COTTA (VG)

Berry compote, clementines

TEA, COFFEE AND MINCE PIES

Please inform us at the time of booking if you would like our vegan alternatives. If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you. All prices are subject to a discretionary 15% service charge.

(V) Vegetarian | (VG) Vegan