



The  
Montague  
ON THE GARDENS

# menu

## NEW YEAR'S EVE 2018

£88 PER PERSON

GLASS OF CHAMPAGNE ON ARRIVAL

### STARTERS

CREAM OF JERUSALEM ARTICHOKE SOUP WITH TRUFFLE OIL  
OR  
MARBLED FOIE GRAS AND GREEN PEPPERCORN TERRINE WITH TOASTED BRIOCHE  
OR  
PAN FRIED SEA BASS WITH WARM POTATO SALAD, CASSIS DRESSING

### MAIN COURSES

RACK OF LAMB WITH A BLACK OLIVE CRUST,  
COURGETTE PROVENÇALE, CARROT AND HORSERADISH SAUCE  
OR  
GRILLED TURBOT WITH TIGER PRAWN RISOTTO,  
CRISPY FRIED LEEKS, SHELLFISH DRESSING  
OR  
BRAISED PUY LENTILS WITH SMOKED TOFU,  
SWEET POTATO PURÉE, ROASTED VINE TOMATOES

### DESSERTS

BAKED ALASKA WITH BERRY COMPOTE AND TOASTED ALMONDS  
OR  
BEA TOLLMAN VANILLA CHEESE CAKE WITH HONEYCOMB ICE CREAM  
OR  
CHOCOLATE CRÈME BRÛLÉE WITH ORANGE SHORTBREAD

### COFFEE AND PETITS FOURS

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