

# 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