

AVENUE Q CHEF'S MENU

THE MONTAGUE ON THE GARDENS

Two-course meal with Avenue Q cocktail: £39 per person

Three-course meal with Avenue Q cocktail: £49 per person

TO BEGIN

SPRING VEGETABLE MINISTRONE SOUP (VGO)

Parmesan and rosemary focaccia

ASPARAGUS WITH SOFT POACHED EGG (V)

Puff pastry, hollandaise sauce

CAPRESE SALAD (VGO)

Burrata, heritage tomatoes, pesto

SIGNATURE MAINS

CORN FED CHICKEN BREAST

Carrot and horseradish broth, wilted spinach

SEARED SALMON TROUT

Courgette, tomato and tarragon broth

PEA AND ASPARAGUS RISOTTO (VG)

Morel mushrooms, Parmesan flakes

TO FINISH

CHOCOLATE CHIP SKILLET COOKIE

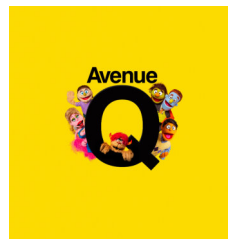
Caramelised banana, clotted cream ice cream

HONEY AND ORANGE PANNA COTTA

Raspberries

POLENTA, ALMOND AND LEMON CAKE (VG)

Vanilla and lemon curd ice cream



(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (VGO) Vegan option available

 A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.