

CHRISTMAS DAY MENU

THE MONTAGUE ON THE GARDENS

ARRIVAL GLASS OF CHAMPAGNE

TO BEGIN

BUTTERNUT SQUASH (V)

Ginger and lemongrass soup

LOBSTER, CRAYFISH AND AVOCADO COCKTAIL

Bloody Mary sauce

VENISON CARPACCIO

Rocket and watercress, pickled walnuts, blackberries

ROAST PUMPKIN SALAD (VG)

Baby spinach, feta, pine nuts, beetroot dressing

SIGNATURE MAINS

TRADITIONAL ROAST TURKEY AND CHESTNUT STUFFING

Goose fat roast potatoes, Brussels sprouts with pancetta, red cabbage, baby carrots, pigs in blankets

FILLET OF BEEF WITH HERB CRUST

Jerusalem artichoke, spinach fricassée, Madeira jus

SUPREME OF HALIBUT

Fennel cabbage, garlic prawn, shellfish nage

WILD MUSHROOM TORTELLINI WITH PARMESAN CREAM SAUCE (VGO)

Parmesan biscuit, chive oil

TO FINISH

CHOCOLATE AND RASPBERRY TART (V)

Raspberry sorbet

CITRUS MALVA CAKE (V)

Clotted cream ice cream, amarula anglaise

TRADITIONAL CHRISTMAS PUDDING (V)

Brandy and chocolate sauces

MANGO AND COCONUT PANNA COTTA (VG)

Lemon sorbet, vanilla crumble

£185 PER PERSON

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

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.