

CHRISTMAS DAY MENU

AT THE MONTAGUE ON THE GARDENS

£195 per person

Glass of champagne and a small selection of canapés served on arrival

PUMPKIN SOUP (V) (VGO)

With chanterelle mushrooms, grated Parmesan with rosemary oil

CRAB AND MASCARPONE RAVIOLI

With seared lobster, lemongrass and ginger sauce

FOIE GRAS TERRINE

With grilled pears, fig purée, toasted brioche

BURRATA WITH ROASTED HERITAGE BEETROOT (V) (VGO)

Scorched chilli, basil oil

ROAST TURKEY WITH DUCK FAT ROAST POTATOES

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

FILLET OF BEEF WITH HERB CRUST

Truffle and Madeira sauce, braised Jerusalem artichokes, wilted spinach and fondant potato

ROAST TURBOT VÉRONIQUE WITH PAN-FRIED GNOCCHI

Fermented fennel, finished with caviar

WILD MUSHROOM FRICASSÉE (V) (VGO)

With Parmesan arancini, herb oil and butternut squash purée

CHRISTMAS PUDDING

With brandy and chocolate sauces

STICKY TOFFEE PUDDING (V) (VGO)

With dulce de leche vanilla ice cream

ORANGE AND MASCARPONE CHEESECAKE (V)

With Cointreau and clementine syrup

TOASTED GINGERBREAD ALASKA BOMBE (V)

Winter berries

CAMEMBERT (V) (VGO)

With walnut and fig compote

TEA, COFFEE AND MINCE PIES

DIGESTIF, PORT OR WHISKEY

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 | (VGO) Vegan option available