



## CELEBRATE CHRISTMAS 2013

Experience the gracious living of a bygone age  
where elegance, charm and the highest levels  
of personal service are combined with every  
comfort and convenience

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## Festive canapés & finger food menus

### FESTIVE CANAPÉS

**4 items, £16.00 per person**

**6 items, £18.00 per person**

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Parma ham with pear

Chicken and mushroom bouchée

Smoked salmon blini

Mussel gratin

Quail egg with truffle pearl (V)

Cherry tomato and baby Mozzarella (V)

### FESTIVE FINGER BUFFET

**6 items, £25.00 per person**

**8 items, £30.00 per person**

**10 items, £35.00 per person**

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Confit ham hock with piccalilli

Cumberland sausage wrapped in bacon

Roast turkey with chestnut stuffing

Mini fish & chips

Angels on horseback

Blue cheese and leek tartlet (V)

Deep fried Camembert with cranberry sauce (V)

Mini stollen cake

Mince pies

Eggnog shots

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# Blue Door Bistro Festive Menu

£50.00 per person

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## STARTERS

Winter vegetable soup with pesto

Ham hock and duck terrine with grape chutney

Smoked salmon and beetroot salad  
with horseradish cream

Wild mushroom and spinach timbale  
with a chive butter sauce

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## MAIN COURSES

Traditional maple roasted Norfolk turkey  
with chestnut stuffing, turned potatoes,  
glazed carrots, Brussels sprouts and chipolatas

Fillet of beef with a ruby port consommé,  
Fondant potato and baby vegetables

Pan-fried sea bass with orange glazed fennel,  
black olive mash and Vichy carrots

Butternut squash risotto with feta cheese, sage,  
wild rocket leaves and Parmesan flakes

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## DESSERTS

Traditional Christmas pudding with brandy sauce

Pear tart with chocolate mousse

Baked Alaska

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Coffee and mince pies

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# Festive Party Menu

£69.00 per person

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## STARTERS

Chicken consommé with baby vegetables

Smoked salmon terrine with a chive potato salad

Baked goat's cheese wrapped in filo pastry  
with a red pepper dressing

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## MAIN COURSES

Traditional maple roasted Norfolk turkey  
with chestnut stuffing, turned potatoes,  
glazed carrots, Brussels sprouts and chipolatas

Grilled suprême of halibut with braised chicory,  
celeriac purée and watercress

Mozzarella, plum tomato and lemon cous cous gâteau  
with basil oil and balsamic glaze

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## DESSERTS

Traditional Christmas pudding with brandy sauce

Vanilla crème brûlée with rosemary shortbread

Chocolate and Macadamia nut brownie  
with vanilla ice cream

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Coffee and mince pies

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Half bottle of wine and half bottle of water per person

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DJ & dance floor\*, party hats, crackers & novelties

*\*Minimum numbers apply*



# Christmas Eve Menu

£55.00 per person

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## STARTERS

French onion soup with a Parmesan croûte

Chicken and bacon terrine with aged balsamic and basil oil

Arbroath Smokie fishcake with poached egg  
and a chive butter sauce

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## MAIN COURSES

Medallions of beef, poached in vodka  
with Savoy cabbage and a herb cream sauce

Baked salmon in puff pastry,  
sautéed spinach and watercress sauce

Pumpkin ravioli with toasted pine nuts and sage butter,  
creamed leeks and Parmesan biscuit

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## DESSERTS

Bea Tollman's rice pudding with  
salted caramel sauce and candied mixed nuts

Apple tart with clotted cream ice cream

Chocolate Torte with chocolate sauce

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Coffee and mince pies



# Christmas Day Lunch

£99.00 per person

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Champagne and canapés

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## STARTERS

Carpaccio of peppered beef with a shallot and herb dressing

Sautéed foie gras with a mango and ginger butter sauce

Lobster and mint fricassée with pink grapefruit

Trio of goat's cheese

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## MAIN COURSES

Traditional maple roasted Norfolk turkey with chestnut stuffing, turned potatoes, glazed carrots, Brussels sprouts and chipolatas

Rack of lamb with a herb crust, gratin potato, Provençal vegetables and a basil and tomato jus

Lemon sole and scallop roulade with a shellfish dressing, leek and spinach mash

Artichoke tortellini with Chantrelle mushrooms, baby spinach and rocket salad

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## DESSERTS

Traditional Christmas pudding with brandy sauce

Chilled chocolate and Grand Marnier soufflé with orange syrup

Glazed lemon tart with crème fraîche and candied lime

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Selection of British cheese with quince jelly and Scottish oatcakes,

served with a glass of Burmester vintage port

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Coffee and mince pies



# New Year's Eve Menu

£89.00 per person

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## STARTERS

Salad of venison with artichokes, green beans  
and sherry vinaigrette

Pan-fried sea bass with crispy potato,  
Cassis and shallot dressing

Somerset brie and red onion tart  
with a chicory and rocket salad

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Champagne sorbet

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## MAIN COURSES

Fillet of beef with a parsnip purée,  
roasted beetroot and a Madeira jus

Pan-fried monkfish, wrapped in Pancetta  
with Puy lentils and dauphinoise potato

Wild mushroom cannelloni with truffle emulsion  
and slow baked tomatoes on the vine

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## DESSERTS

Caramel and whisky parfait with chocolate sauce

Vanilla cheesecake with honeycomb ice cream

Selection of British cheese with quince jelly  
and Scottish oatcakes

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Coffee and mince pies



## Montague Ski Lodge

Between 19th November 2013 and 30th January 2014 our Wood Deck will be transformed into a magical winter wonderland – with pine trees, falling snow, reindeer, snowmen, ski racks, piste maps and strings of fairy lights and lanterns. The centrepiece is a bar serving a selection of 12 different flavoured Vodkas and Cream Liqueurs – one for each day of Christmas.

Opening times are 11am – 10pm (Monday to Saturday) and 12pm – 10pm (Sundays)

To join in the fun you'll need to purchase an access pass:

### **Personal Pass:**

Choose between:

- 3 flavoured vodkas and a cheese fondue with rustic bread
- or
- 3 flavoured cream liqueurs and a chocolate fondant with marshmallows/fruit

**£20 per person\* and £5.00 per additional item**

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### **Group Christmas Party Pass (minimum 60 persons):**

A Christmas themed finger buffet to include:

- Turkey burgers
- Leek and Roquefort muffins
- Bratwurst

**£20 per person – additional ski lodge hire charges may apply**

*\*minimum spend of £20 per person*

All prices include VAT at the current rate.  
A discretionary service charge of 12.5% will be added to all festive menus.

For private dining, minimum numbers may apply.  
For enquiries, show rounds, menu tastings and reservations, please contact our Events Executive on 020 7612 8411/8404 or email [meetmt@rchmail.com](mailto:meetmt@rchmail.com)

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