



Winter table d'hôte menu

Starters

Cream of Cauliflower soup with Pear puree and Gorgonzola

Quinoa and avocado salad with feta cheese

Kale and goats' cheese with warm cranberry and almond dressing

Main courses

Duck cottage pie with autumn vegetables

Pan fried sea Bass with fennel cabbage, sweet potato mash and white wine cream sauce

Wild Mushroom gnocchi with vine tomatoes, ginger and carrot reduction

Desserts

Baked vanilla cheesecake with honeycomb ice cream

Saffron Panna cotta with winter berry compote and rosemary shortbread

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

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Montague on the Gardens Hotel



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V.A.T included at the current standard rate All prices are subject to a discretionary 12.5% service charge

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.

