

WINTER

TABLE D'HÔTE

STARTERS

CREAM OF PUMPKIN SOUP
with pumpkin seeds & truffle oil

SMOKED CHICKEN & HERB TERRINE
with beetroot purée

QUINOA & AVOCADO SALAD
with feta cheese

MAIN COURSES

CORN-FED CHICKEN BREAST
with mashed potato and a ginger and carrot reduction

PRAWN STROGANOFF
with basmati rice

WILD MUSHROOM & ARTICHOKE RISOTTO
with parmesan flake

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE
with honeycomb ice cream

BEA TOLLMAN'S RICE PUDDING
with candied nuts and caramel sauce

DARK CHOCOLATE TORTE
with white chocolate ice cream

V.A.T included at the current standard rate. All prices are subject to a discretionary 12.5% service charge. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. 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.

Free Wi-Fi throughout the hotel – use your email address to log in.



@Montague_Hotel



Montague on the Gardens Hotel



Montague_Hotel