

# 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