

# PRIVATE DINING MENU

## THE MONTAGUE ON THE GARDENS

Select three dishes for each course listed below for you and your group to pre-order

### TO BEGIN

- Cream of cauliflower soup, cheese straws, truffle oil (V)
- French onion soup, rosemary and Parmesan crust (V)
- Smoked Scottish salmon, pickled cucumber, caviar cream
- Cured ham, compressed melon, Mozzarella and pesto salad
- Baked goat's cheese wrapped in filo, red pepper dressing (V)
- Roast butternut squash, beetroot houmous, feta, pine nuts (VG)

### SIGNATURE MAINS

- Seared salmon, sweet potato, grilled asparagus, ginger sauce
- Line caught sea bass supreme, fennel, cabbage, oyster sauce (supplement £10)
- Corn fed chicken breast, pancetta, green beans, black olives
- Roast duck breast, braised red cabbage, garlic mash, Madeira jus
- Fillet of beef, potato fondant, wilted spinach, foie gras, Madeira sauce (supplement £15)
- Wild mushroom and asparagus risotto, Parmesan shavings (VGO)

### TO FINISH

- Butterscotch panna cotta with blackberries & gingerbread crumb (VG) (GF)
- Classical apple crumble, hints of cinnamon & vanilla ice cream (V)
- Bea Tollman's vanilla cheesecake with honeycomb and raspberry coulis (V)
- Chocolate brownie with clotted cream ice cream (V)
- Polenta, almond and lemon cake served with lavender mascarpone (v)
- Amarula crème brûlée with vanilla cream and berries (V)

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.