

Blue Door

BISTRO

TABLE D'HÔTE

STARTERS

LEEK AND POTATO SOUP

Blue cheese grissini (v)

CHICKEN LIVER AND COGNAC TERRINE

Cranberry and bacon encrusted, apricot gel

ROAST PUMPKIN AND BEETROOT SALAD

Carrots, humous, celery leaves, toasted pumpkin seeds (vg) (gf)

MAIN COURSES

TRADITIONAL ROAST TURKEY

Pigs in blankets, roast potatoes, chestnut stuffing and seasonal vegetables

PAN FRIED SEA BASS

Braised lentils, leeks, chicory, tomatoes (gf)

WILD MUSHROOM GNOCCHI

Spinach, sage, Parmesan (v)(vgo)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy and chocolate sauce

CHOCOLATE SACHER-TORTE

Vanilla bean ice cream and fruit gel

CARROT AND WALNUT CAKE

Lemon cream cheese filling (vg) (gf)

(V) denotes a vegetarian dish, (VG) denotes a vegan dish, (VGO) denotes a vegan option is available

V.A.T included at the current standard rate. All prices are subject to a discretionary 15% 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.



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