



THE MONTAGU ARMS

New Year's Eve dinner 2025

Smoked Creedy carver duck breast
kumquat marmalade, pumpkin seed dukkah

Dill cured Chalk stream Trout
honey mustard dressing

Dry aged Hampshire beef wellington
Anna potato, cavolo nero, red wine sauce

Barkham blue
apple tart fine

Dark chocolate mousse
clementine sorbet, fig jam

Vegan

Roast Jerusalem artichokes
Kumquat marmalade, pumpkin seed dukkah

Celeriac and apple terrine
black berries, red wine poached salsify

Butternut squash Falafel pithivier
beetroot fondant, cavolo nero

Caramelised apple tart tatin
blackberry sorbet

Poached clementine
clementine sorbet, fig jam

Please let us know if you have an allergy or intolerance to any food.
Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of
cross contamination of different allergens.