

THE MONTAGU ARMS

Lunch & Dinner Party Menu

£50.00 per person

Available for 9 guests or more.

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. We have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights 14 key allergens if present. This guidance document is readily available from any member of our team upon request

GET IN TOUCH

reservations@montaguarmshotel.co.uk

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www.montaguarmshotel.co.uk

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WHERE WE ARE

The Montagu Arms Hotel

Palace Lane, Beaulieu

Hampshire, SO42 7ZL



Your Menu

Please create your own menu by selecting 3 starters, 3 main courses and 3 desserts. We kindly ask that all pre-orders are confirmed 2 weeks prior to your event date.

Starters

Ham Hock terrine, seasonal chutney, sourdough
Leek and potato soup, poached hen's egg, toasted sourdough
Heritage Beetroot salad, whipped goat's cheese, toasted walnuts
Dill and horseradish fishcakes, tartare sauce, mixed leaf
Classic king prawn cocktail, wholemeal bread
Braised Lamb croquettes, mint mayonnaise, mixed leaf salad

Mains

Braised Ox cheek, mashed potato, bourguignon garnish, parsley
Pan-fried chicken supreme, mashed potato, fine beans, tarragon jus
Sirloin of beef, potato terrine, braised shallot, red wine jus
Butter Poached Brixham plaice, grapes, chard, vermouth sauce
Pan-fried hake, curried cauliflower, braised chicory, golden raisins, pinenuts
Spinach and ricotta ravioli, butternut squash, sage, almond
Stuffed round courgette, ratatouille, parmesan gnocchi, basil

Desserts

Creme Brulee, shortbread
Vanilla cheesecake, fruit compote
Apple and berry crumble, English cream
Chocolate and hazelnut brownie, salted caramel ice cream
Selection of ice creams or sorbets
Selection of 3 cheeses, seasonal chutney, cracker upon request

