



# THE MONTAGU ARMS

## Christmas Day Menu

South Coast Brown Crab tartlet fennel  
preserved lemon, fennel, Nocellara olive salad

A soup of Jerusalem artichokes from our garden  
cep mushrooms and truffle

Confit Creed Carver duck leg  
pink fir potato and prune terrine, brown sauce, apple and chicory salad

Gravadlax of loch Duart salmon  
lemon crème fraiche, watercress, treacle bread

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Roast Norfolk Bronze turkey  
pigs in blankets, chestnut stuffing, roast potatoes and root vegetables, winter greens

Roast Sirloin of Hampshire beef  
roast potatoes and root vegetables, winter greens, red wine gravy

Roast turbot on the bone  
Brussel sprouts with brown shrimp, rosti potato, white wine butter sauce

Salt baked celeriac  
black truffle, caramelised onion pithivier, mushroom ketchup  
roast potatoes and root vegetables, winter greens

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Christmas pudding  
brandy custard, orange ice cream

Tiramisu gateau  
whipped vanilla cream

Poached clementine  
white chocolate and cinnamon trifle

Mulled wine poached pear  
mascarpone, Panettone

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Fair Trade Coffee and Loose-Leaf Teas with Mince Pies

£115 per adult  
£60.00 per child

A deposit of £50.00 per adult is required at the time of booking

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.