

# THE MONTAGU ARMS

## Lunch & Dinner Party Menu £60.00 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.

## 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 (DF)
- Leek and potato soup, poached hen's egg, toasted sourdough (GF)
- Heritage Beetroot salad, whipped goat's cheese, toasted walnuts (GF)
- Dill and horseradish fishcakes, tartare sauce, mixed leaf (DF/GF)
- Classic king prawn cocktail, wholemeal bread (GF/DF)
- Braised Lamb croquettes, mint mayonnaise, mixed leaf salad (GF/DF)

### Mains

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

### Desserts

- Crème Brûlée, shortbread
- Vanilla cheesecake, fruit compote
- Apple and berry crumble, English cream (DF/GF)
- Chocolate brownie, salted caramel ice cream (GF)
- Selection of ice creams or sorbets
- Selection of 3 cheeses, seasonal chutney, crackers (GF)

Fair Trade Coffee and Loose-Leaf Teas

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