



# 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

Burrata, heritage tomato, olive and herb salad

Poached chalk stream trout, new potatoes, horseradish crème fraiche, watercress

Watermelon, tomato, pomegranate salad, sour cherry molasses, rocket

Smoked chicken breast, sweetcorn, chorizo, green herb dressing

Butternut squash soup, goats curd, white truffle oil, sourdough croutons

Ham hock and parsley terrine, celeriac remoulade, toasted sourdough, mixed leaves

## Mains

Red wine braised beef blade, Sarladaise potato, roast shallot, caper raisin puree

Roast breast of chicken, chorizo, chickpea, pepper stew, pak choi

Roast hake, crushed new potatoes, tempura broccoli, white wine butter sauce

Loch Duart salmon, saffron risotto, chicory, red wine sauce

Salt baked celeriac and portabello mushroom pithivier, mushroom ketchup  
tenderstem broccoli

Roast butternut squash, carrots, red onions, tahini, chilli, pumpkin seed dukkah,

## Desserts

New forest Strawberry pavlova, strawberry sorbet

Dark chocolate brownie delice, stracciatella ice cream

Treacle tart, vanilla ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Two Hampshire cheeses, quince membrillo, crackers

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Fair Trade Coffee and Loose-Leaf Teas  
with Homemade Fudge  
£5.00 per person

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