



THE MONTAGU ARMS

Festive Menu

Starters

Smoked ham and parsley terrine, piccalilli vegetables, toasted sourdough

Jerusalem artichoke soup, brown butter mushrooms, brioche croutons

Cured chalk stream trout, clementine, sunflower seed zaatar

Mains

Roast turkey breast, fondant potato, sprouts, red cabbage, smoked bacon sauce

Roast hake, buttered savoy cabbage with chestnuts, red wine sauce

Butternut squash risotto, Barkham blue, pumpkin seeds, rocket

Desserts

Dark chocolate layer cake, vanilla ice cream

Sunflower seed and cranberry frangipane tart, crème fraiche

Isle of wight blue, Stoney cross, quince membrillo, crackers

Fair Trade Coffee and Loose-Leaf Teas
with Mince Pies

£55 per person

A pre order from the menu is required a minimum of two weeks prior to arrival.

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.