



# THE MONTAGU ARMS

## Festive Menu

Minimum of 4 persons, pre order and £10pp deposit required at the time of booking

### 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 fraîche

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.