



London Restaurant Festival

Three courses with glass of house wine £32.00



Starters

Cream of beetroot and ginger soup with sour cream and dill

Black pudding Scotch egg with chive mayonnaise

Quinoa and avocado salad with feta cheese



Main courses

Corn-fed chicken breast with black olive mash, carrot and horseradish broth

Confit of sea bream fillet with sweet and sour aubergine

Pasta primavera with wild rocket leaves and Parmesan flakes



Desserts

Bea Tollman's baked vanilla cheesecake with honeycomb ice cream

Strawberry meringue with white chocolate mousse

Coffee ice cream and banana sundae with caramel sauce

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.

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Montague on the Gardens Hotel



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Free Wi-Fi throughout the hotel. Please use your email address to log in

V.A.T included at the current standard rate All prices are subject to a discretionary 12.5% service charge

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