

# THE MONTAGU

## KITCHEN

### OYSTER & PRAWN BAR

#### Whitstable Oysters

Charcoal baked with herb crust

#### Poached Prawns

Cocktail sauce and lemon wedges

### VEGETABLE BAR

#### LEAVES

Mix Leaves, Rocket, Lamb's Lettuce, Radicchio

#### DRESSINGS

Lemon Dressing, Lavender Dressing, Balsamic-Pommery Grain Mustard Dressing

#### CONDIMENTS

Bacon, Diced chicken, Cherry tomato, Cucumber, Beetroot wedges, Radish, Lord of hundreds cheese, Fennel

### SELECTION OF SALADS & STARTERS

#### EGGS

Kent Egg Florentine, Egg Benedict and Egg Lobster & Crab  
*Fresh from the kitchen (to be served a la minute on the table)*

#### SOUP

Carrot and Ginger Soup

#### SALAD

Quinoa, Butternut Squash and Pomegranate Salad

Coronation Chicken Rustic Salad

Puy Lentil, Roasted Artichoke and Spicy Almonds Salad

Goat Cheese and Beetroot Salad  
*Raspberry dressing*

Smoked Duck, Figs and Pears Salad

Montagu Kitchen Waldorf Salad  
*Green apple, celeriac, cobnuts, low fat yoghurt*

Kentish Grilled Pear and Stilton Salad

#### FISH

Smoked Salmon and Smoked Halibut  
*Lemon wedges, caper berry, sour cream and chives*

#### QUICHE

Black Truffle and Wild Mushroom Quiche

#### TERRINE

Ham Hock Terrine  
*Cranberry and walnut*

Chicken and Pistachio Terrine

### CHARCUTERIE

Turkey breast, Salami, Dingley Dell Honey Smoked Ham, Chorizo and Cured Pork Ham, Bresaola.

### FARMHOUSE BRITISH CHEESES & HOMEMADE CHUTNEYS

Red Leicester, Golden Cross Goat Cheese, Kentish Blue, Keen's Cheddar, Canterbury Cobble, Ashmore Farmhouse, Applewood Cheddar, Winterdale Cheese, Sussex Brie.  
*Blackcurrant Chutney and Red Onion Marmelade, Dried Apricots, Dried and Fresh Figs, Vanilla Kent Honey, Pumpkin Seeds, Sunflower Seeds, Grapes, Homemade Lavish, Assorted Bread.*

### ROASTS & SIGNATURES

#### 21 Days Dry Aged Striploin

Yorkshire pudding, roasted Yukon mashed potatoes and honey glazed root vegetables, red wine jus.

#### Roasted Rochester Pork Belly

Apple sauce, roasted heritage carrots, glazed Kent apple and pork jus

#### Charcoal Grilled Portobello Mushroom

Isle of Avalon cheese, crispy shallots

#### Pan Seared Catch of the Day

Sautéed Swiss chard, roasted sweet potato and apple cider sauce

### MINIATURE TREATS

**Pastry Chef's Signature Selection of Autumn-Winter Desserts.**

☞ The Montagu Kitchen's Most Loved

🌿 Vegetarian   🌱 Vegan   🌾 Gluten Free   🥛 Dairy Free   🥜 Contains nuts

Children under the age of 12 receive a 50% discount. All prices include VAT. An optional 12.5% service charge will be added to your bill. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

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This menu is a sample and is subject to change based on seasonality and product availability