



menu

NEW YEAR'S EVE 2017

£84 PER PERSON

GLASS OF CHAMPAGNE ON ARRIVAL

STARTERS

WILD MUSHROOM SOUP WITH ROASTED SALSIFY

OR

MARbled FOIE GRAS AND GREEN PEPPERCORN TERRINE
WITH TOASTED BRIOCHE

OR

TORCHED SCALLOPS WITH BUTTERNUT SQUASH PURÉE
AND VANILLA CHERRY TOMATOES

MAIN COURSES

FILLET OF BEEF WITH BONE MARROW AND POTATO CROQUETTES,
PARSNIP PURÉE AND BABY CARROTS

OR

STEAMED SUPREME OF COD WITH LIGHTLY CURRIED MUSSELS,
SAFFRON MASH AND BABY SPINACH LEAVES

OR

SPINACH AND JERUSALEM ARTICHOKE MILLE FEUILLE
CHAMPAGNE BUTTER AND TRUFFLE SAUCE

DESSERTS

CHOCOLATE FONDANT WITH CLOTTED CREAM ICE CREAM

OR

PEAR AND WALNUT CHEESE CAKE WITH GINGER SAUCE

OR

WHISKY AND CARAMEL PARFAIT WITH HONEYCOMB

COFFEE AND PETITS FOURS

THE MONTAGUE ON THE GARDENS

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