



THE MONTAGU ARMS



CELEBRATE THE FESTIVE SEASON!

Gather your colleagues, friends and family for something a little different this year. Join us at the Montagu Arms this Christmas for an unforgettable festive feast in one of our private dining rooms.

OAKWOOD ROOM

The Oakwood is an elegantly panelled room, overlooking our picturesque gardens, offering lots of natural light and a charming and relaxed atmosphere. Seating up to 32 people, it is suitable for banqueting, luxurious weddings, conferences and meetings.

There is a room hire charge of £150 for private use.

PARIS ROOM

The original 17th century Paris room provides an elegant private setting suiting boardroom style events, banqueting and functions for up to 10 people. A roaring open fire adds to the charm of this room, making for an intimate and cosy setting.

There is a charge of £95 for private use of the Paris room.

CHRISTMAS LUNCH

£40.00 per person

CHRISTMAS DINNER

£75.00 per person

FESTIVE LUNCH MENU

Chicken Liver Parfait
Spiced Chutney and Toasted Brioche

Pumpkin Soup
Marmite and Monty's Ale Welsh Rarebit

Cured Chalk Stream Trout
Whipped Horseradish, Pickled Cucumber and Sourdough Croutons

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Roast Crown of Norfolk Brown Turkey
Pigs in Blankets, All the Trimmings and Cranberry Sauce

Braised Beef Feather Blade
Smoked Mashed Potato, Braised Red Cabbage, Madeira Jus

Fillet of South Coast Plaice
Braised Fennel, Chard, Grape and Vermouth Velouté

Roscoff Onion Pithivier
Butternut Squash, Kale, Black Garlic

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Traditional Christmas Pudding
Brandy Sauce

English Very Berry Sherry Trifle

Chocolate Crèmeux
Kirsch, Cherry Sorbet

Selection of Cheeses and Chutney
As a dessert - £10 per person supplement
As a separate course - £20 per person supplement

Bookings must be made for a minimum of 8 guests
We kindly ask for a pre order from the menu two weeks before your event

We are happy to cater for any dietary requirements on request. If you require information regarding the presence of allergens in any of our food or drink, please ask.
Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

FESTIVE DINNER MENU

Chicken Liver Parfait
Soya Pickled Mushrooms, Crispy Chicken Skins

Cured Chalk Stream Trout
Cucumber and Gin Ketchup, Buttermilk, Trout Roe

Carrot and Butternut Squash Soup
Marmite and Welsh Rarebit

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Turkey Ballotine
Pigs in Blankets, Sprouts, Chestnuts and Cranberry Sauce

Fillet of Beef
Ox Cheek Truffled Mashed Potato, Winter Greens and Madeira Jus

Fillet of Halibut
Braised Fennel, Swiss Chard, Grape, Vermouth Sauce

Lemon and Ricotta Tortellini
Butternut Squash, Globe Artichoke, White Wine Sauce

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Traditional Christmas Pudding
Brandy Sauce

Tonka Panna Cotta
Lime Sorbet, Raspberry

Chocolate Crèmeux
Hazelnut, Cherry Sorbet

Selection of Cheeses and Chutney
As a dessert - £10 per person supplement
As a separate course - £20 per person supplement

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Festive AFTERNOON TEA

Traditional afternoon tea has been sprinkled with a dash of Christmas glitz. Indulge in the finest freshly baked scones, delectable finger sandwiches and an assortment of speciality cakes as you warm up with a large selection of the finest fair trade teas and coffee.

£35 per person

Why not add in a glass of Hattingley Valley for £12 per glass





Monty's

A Christmas celebration at Monty's will be one for the ages. Let us host your Christmas get-together and take the pain out of planning for you. Indulge in a hearty Christmas feast, surrounded by cosy pub comforts and all the sparkle you can expect from a Christmas setting. Friends, family and colleagues are all welcome to Monty's for a deliciously festive occasion.

Three Course Festive Menu
£40.00 per person

BOOKINGS & ENQUIRIES

Tel: 01590 612324 or email events@montaguarmshotel.co.uk
www.montaguarmshotel.co.uk

MONTY'S FESTIVE MENU

Hot Smoked Chalk Stream Trout
Beetroots, Crème Fraiche, Grape

Beaulieu Pigeon Breast
Cavolo Nero Salsa, Heritage Carrots

Celeriac Velouté
Old Winchester, Croutons, Truffle Oil

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Roast English Turkey
Beef Fat Roast Potatoes, Stuffing, Pig in Blanket

Braised Beef Cheek
Wholegrain Mustard Mash, Braised Red Cabbage

South Coast Hake
Roasted Cauliflower, Hazelnut Brown Butter

New Forest Mushroom Tagliatelle
Old Winchester, Truffle Oil, Tarragon

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Selection of Local Cheeses
Grapes, Chutney, Biscuits

Vanilla Crème Brûlée
Homemade Shortbread

Christmas Pudding
Brandy sauce

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