



## THE MONTAGU ARMS



### Lunch & Dinner Party Menu

£50.00 per person

*Bookings must be made for a minimum of 9 guests*

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.

**Please create your own menu by selecting 3 starters, 3 main courses and 3 desserts from the menu.**

**All pre-orders to be confirmed 2 weeks prior to the event date.**

### **Starters**

Ham Hock terrine, seasonal chutney, sourdough  
Leek and potato soup, poached hen's egg, toasted sourdough  
Heritage Beetroot salad, whipped goat's cheese, toasted walnuts  
Dill and horseradish fishcakes, tartare sauce, mixed leaf  
Classic king prawn cocktail, wholemeal bread  
Braised Lamb croquettes, mint mayonnaise, mixed leaf salad

### **Mains**

Braised Ox cheek, mashed potato, bourguignon garnish, parsley  
Pan-fried chicken supreme, mashed potato, fine beans, tarragon jus  
Sirloin of beef, potato terrine, braised shallot, red wine jus  
Butter Poached Brixham plaice, grapes, chard, vermouth sauce  
Pan-fried hake, curried cauliflower, braised chicory, golden raisins, pinenuts  
Spinach and ricotta ravioli, butternut squash, sage, almond  
Stuffed round courgette, ratatouille, parmesan gnocchi, basil

### **Desserts**

Creme Brulee, shortbread  
Vanilla cheesecake, fruit compote  
Apple and berry crumble, English cream  
Chocolate and hazelnut brownie, salted caramel ice cream  
Selection of ice creams or sorbets  
Selection of 3 cheeses, seasonal chutney, crackers