

Monty's

Festive Menu

Starters

Hot Smoked Chalk Stream Trout - Beetroots, Crème Fraiche, Grape

Beaulieu Pigeon Breast - Cavolo Nero Salsa, Heritage Carrots

Celeriac Velouté - Old Winchester, Croutons, Truffle Oil

Mains

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

Starters

Selection of Local Cheese - Grapes, Chutney, Biscuits

Vanilla Crème Brulee - Homemade Shortbread

Christmas Pudding - Brandy sauce

Bookings must be made for a minimum of 9 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

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.

PLEASE BE AWARE THERE IS A 12% SERVICE CHARGE ADDED TO YOUR BILL, THIS IS DISCRETIONARY AND WILL BE REMOVED AT
YOUR REQUEST.