

MONTAGUE MENU

Our Superior Three Course Dining Menu

- Three reception drinks and one mocktail from our Montague Drinks Menu
- Six canapés of your choice
- Three course dining menu
- Half bottle of wine from the Montague wine list
- House Champagne toast
- Still and sparkling mineral water
- Speciality Teas, Nespresso Coffee, Chocolate Truffles

STARTERS

- Pan seared scallops, asparagus, soft quail egg, black pudding, Pecorino, saffron aioli
- Koji marinated chicken, buttermilk and chive waffle, hot Hogs Back honey, kohlrabi, lemon crème fraîche
- Lobster and king prawn tartlet, buttered samphire, lobster bisque, saffron foam, lovage
- Duck and Porcini raviolo, mushroom and mirin consommé, salted edamame, orange oil
- Confit duck salad, gem lettuce, dried cranberries, candied pecan, Norbury blue crème fraîche
- Korean barbecue lamb ribs, sesame and spring onion grain salad, pak choi, cucumber kimchi

MAINS

- Chorizo stuffed chicken breast, pea puree, parmesan gnocchi, seasonal greens, nduja oil
- Sea bass, new potato and crab salad, sauce vierge, cherry tomatoes, asparagus, crispy leeks
- Slow roasted pork tenderloin, spiced pork belly mezzelune, pommes Château, hispi, smoked aubergine purée, Za'atar crumb
- Marinated lamb rump, slow cooked shoulder, thyme potato rösti, peas, broad beans, mint salsa verde
- Crispy duck breast, duck leg croquette, drunken cherries, smoked almonds, spiced butternut squash purée, duck jus
- Fire grilled ribeye, confit potato, chimichurri, Padrón peppers, smoked Bordelaise jus