



MONTAGU'S MEWS

BAR • DINING • GARDEN

Festive Menu 2024

Bread, salted butter

Starters

- Roasted butternut squash velouté, toasted pinenut (v, ve, gf)
- Citrus cured Loch Duarte salmon, confit pink grapefruit, dill tapioca (gf)
- Bromham beetroot, fig & candied walnut salad (v, ve, gf)
- Winter spiced ham hock hash, honey mustard emulsion
- Chicken and apricot terrine, hazelnut, vanilla, apple (gf)

Main Courses

- Traditional roast turkey, pigs in blankets, sage & onion stuffing, roast vegetables, turkey gravy
- Home-made nut roast, roasted potatoes, traditional garnishes (ve)
- Wild mushroom & tarragon ravioli, maitake mushroom, salt baked celeriac, cep emulsion (v)
- Roasted Cornish cod, chorizo & pearl barley broth
- Somerset lamb rump, spiced lentils, tomato fondue

Desserts

- Traditional Christmas pudding, brandy Anglaise
- Blackberry & white choux bun
- Dark chocolate gateaux, cherry sorbet
- A selection of British cheeses, quince jelly, crackers

Tea, coffee & petit fours

Please choose one dish per course for ALL guests to enjoy, an additional dish may be chosen for those with dietary requirements

£75 per person

Additional Courses

- Chef's choice amuse-bouche £5
- Chef's choice sorbet course £5

Please let us know if you have any dietary requirements before ordering.
A discretionary 12.5% service charge will be added to your bill.



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH