



MONTAGU'S MEWS

BAR • DINING • GARDEN

Special Event Menu

October to March

Bread, salted butter

Starters

Spiced butternut squash velouté, cumin, pickled shimeji mushroom (ve, df, gf)

Crispy ham hock, Serrano ham, mustard mayonnaise, endive salad

Smoked salmon mousse, confit lemon, natural yoghurt, dill tapioca (gf)

Beetroot salad, candied walnut, fig (ve, gf)

Soft herb falafel, chickpea hummus, mint salad (ve, gf)

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

Mains

Braised beef feather blade, creamed potato, Bourguignon garnish (gf)

Pot roasted lamb shoulder, garlic pomme puree, caramelised shallot, rosemary jus (gf)

Roasted Cornish cod, St Austell mussel bree broth, chorizo

Wild mushroom Riso pasta, 36-month aged Parmesan, chestnut, sage (v)

Baked aubergine, tomato & apricot sauce, candied almond, watercress (ve, gf)

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

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked caramel tart, candied pecan, praline ice cream

Paris Brest, Morello cherry, Tonka bean

Blackcurrant cheesecake, hibiscus, yoghurt

Bitter chocolate torte, coconut sorbet, caramel popcorn (ve, gf)

Please choose one dish for ALL guests to enjoy.

Three courses £72 per person

Chef's choice amuse-bouche £5

Tea, coffee & petit fours £8

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