



# MONTAGU'S MEWS

BAR • DINING • GARDEN

## Event Menus April – September

*Bread and Salted butter*

### Starters

*Spiced Butternut Squash Velouté, Cumin, Pickled Shimeji Mushroom (DF, GF, Vegan)*

◊

*Crispy Ham Hock, Serrano Ham, Mustard Mayonnaise, Endive Salad*

◊

*Smoked Salmon Mousse, Confit Lemon, Natural Yoghurt, Dill Tapioca (GF)*

◊

*Beetroot Salad, Candied Walnut, Fig (Vegan, GF)*

◊

*Soft Herb Falafel, Chickpea Hummus, Mint Salad (Vegan, GF)*

***Please choose one dish (dietaries will be taken into consideration)***

### Main Courses

*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 and Apricot Sauce, Candied Almond, Watercress (Vegan, GF)*

***Please choose one dish (dietaries will be taken into consideration)***

### 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 (GF, Vegan)*

***Please choose one dish (dietaries will be taken into consideration)***

*Chefs' choice amuse bouche £5 pp*

*Tea, coffee & petit fours £6.50 pp*

***3 Courses for £62 per person***

*Please note that a Discretionary Service Charge of 12.5% will be added to your bill. Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please advise a member of the Events Team*