



MONTAGU'S MEWS

BAR • DINING • GARDEN

Special Event Menu

April to September

Bread, salted butter

Starters

Gazpacho, cherry tomato, cucumber and basil (ve)

Potted Loch Duarte salmon, fennel seed lavosh cracker

Chicken Caesar salad, anchovies, aged parmesan

Braised beef scrumpet, tomato chutney, dressed baby gem

Caramelised onion and goats cheese tart, rocket salad (v)

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

Mains

Slow cooked Somerset lamb shoulder, white bean and soft herb cassoulet

Chicken schnitzel, harissa mayonnaise, red cabbage and orange slaw

Baked Cornish cod, black olive, puttanesca sauce

Tender stem broccoli and spring onion trofie pasta, basil pesto (v)

Grilled courgette, baby corn and Thai red curry sauce (ve)

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

Desserts

Vegan pavlova, toasted coconut, mango compote (ve)

English strawberry mousse, clotted cream ice cream

Honey parfait, orange and fennel salsa (v)

Dark chocolate and raspberry gateaux, crème fraiche (v)

A selection of four British cheeses, quince, crackers (v)

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