



MONTAGU'S MEWS

BAR • DINING • GARDEN

Sample Festive Menu 2026

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
Confit chicken rilette, linseed cracker, apple, vanilla

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

From £65 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