



# MONTAGU'S MEWS

BAR • DINING • GARDEN

## Festive Menu 2025

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 rillette, 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