



MONTAGU'S MEWS

BAR • DINING • GARDEN

Special Event Menu

April to September

Bread, salted butter

Starters

- Truffles celeriac velouté, Bath Blue cheese, Granny Smith apple (v, gf)
- Cotswold white chicken terrine, apricot, caraway chutney (gf, df)
- Smoked salmon mousse, confit lemon, natural yoghurt, dill tapioca (gf)
- Heirloom tomato salad, picual olive oil basil (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

- Slow cooked pork belly, cauliflower couscous, grilled pineapple
- Pot roasted lamb shoulder, minted peas, Bromham carrot, buttered greens (gf)
- Gilthead Sea bream, salt baked leek, sea vegetables, vermouth cream (gf)
- Courgette & basil Riso pasta, pumpkin seed, 36-month aged Parmesan (v)
- Roasted cauliflower steak, sauteed mushrooms, 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
- Cheddar strawberry choux bun, lavender, clotted cream ice cream
- Vanilla panna cotta, pineapple jelly, mango & passionfruit sorbet (gf)
- Tarte au citron, raspberry sorbet, basil
- 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