



MONTAGU'S MEWS

BAR • DINING • GARDEN

Special Event Menu

October to March

Bread, salted butter

Starters

Curried cauliflower soup, spiced cauliflower pakora (ve)

Winter mushroom arancini, mushroom ketchup, dressed watercress (v)

Thai style fish cakes, lemon-grass aioli, yum salad

Roasted fig, feta and prosciutto ham, aged balsamic dressing

Waldorf salad, candied walnut, blue cheese (v)

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

Mains

Confit Creedy carver duck leg, spiced lentils, buttered kale

Braised beef feather blade, potato gratin, chasseur sauce

Roasted cauliflower, curried chickpea, coconut and coriander broth (ve)

Loch Duart salmon fillet, crushed new potato, white wine and dill sauce

Potato gnocchi, halloumi, baked tomato and mascarpone sauce (v)

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

Desserts

Baked pecan tart, set vanilla cream (v)

Blackberry jam steamed sponge, homemade custard (v)

Dark chocolate marquis, morello cherry (v)

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

Coconut milk panna cotta, kaffir lime jelly, passionfruit sorbet (ve)

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