

MONTEITHS

FESTIVE MENU

TWO COURSES £45 | THREE COURSES £55

SET MENU FROM 24TH NOVEMBER - 24TH DECEMBER

AVAILABLE FOR PRE-ORDER ONLY

STARTERS

HAM HOCK TERRINE apple & pickles

WINTER SPICED GOATS CHEESE blood orange, roasted beetroots, crispy sage & sage oil

CURED SALMON dill crème fraîche, pickled cranberries & shaved fennel

MAINS

OX CHEEK creamy mash, honey glazed carrots, sprouts & pancetta

GLAZED TURKEY sage & apricot stuffing, carrots, parsnips & roast potatoes

PAN SEARED COD celeriac, cavolo nero, potato pavé

BUTTERNUT SQUASH RISOTTO roast squash, blue cheese & sage

PUDDINGS

CHRISTMAS PUDDING brandy ice cream & caramel sauce

MILK CHOCOLATE DÉLICE beurre noisette ice cream & chocolate crumb

MULLED WINE & CLEMENTINE TRIFLE seasonal fruit jelly, custard & vanilla cream

SIDES

GLAZED CARROTS & PARSNIPS honey, thyme & orange 6.5

CREAMED SPROUTS pancetta 6.5

PIGS N' BLANKETS wholegrain mustard dressing 6.5

Please ask your server if you have any allergy or dietary requirements.
Please be aware our kitchen does contain nuts & other allergens.