
TABLE D'HÔTE

STARTERS

AUBERGINE, CARROT AND COURGETTE SOUP

BLACK PUDDING SCOTCH EGG
with garlic mayonnaise

SPICED CAULIFLOWER AND HUMMUS SALAD
and flat bread, pomegranate dressing

MAIN COURSES

MCCARTHY SALAD
beetroot, chicken, egg, bacon, cheese, tomato and avocado

PRAWN STROGANOFF
cooked with cream, mushrooms and brandy, served with basmati rice

LINGUINE PRIMAVERA
in a white wine cream sauce with pesto

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE
with honeycomb ice cream

BEA'S RICE PUDDING
with candied nuts and caramel sauce

SELECTION OF ICE CREAMS AND SORBETS

V.A.T included at the current standard rate. All prices are subject to a discretionary 12.5% service charge. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

Free Wi-Fi throughout the hotel – use your email address to log in.



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Montague on the Gardens Hotel



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