



PRIVATE DINING

Our Executive Head Chef has designed a menu to suit your private dining needs. Please see below a variety of starters, main courses and dessert for your consideration.

Please kindly pre-select a set menu consisting of:

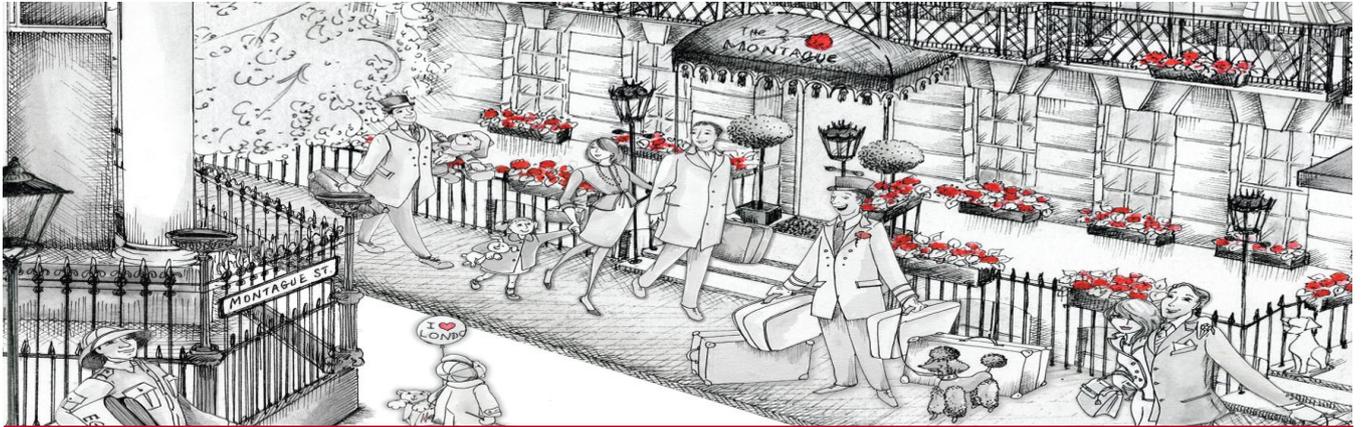
One starter, one main course and one dessert for your party, you may also select a vegetarian alternative (starter and main) for those guests who may require this option.

To Start

- French Onion soup with a parmesan croute (v)
- Spicy Aubergine soup with caramelised baby onions (v)
- Cream of Cauliflower soup with truffle oil (v)
- Chicken and shitake mushroom terrine with herb and balsamic dressing
- Carpaccio of beef with shallot puree and pea shoot salad (£5.00 supp)
- Cured ham with caramelized figs, balsamic reduction
- Arbroath smokie fish cake with poached egg and chive butter sauce
- Scottish smoked salmon with caviar cream and roccola salad (£5.00 supp)
- Asparagus, pickled quail egg and beetroot salad with lemon mayonnaise (v)
- Plum tomato and red onion tart with baked goats cheese (v)

Main Courses

- Chicken breast wrapped in Parma ham with black olives, green beans, cherry tomato
- Rump of lamb with a herb crust, dauphinoise potato and basil and tomato jus
- Corn fed chicken with grilled asparagus and ginger butter sauce
- Gressingham duck breast with braised red cabbage and fondant potato
- Fillet of beef with horseradish mash, wild mushrooms, baby carrots (£10.00 supp)
- Pan fried sea bream with fennel cabbage, sweet potato and a white wine cream sauce
- Grilled salmon with crushed new potatoes, salsa Verde and baby watercress
- Seared sea bass with artichoke and mushroom fricassee, red wine sauce (£5.00 supp)
- Steamed halibut with king prawns, spinach mash and shellfish dressing (£5.00supp)
- Wild mushroom ravioli with celeriac puree and wild rocket leaves (v)
- Grilled Provencal vegetable and halloumi gateau with a vine tomato sauce (v)
- Butternut squash and feta risotto with pea shoot salad and parmesan crisps (v)



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To Finish

Vanilla cheesecake with honeycomb ice cream
Glazed lemon tart with raspberry sauce and crème fraiche
Chocolate torte with candied orange and grand marnier sauce
Saffron panna cotta with berry compote and short bread
Strawberry meringue with white chocolate mousse
Apple and pear crumble with clotted cream ice cream
Baked Alaska with toasted almonds and strawberry sauce
Tropical fruit salad with passion fruit sorbet
Chocolate and Macedonian brownie with vanilla ice cream
Selection of cheese and biscuits (£5.00 supp)

Coffee and Petit Fours

£35.00 per person

Minimum numbers of 15 guests to apply

V.A.T included at the current standard rate
All prices are subject to a discretionary 12.5% service charge

Our menu contains allergens.
If you suffer from a food allergy or intolerance,
please let a member of the events team know.

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