

MONTROSE CHRISTMAS PARTY MENU

£29.95 for lunch, £35.00 for dinner

A non refundable £15 deposit for each guest is required as confirmation of booking.
All Christmas parties must pre order. Exclusive usage of either of our dining rooms is available.
Available from the 1st December 2009

- ROASTED PUMPKIN SOUP
finished with toasted pumpkin seeds and pumpkin oil.
- TERRINE OF DUCK WITH SULTANA AND CASHEW NUTS
seasoned with star anise and juniper berry, served with toasted walnut bread.
- BEETROOT CURED SALMON GRAVADLAX
served with a beetroot salad, caviar and a beetroot syrup .
- CRISPY FIVE SPICE BELLY OF PORK
with cauliflower purée, chilli oil and crispy vegetables .

- PAN ROASTED TURKEY ESCALOPE ROLLED WITH CRANBERRY AND CHESTNUTS
wrapped in streaky bacon and served with a prune jus.
- HERB CRUSTED FILLET OF COD
served on a bed of braised puy lentils.
- ROASTED RUMP OF LAMB
served on a celeriac purée and a bed of spinach, finished with minted jus .
- SALSIFY, PARSNIP AND SAGE RISOTTO
topped with spinach and ricotta ravioli and watercress purée.

- CHOCOLATE PECAN PIE
served with cinnamon and Cointreau oranges.
- STEAMED CHRISTMAS PUDDING
served with redcurrants and brandy butter.
- CARAMELIZED BANANA TARTE TATIN
with Baileys crème Anglaise.
- TRIO OF SORBETS
finished with Limoncello.
- CHEESE BOARD
with Quince paste, grapes, apple and biscuits (£2.00 supplement).

- COFFEE OR TEA, SERVED WITH A CHRISTMAS MINCE PIE

ADDITIONAL SELECTIONS (to be ordered for entire party)

- A glass of Kir Royale (Champagne and Crème de Cassis) on arrival for £7.95 per person
- A selection of petit fours served with a Baileys Irish Cream or Remy Martin VSOP Cognac £6.95 per person

All prices are inclusive of 17.5% VAT. Prices are subject to change. A discretionary service charge of 12.5% will be added to your bill.

To the best of our knowledge, no genetically modified Ingredients are used in our cooking. Dishes may contain traces of nuts.

**MONTROSE CHRISTMAS PARTIES
1-23 DECEMBER 2009**

**Reservation Form & Terms and Conditions
Tel: 01892 513161**

Our Restaurant Manager David Cowling, or Chef/ Co-proprietor Richard Hards will be please to assist you with your Christmas Party booking. Parties are available for either Lunch or Dinner and you can be assured a warm welcome, superb food and wine and friendly service in the stylish surroundings and a picturesque setting.

Once a date has been agreed your booking will need to be confirmed in writing using the reservation form below. A covering letter can include further details/information. We request a non-refundable booking deposit of £15 per person.

Upon receipt of your deposit we will send you a menu order form. This must be returned with the balance of your payment at least two weeks prior to the party date. All additional costs for drinks and wine must be settled prior to leaving the restaurant after your party. Deposit guarantees minimum number and is non-transferable.

Reservation Form

Contact Name: _____

Organisation: _____

Address: _____

Post Code: _____

Tel No: _____

Email: _____

No. of Guests: _____

Lunch or Dinner (please delete as appropriate)

Date: _____

Special Dietary Requirements: No Yes _____

I enclose a non-refundable deposit of £15 x _____ persons = £_____. Cheques should be made payable to Montrose. For payment by credit card, please call us on 01892 513161.

Return: Montrose, Southborough Common, Southborough, Tunbridge Wells, TN4 0RX