

## **MONTROSE SET LUNCH MENU**

**main course for 11.95**

**2 courses for 15.95**

**3 courses for 18.95**

*We use only the finest, free range and seasonal ingredients, sourced as locally as possible, to ensure the best quality and freshest taste.*

### **STARTERS**

- SOUP OF THE DAY  
*served with fresh baked bread.*
  - SMOKED MACKEREL PATE  
*served with melba toast and horseradish cream.*
  - CRISPY FIVE SPICED BELLY OF PORK  
*served with cauliflower puree, chilli oil and crispy vegetables.*
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### **MAIN COURSES**

- STEAK AND KIDNEY PIE  
*served with honey roasted carrots and parsnips.*
  - GOATS CHEESE, TOMATO AND SHALLOT TART TATIN  
*served with balsamic reduction and deep fried sage.*
  - CONFIT DUCK LEG A L'ORANGE  
*served on creamed potato and fine beans*
  - MOULES MARINIÈRE OR (A LA CRÈME) AND FRITES  
*Mussels steamed with onion, garlic, herb and wine.*
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### **SIDE DISHES**

- CHOICE OF POTATOES AND VEGETABLES: 3.00 EACH
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|--------------------|-----------------------------------|
| POTATO DAUPHINOISE | HONEY GLAZED CARROTS AND PARSNIPS |
| CREAMY POTATOES    | WILTED SPINACH                    |
| NEW POTATOES       | MEDITERRANEAN ROASTED VEGETABLES  |
| SAUTÉED POTATOES   | BUTTERED FRENCH BEANS             |
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***PLEASE SEE OUR SEPARATE DESSERT MENU***

***A SELECTION OF CHEESE IS AVAILABLE AT AN EXTRA COST***

*Vegan and Gluten Free dishes available on request.*

*Please be understanding if something is unavailable.*

*To the best of our knowledge, no genetically modified ingredients are used in our cooking.*

*Service is not included and left to your discretion*