



Easter Sunday

Two courses £23.50 per person

Three courses £26.50 per person

To start

French onion soup with Parmesan croûte

Chicken and rabbit terrine with poached pears

Salmon fishcake with poached quail egg and a crisp green salad

Plum tomato and goat's cheese tart

To follow

Roast leg of lamb with dauphinoise potatoes,
vine tomatoes and a basil jus

Barberry duck breast with braised red cabbage,
caramelized apple and Calvados sauce

Fillet of sea bass with orange glazed fennel,
spinach mash and a pesto dressing

Wild mushroom gnocchi with rocket salad,
grilled asparagus and lemon oil

To finish

Plum tart with clotted cream

Rich chocolate torte with raspberry sauce

Bread and butter pudding with vanilla ice cream

Selection of British cheese with grape chutney

Coffee and petit fours

V.A.T included at the current 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

The Montague on the Gardens Hotel
15 Montague Street, London, WC1B 5BJ
Tel: +44 (0)20 7637 1001
Restaurant Reservations: +44 (0)20 7612 8416
Email: fandbmt@rchmail.com