

Private Party Nights

Take advantage of our festive party night for groups of 40-100 guests for any days during December. Our party night package includes a three-course Christmas meal, coffee and mince pies, disco dancing to our resident DJ until late, party hats, crackers and novelties. We can also arrange reception drinks on arrival for your party.

If you have a special theme in mind for the evening, or would like us to suggest one, we will be more than happy to personalise your event.

SAMPLE MENU

Cream of leek and cauliflower soup

Confit of duck terrine with red onion marmalade

Salmon, prawn and scallop cocktail

Traditional maple roasted Norfolk turkey with chestnut stuffing, turned potatoes, glazed carrots, Brussels sprouts and chipolatas

Seared suprême of halibut with creamed leeks and shellfish dressing

Jerusalem artichoke, lentil and spinach gratin with slow roasted vine tomatoes

Traditional Christmas pudding with brandy sauce

Chocolate and pear tart with vanilla ice cream

Lemon and sultana cheesecake

Coffee and mince pies

£63.00 per person
with a half bottle of wine

Private Dining

Celebrate the festive season in style this year in one of our fully air-conditioned function suites, or one of our garden-facing conservatories. Perfect for your private Christmas lunch or dinner, and available for groups of 10-30 guests.

With a whole range of menu options, including all party novelties, we're bound to get you in the Christmas spirit.

SAMPLE MENU

Sautéed foie gras with caramelized mango and ginger butter dressing

Pink Champagne sorbet

Medallions of beef with a merlot jus, wild mushroom and artichoke fricassée

or

Pan-fried halibut supreme with a mussel and saffron broth, herb linguini and baby vegetables

Rich chocolate torte with strawberry sauce

Coffee and mince pies

Menus start from £50.00 per person

All prices include VAT at the current rate.

For further information please contact our Christmas co-ordinator.

The Montague on the Gardens,
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Email meetmt@rchmail.com
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www.redcarnationhotels.com

Celebrate Christmas 2011

Whether it's for the office party, the perfect Christmas day with family and friends, a London break or a special dinner, we look forward to welcoming you during the festive season.


**The
Montague**
ON THE GARDENS

Festive Menu

Lunch or Dinner in The Blue Door Bistro
Available 1st – 24th December

Winter vegetable soup

Ham hock terrine with piccalilli

Smoked salmon plate with caviar cream

Goat's cheese wrapped in filo pastry
with red pepper dressing



Traditional maple roasted Norfolk turkey
with chestnut stuffing, turned potatoes,
glazed carrots, Brussels sprouts and chipolatas

Fillet of beef with wild mushroom and
artichoke fricassée, fondant potato and Merlot jus

Pan-fried fillet of sea bass with a Native oyster cream
sauce, Savoy cabbage and Chanterney carrots

Pumpkin and ricotta ravioli with sage,
pine nut butter and wild rocket leaves



Traditional Christmas pudding with brandy sauce

Pear and almond tart with fruit sorbet

White chocolate cheesecake with blueberry compote



Coffee and mince pies

£45.00 per person

Lunch: 12.30 – 2.30pm Dinner: 5.30 – 10.30pm

Festive Afternoon Tea

Traditional afternoon tea with
Christmas cake and mulled wine.

£24.50 per person

Daily 3.00 – 5.30pm (except Christmas Day)

Christmas Day Lunch

Marbled terrine of foie gras with green peppercorns

Prawn and crayfish cocktail

Scottish smoked salmon with traditional garnish

Trio of goat's cheese



Traditional maple roasted Norfolk turkey
with chestnut stuffing, turned potatoes,
glazed carrots, Brussels sprouts and chipolatas

Rack of lamb with a herb crust,
dauphinoise potato and basil jus

Pan-fried suprême of halibut
with Champagne sauce, sautéed spinach
and pearl vegetables

Wild Morel mushroom risotto
with baby spinach leaves and Parmesan shavings



Traditional Christmas pudding with brandy sauce

Baked chocolate and Amaretto cheesecake

Caramelised orange tart with mascarpone



Selection of British cheese with
quince jelly and Scottish oatcakes



Coffee and mince pies

£89.00 per person

Children under 12 half price

New Year's Eve Dinner

Join us for a pre-dinner Champagne cocktail
in our Bar or Lounge before indulging in our
Final Countdown 4-course candlelit dinner.

White onion soup with a lemon
and thyme glaze

Carpaccio of duck with herb noodles
and cranberry dressing

Salmon and monkfish terrine with saffron cream



Pink Champagne sorbet



Fillet of beef Rossini
with fondant potato and Madeira sauce

Poached lemon sole with lobster tortellini,
creamed leeks and shellfish dressing

Tagine of vegetables with a citrus and herb cous cous



Glazed lemon tart with crème fraîche

Chocolate crème brûlée with shortbread biscuit

Selection of British cheese quince jelly
and Scottish oatcakes



Coffee and mince pies

£70.00 per person

Champagne Offer

For all our guests dining from the New Year's Eve menu,
we are delighted to offer our house recommended
Champagne at the special price of just £8.50 per glass
or £40 per bottle. Your Champagne will be ready
and chilled for you in our Terrace Bar or
Conservatory before the stroke of midnight. To benefit
from this special offer, your bottle of Champagne must
be pre-ordered at least 24 hours in advance.