

PROBUS CHRISTMAS LUNCH

WEDNESDAY 26th NOVEMBER

THE MONTAGUE INN

STARTERS

Mushroom, Chestnut & Madeira Soup

Tian of Smoked Trout, Prawn & Avocado with Gremolata

Duck Liver and Orange Parfait, Toasted Sourdough & Red Onion Marmalade

Twice Baked Goats' Cheese Souffle, Beetroot Relish

MAINS

Oven Roasted Crown of Turkey, Fondant Potatoes & all the Trimmings

Confit of Free- Range Duck, Dauphinoise Potatoes, Fine Beans, Red Cabbage & Madeira Sauce

Pan Fried Fillet of Hake, Saute Potatoes, Creamed Sprouts, Salsa Verde & Smoked Panacetta

Pumpkin Tortellini, Roasted Squash, King Oyster Mushrooms, Smoked Almonds & Chimichurri

DESSERTS

Chocolate Brownie with Salted Caramel Ice Cream

Lemon Tart with Raspberry Sorbet

Monty's Sticky Toffee Pudding with Honeycomb Ice Cream

Christmas Pudding with Brandy Custard

PRICE PER PERSON

2 Courses £32

3 Courses £39