



London Restaurant Week 2011

Two courses £15.00
Three courses £25.00

To start

Cream of cauliflower soup with baby spinach

Chicken liver pâté with toasted onion bread

Cured salmon with watercress salad and crème fraîche

To follow

Loin of lamb with a mushroom crust,
potato gratin and baby vegetables

Poached lemon sole with white crabmeat,
sautéed spinach and shellfish bisque

Jerusalem artichoke and lentil mille-feuille,
cauliflower purée and beetroot sauce

To finish

Orange tart with mascarpone

Crème brûlée with rosemary shortbread

Chocolate brownie with vanilla ice cream

Coffee and petits 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
Bloomsbury, London WC1B 5BJ

Menu subject to change