

SEASONS FEASTINGS

AT

the Astbury

ENJOY A DELICIOUS 2 OR 3-COURSE FESTIVE MEAL WITH FRIENDS AND FAMILY

Montgomery's

BAR & RESTAURANT

WEDNESDAY 25TH NOVEMBER – WEDNESDAY 23RD DECEMBER

2 COURSES **£29.95PP** | 3 COURSES **£34.95PP**

BOOK YOUR PLACE TODAY

01746 331777 • theastbury.com/montgomerys

THE MENU

STARTERS

Smoked Salmon, Dill Crème Fraiche, Pickled Cucumber, Lemon

Chicken Liver Parfait, Red Onion Chutney, Herb Croutes, Balsamic

Whipped Goats Cheese, Beetroot & Herb Salad,
Hazelnut Dressing, Toasted Sourdough (V)

Soup of The Day – Warm Bread & Cultured Butter (V/VG*)

Wild Garlic Mushrooms – Sourdough – Truffle Dressing (V/VG*)

MAINS

Butter Roasted Turkey, Chestnut & Apricot Stuffing,
Pigs in Blankets, Thyme & Rosemary Roast Potatoes,
Honey Glazed Roots, Seasonal Vegetables, Gravy

Roast Sirloin of Beef, Yorkshire Pudding, Pigs in Blankets,
Thyme & Rosemary Roast Potatoes, Honey Glazed Roots,
Seasonal Vegetables, Gravy

Christmas Veggie Wellington, Thyme & Rosemary Roast Potatoes,
Honey Glazed Roots, Seasonal Vegetables, Mushroom Gravy (V)

Beetroot & Feta Risotto (V/VG)

Herb Crusted Baked Cod, Roasted New Potatoes,
Sugar Snap Peas & Watercress Velouté

DESSERTS

Traditional Christmas Pudding, Brandy Sauce, Redcurrants

Belgian Chocolate Fudge Cake, Vanilla Ice Cream

Baked White Chocolate & Raspberry Brulee Tart, Raspberry Sorbet

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Citrus Tart, Raspberry Sorbet

MINCE PIES

All allergen information is available on request.
(V) Vegetarian. (VG) Vegan. Vegan menu is available on request.
All food can be adapted for Gluten Free & Dairy Free.