



CHRISTMAS AT MONTPELLIER WINE BAR

STARTER

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Wild Mushroom & Spinach Soup, Bread, Butter

Coarse Country Terrine, Spiced Apple Chutney, Sourdough Toast

Crayfish & Avocado Salad, Lemon Dressing

Mulled Pear, Blue Cheese and Braised Radicchio

MAIN

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Roast Turkey with Chestnut, Lemon & Thyme Stuffing, Roast Potatoes

Vegetables, Chipolatas, Cranberry Sauce, Jus

Grilled Seabass, Chive Potato Rosti, Green Beans, Lemon & Capers Butter

Roasted Sirloin of Beef, Roast Potatoes

Vegetables, Jus

Goats Cheese, Cranberry and Walnut Risotto, Parmesan Crumbs

DESSERT

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Christmas Pudding with Brandy Sauce

Chocolate Brownie, White Chocolate and Raspberry Sauce

Festive Eton Mess



BOOKING INFO

Following packages are available:

Bronze Package dates, 2 course 12.50, 3 course 15.50

November: 21st- 30th

December: 2nd-6th, 9th-11th, 16th, 17th, 23rd, post Xmas 26th-30th

Silver Package dates, 2 course 15.50, 3 course 19.50

December: 1st, 12th, 13th, 18th, 19th, 24th

Gold Package dates, 2 course 19.50, 3 course 24.50

December: 7th, 8th, 14th, 15th, 20th- 22nd

Bookings can only be secured with a £10.00 per person deposit.

They are non-refundable and non-transferable.

Full deposit to be made in one payment.

Please be aware that an enquiry for availability does not constitute a booking.

Please note that provisional bookings will be held for 7 days, after which we will contact you to request a deposit or release the table reservation.

Please ensure that all party members are aware that cancellations made two weeks, or under, before the function will bear a 50% menu charge per person.

A 50% menu charge will also be added to your bill for any party members who do not attend on the night.

