

Festive Menu

THE MONTPELLIER WINE BAR 2024 CHRISTMAS PARTY MENU

STARTERS

All served with freshly baked sourdough

Hummus

harrisa, grilled artichokes, spring onions, pomegranate (PB)

Smoked salmon

capers, pickled shallots, lemon, horseradish

Ham hock terrine

beetroot piccalilli, cornichons (DF)

MAINS

*All mains served with roast potatoes, Brussels sprouts, carrot & swede mash.

Roast turkey breast

sage & onion stuffing, pigs in blankets, bread sauce, cranberry sauce, gravy

Roast sea bass fillet

fennel & samphire salad, burnt lemon, salsa verde (DF, GF)

Roast cauliflower steak

spiced chickpeas, toasted almonds, romesco sauce (PB, GF, N)

DESSERTS

Christmas pudding

brandy & orange custard (V)

Chocolate brownie

chocolate sauce, vanilla ice cream(V) *Plant based brownie option available.

Stilton

fruit chutney, celery, grapes, crackers (V)

£32 PER PERSON

Dairy-free & gluten-free options available on request.

Please note we do not list all the ingredients.

If you have any food allergies, please feel free to discuss this at your time of booking.

(PB) = plant based (V) = vegetarian (N) = contains nuts (GF) = gluten free (DF) = dairy free

BOOKING TERMS

Pre Bookings & Pre Orders ONLY

£10 Non-refundable deposit per person taken at time of booking

Final payment due 2 weeks prior to your booking date

EMAIL: hello@themontpellierwinebar.co.uk - Tel 01242 350772

The Montpellier Wine Bar

Bayshill Lodge, 6 Montpellier Street, Cheltenham, GL50 1SY