

THE MONTCALM

LONDON MARBLE ARCH

Non-offensive Banqueting Menus

Please choose one starter, one main course and one dessert for your whole party to have. Any dietary requirements will be catered to separately to this chosen menu.

Menu 1

Heritage tomato & mozzarella salad (v)

Confit salmon, pickled radish & lambs lettuce

Spiced butternut squash velouté, chili oil (v)

Scottish salmon, spring onion and ginger potato, bok choy and sesame

Seared hake fillet, squash puree, samphire, shallot & tarragon dressing

Fennel risotto (v)

Praline profiteroles

Coconut & mango mousse

Seasonal cheeses

Coffee and Petit Fours

(v)- Suitable for vegetarians

Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef

34-40 Great Cumberland Place, London, W1H 7TN, England

Tel: +44 (0) 207 958 3224 Fax: +44 (0) 207 958 3322

Email: events@montcalm.co.uk Website: www.montcalm.co.uk

Montcalm Hotel (London) Ltd. Registration Number 1895614. Vat Number 417 7206

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Menu 2

Braised leaves, walnut, orange & Cashel Blue cheese (v)

Smoked mackerel terrine, leek & dill

Artichoke salad, ricotta and smoked almond (v)

Cauliflower risotto, curried shallots & coriander (v)

Seared sea trout, olive oil crushed potatoes, basil & artichoke

Wild mushroom lasagne, white beans, tarragon (v)

Passion fruit cheesecake, vanilla

Crème brûlée

Seasonal cheeses

Coffee and Petit Fours

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Menu 3

Marinated beetroot, goats cheese & pine nuts (v)

Oak smoked salmon, avocado, lemon, honey & dill

Indian almond soup, cauliflower, lavender (v)

Roast sea trout, cauliflower, purple broccoli and tarragon vinagrette

Atlantic cod, artichoke, wild mushroom & orange

Shallot tart, almond, mascarpone (v)

Tiramisu

Oreo cheesecake

Seasonal cheeses

Coffee and Petit Fours

(v) – suitable for vegetarians

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