

Mount Street

— DINING ROOM & BAR —

FESTIVE MENU

25 NOVEMBER – 30 DECEMBER

(Excludes 25 & 26 December)

Starters

Slow Cooked Ham Hock Terrine (454 kcal)
Tonka bean Mayonnaise, savoury Granola

or

Midland Smoked Salmon (379 kcal)
pickled cucumber, dill emulsion, salmon caviar

or

Caramelized Onion Tart (491 kcal)
rosemary and lemon vinaigrette, Feta, celery cress

Mains

Rolled Breast of Turkey Wrapped in Parma Ham (622 kcal)
sage and onion stuffing, thyme and garlic roasted potatoes, roasted parsnips and carrots,
chipolata, sage butter brussel sprouts

or

Roasted Fillet of Cod (746 kcal)
spelt barley risotto, trumpet mushroom, roasted cauliflower

or

Butternut, Spinach and Goats Cheese Wellington (787 kcal)
butternut puree, fondant potato, sautéed wild mushrooms

Desserts

Mulled Wine and Poached Pear Opera Cake (647 kcal)
vanilla Chantilly cream

or

Christmas Pudding (809 kcal)
brandy sauce, redcurrants

or

Selection of Cheese and Biscuits (681 kcal)
celery, chutney, grapes

Coffee and Petit Fours (274 kcal)

LUNCH 2 courses £29.00 per person | 3 courses £36.00 per person

DINNER 2 courses £32.00 per person | 3 courses £39.00 per person

All weights are approximate precooked. Prices include VAT at the current rate.

Food allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (v) Suitable for vegetarians. (vg) Suitable for vegans. (ngci) No gluten containing ingredients. (vg/ngci) available denotes dishes for which there is a vegan or not gluten containing ingredients version available, please ask your server for more details. A discretionary 12.5% service charge will be added to your bill.

