

Montague Ski Lodge

Between 20th November and 31st December 2012 our Wood Deck will be transformed into a magical winter wonderland – with pine trees, falling snow, reindeer, snowmen, ski racks, piste maps and strings of fairy lights and lanterns.

The centrepiece is a bar serving a selection of 12 different flavoured vodkas – one for each day of Christmas.

TO JOIN IN THE FUN YOU'LL NEED TO PURCHASE A LIFT PASS:

PERSONAL PASS:

The personal pass includes 3 flavoured vodkas from our selection of 12 and a food tasting platter.

£20 per person

GROUP CHRISTMAS PARTY PASS:

(minimum 20 persons)

Your choice of 3 flavoured vodkas from our selection of 12 vodkas, served with winter canapés, a Christmas themed BBQ buffet, Christmas crackers and novelties, DJ and disco dancing, half a bottle of wine and mineral water.

£83 per person

Private Dining

Why not celebrate the festive season in style this year and book one of our fully air-conditioned function suites or one of our garden facing conservatories for your private Christmas lunch or dinner – for groups of 10-30 guests.

We have a whole range of menu options available including all party novelties to get you in the Christmas spirit.

Menus start from £14.00 per person for a selection of canapés and range up to £65.00 per person for a 3-course menu.



All prices include VAT at the current rate.

For further information please contact our Christmas co-ordinator.

The Montague on the Gardens,
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WWW.REDCARNATION.COM



CELEBRATE CHRISTMAS 2012

Whether it's for the office party, the perfect Christmas day with family and friends, a London break or a special dinner, we look forward to welcoming you during the festive season.


The
Montague
ON THE GARDENS



Festive Menu

Lunch or Dinner in The Blue Door Bistro
Available 1st – 24th December

Cream of cauliflower soup with cheese straws

Carpaccio of beef with Parmesan biscuit

Duo of Irish and Scottish smoked salmon
with traditional garnish

Char-grilled vegetable terrine with sauce vierge



Traditional maple roasted Norfolk turkey
with chestnut stuffing, turned potatoes,
glazed carrots, Brussels sprouts and chipolatas

Loin of venison with shallot confit
and cherry brandy jus

Pan-fried lemon sole with an anchovy and caper butter

Jerusalem artichoke, lentil and spinach gratin
with slow roasted vine tomatoes



Traditional Christmas pudding with brandy sauce

Pear crumble with clotted cream

Apple tart with prune and Armagnac ice cream



Coffee and mince pies

£47.00 per person

Lunch: 12.30 – 2.30pm Dinner: 5.30 – 10.30pm

Festive Afternoon Tea

Traditional afternoon tea with Christmas cake
and mulled wine or hot spiced cider,
served in our elegant conservatory overlooking
the beautiful Bedford Estate Gardens.

£29.50 per person

Daily 3.00 – 5.30pm (except Christmas Day)

Christmas Day Lunch

Champagne and canapés



Carpaccio of venison with cranberry dressing

Confit of duck and foie gras salad

Duo of Scottish and Irish smoked salmon
with traditional garnish

Wild mushroom and spinach timbale
with a Champagne sauce



Traditional maple roasted Norfolk turkey
with chestnut stuffing, turned potatoes,
glazed carrots, Brussels sprouts and chipolatas

Beef Wellington with a Madeira jus

Pan-fried sea bream with fennel, cabbage
and oyster tempura

Pumpkin risotto with feta cheese and sage



Traditional Christmas pudding with brandy sauce

Vanilla crème brûlée with rosemary shortbread

Traditional baked Alaska



Selection of British cheese with quince jelly
and Scottish oatcakes



Coffee and mince pies

£95.00 per person

Children under 12 half price

New Year's Eve Dinner

Join us for a pre-dinner Champagne cocktail
in our Bar or Lounge before indulging in our
Final Countdown 4-course candlelit dinner.

Our resident musicians and DJ will play
the night away with disco dancing until late.

Marbled terrine of foie gras
with green peppercorns

Pan-fried scallops with
a pancetta and pineapple salsa

Trio of goat's cheese



Champagne sorbet



Loin of lamb en croûte
with a basil and tomato jus

Grilled suprême of halibut
served with sautéed spinach and
a light curried mussel broth

Caramelised red onion and Brie tartlet
with rocket leaves and fresh truffles



Chocolate meringue with poached pears

Vanilla cheesecake
with honeycomb ice cream

Selection of British cheese
with quince jelly and Scottish oatcakes



Coffee and mince pies

£85.00 per person