

# THE MONTAGU

## Champagne Brunch Sample Menu

Eggs: Scrambled, Fried, Poached or Omelette  
Grilled Tomatoes, Sautéed Mushrooms  
Pork Bacon or Sausages

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Sliced Parma Ham, Honey Dew Melon  
Home Marinated Salmon, Dill Honey Mustard Dip, Melba Toast  
Potted Shrimps, Toast, Lemon  
Potato Salad, Gherkin, Chives  
Buffalo Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil  
Sweet Heart Cabbage, Crispy Bacon  
Grilled Marinated Aubergine, Courgettes, Bell Peppers, Semi Dried Tomatoes  
Ham Hock Terrine

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Rock Salt and Rosemary Focaccia, Oven Fresh French Baguette, Walnut Loaf

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Slow Cooked Rib of Beef, Premium Mustard Selection, Horse Radish Sauce

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Pumpkin Soup, Maple Syrup

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Pan-Fried Cod , Lentil and Root Vegetable Stew  
Roast Rump of Lamb, Fine Bell Pepper Ragout  
Grilled Chicken Breast, Sautéed Mushrooms  
Root Vegetable Crumble, Feta Cheese  
Seasonal Vegetables, Roast Potatoes

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Seasonal Sliced and Whole Fruits  
Plum Crumbl , Vanilla Sauce  
Lemon Cured Tart  
Fruit Salad, Walnuts, Greek Yogurt  
Champagne Flan, Cherry Preserve  
Grand Cru Maracaibo Chocolate Truffle Cake  
Classic Crème Brûlée, Dark Chocolate Twist  
Tiramisu, Chocolate Rice Crisps  
Selection of British Cheese, Cracker, Grapes

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Freshly Brewed Coffee, Leaf Tea, Herbal Infusion, Fruit Tisane

Including unlimited House champagne, House wines and soft drinks  
£45 per adult, £20 per child between 6 and 17 and free for children under 6.

An optional 12.5% service charge will be added to every bill.

Served every Sunday between 12:30pm and 3:00pm.