

BAPS Presidential Dinner

Thursday, 18th November 2021

Montague on the Gardens

Welcome drink on arrival

Starter, choose from:

- *Cream of aubergine soup with candied onion and toasted cumin (GF)*
- *Crispy cured ham, fig and fennel salad with lemon oil and balsamic reduction (GF)*
 - *Smoked salmon with caviar cream and chive potato salad (GF)*
- *Spiced cauliflower and hummus salad with pomegranate dressing (Vegan)*

Main, chose from:

- *Traditional maple roasted Norfolk turkey with chestnut stuffing, roast potatoes, glazed carrots, brussels sprouts and chipolatas* (GF without the stuffing)*
- *Seared sea bass with a wild mushroom and artichoke fricassee and a ginger butter sauce (GF)*
 - *Pumpkin and spinach risotto with truffle oil and rocket leaves (GF)*
- *Baked Jerusalem artichoke with wild mushrooms and grilled asparagus (Vegan)*

Dessert, chose from:

- *Traditional Christmas pudding with brandy sauce*
 - *Glazed lemon tart with mint Chantilly*
 - *Vanilla cheese cake with chocolate ice cream*
 - *Carrot cake with mulled wine coulis (GF, Vegan)*



Tea, coffee and petit fours

Cash bar until 10pm

