

New Year's Eve Dinner 2015

Arrive at 7pm for canapés
Dinner at 8pm
£75 per person for 6 courses

Monty's
bar & brasserie

Canapés and Prosecco on arrival in the Cocktail Bar

Thai Prawn Cakes, mango chutney

Duck Liver Parfait, garlic brioche

Stitchilton Blue Cheese, chutney, granary toast

Ceviche of Sea Bream and Scallop, coriander gazpacho

Tomato, Basil and Mozzarella

Wild Mushroom Velouté

Coconut foam, black truffle roll

Seared Scottish Scallops and Crispy Blythburgh Pork Belly

Black pudding and honey croquettes, apple and cider purée,
crispy crackling tuile

Beef Fillet Tournedos (28 Day Dry Aged Beef)

Truffled fondant potato, caramelised white onion purée,
honey roast piccolo parsnips, blue cheese and port beignet

Assiette of Desserts

Lemon Meringue Pie Cheesecake, ginger biscuit ice cream

Dark Chocolate Delice, mint choc chip mousse

Mini Baileys Crème Brûlée, caramel cookie

Coffee and Petit Fours

Caramel, raspberry, chocolate and coffee macaroons

Dietary Menu Options

Vegetarian options are available for each course, please advise in advance

A Gluten Free Menu and a Dairy Free Menu are also available

A £35.00 deposit per person is required on booking

A 10% discretionary service charge will be added to all bills

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