



The Montpelier Christmas Feast Menu

4 -14 person - £28 each



Sharing Platter

Smoked Salmon Mousse, Kohlrabi
Chestnut Mushroom Pate, Truffle Oil
Duck Rillettes, Cornichons
Artisan Breads



Table Feast

Wild Sussex Venison, Prune & Armagnac Stuffing,
Joint to be carved and shared at the table
Or
Stuffed Squash, Stilton, Walnuts, Sage
with
Roasties, Carrots, Brussels Sprouts, Chestnuts, Gravy



Dessert

Panettone Bread & Butter Pudding, Nutmeg Custard
or
Mulled Cider Poached Pear, Honeycomb Ice Cream



*Everything on the menu is handmade and freshly prepared in our kitchen, including ice cream and pickles.
Veg and herbs from Gill Wing Farm and our neighbour Dawns, allotment. Chas & Momo bake our bread in Thornton Heath.
Fish from Southbank Fish, free-range meat from Flock & Herd on Bellenden Road and Gill Wing Farm, East Sussex.
Andrew the farmer hunted this very wild venison in the Sussex woods.*

Proud members of the Sustainable Restaurant Association (SRA)

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