

Montana cocktail masterclass

£30.00
per person

Mix, shake, make and taste!
A masterclass in cocktail-making,
with one of our mixologists.
We'll teach you all about the history
and methods behind some of our
authentic Montana-made cocktails.
Choose your flavour profile and do some
mixing and shaking for yourself!
All finished with a buffet!

**We've created a Christmas lunch and dinner menu which
will fit perfectly with your festive celebrations**

If you'd like anything extra, not included in our Christmas menu, simply
ask our Christmas co-ordinator; we're pleased to offer the following:

Buffet parties from £10 per person



MONTANA CHRISTMAS

If, for any reason, you're not happy with your visit, please let a team member know. We cannot guarantee that any dishes are free from nut traces. This menu does not list all ingredients, so please ask a team member (before ordering), if you have any particular allergy or requirements. Meat and poultry dishes may contain bone; fish and shellfish dishes may contain bone and shell. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled/prepared. So, we may not be able to guarantee that our food will not contain traces of a specific allergen. On request, our staff will be happy to supply further information about the ingredients in our foods and cooking methods, so that you can make your own informed decision about whether a specific dish is likely to be suitable for you. Although we try, we cannot guarantee that all products are GM free. A deposit payment is required, before a booking can be confirmed; a non-refundable amount of £5 per person is required for all Christmas lunch and dinner bookings. Deposits are required within 14 days of making your reservation; you can call in to pay your deposit or settle your deposit over the telephone, using a credit or debit card. Please be aware that bookings cannot be held without the deposit payment. Any privilege card, member discounts or dining discounts cannot be used in conjunction with this Christmas menu. All weights are approximate uncooked. Prices include VAT, at the current rate. We accept all major credit and debit cards. All products are subject to availability. E-mail: feedback@stonegatepubs.com Stonegate Pub Company, Porter Tun House, 500 Capability Green, Luton, LU1 3LS (v) Dishes suitable for ovo-lacto vegetarians; while we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multiproduct kitchen environment.

Festive Buffets

House Buffet £10 per person

Missoula chicken wings

Mini sliders

(V) Crispy potato wedges

(V) Fried onions and pickles

Pigs in blankets

Sticky chicken fingers
bbq sauce

Turkey & mushroom puffs

Premium Buffet £15 per person

Tempura shrimp

Tiger prawn & chorizo brochettes

Sticky chicken fingers
bbq sauce

Turkey & mushroom puffs

Peppered steak crostini

Mini turkey, brie & cranberry melt

(V) Fried onions and pickles

(V) Mushroom & cream cheese crostini

Christmas dessert selection
(contains nuts)

Full allergen information is available upon request from a member of our team.

If you would like your buffet served in a canapé style, let us know.

Festive Set Menu

Three-Course £35 per person

25% off Mon-Weds*

Appetisers

(V) Curried parsnip soup
with crème fraîche

Salmon
with spinach & artichoke dip crostini

Garlic butter prawns
Pan-fried black tiger prawns in a garlic butter

Potted pork, chicken liver & wild mushroom pâté
with Melba toast

(V) Double-baked smoked applewood souffle
with dressed seasonal leaves, apricot and ginger chutney

Mains

(V) Forest mushroom with truffle-flavoured oil mezzaluna

The following mains are served with roast potatoes, maple-glazed parsnips, pan-fried buttered brussels sprouts, green beans and Christmas red cabbage

Grilled rib-eye steak
mustard & cognac sauce

Pan-seared sea bass fillets
Prosecco cream sauce

Glazed turkey
pork, chestnut, pancetta & cranberry stuffing

(V) Roasted butternut squash
filled with cheese & pepper three-grain risotto

Desserts

A selection of french macaroons
with a warm chocolate & fresh fruit coulis dips (contains nuts)

Cheese & biscuits
with celery & red onion chutney

Christmas pudding
whisky-caramel sauce

Cherry pie
caramel-apple ice cream

Madagascar vanilla cheesecake
with a mulled wine sweetened cream

*Ts & Cs apply

Why not add a glass of Prosecco to start, for £5.95 per person?

Walk-in Christmas

Festive Burger

Our handmade beef burger served with skinny fries, a brioche bun, cos lettuce, pickle and sliced beef tomato. Topped with - grilled bacon, brie and cranberry sauce

Christmas Drinks

Take the stress out of splitting the bill
– and preorder your drinks for the table this
Christmas; with a selection of the finest Champagnes,
wines, beers and liqueurs

Spirits by the bottle

Why not book a booth or table in our bar area
for pre- or post-dinner drinks? We have an extensive range
of spirits by the bottle available on our drinks menu.

Here are a few of our favourites:

Absolut vodka

Grey Goose vodka

Portobello Road gin

Tanqueray 10

Gentleman Jack

High West Rendezvous Rye

Havana 7-year-old

Patrón Cafe

Rémy Martin XO

All spirits are served with two pitchers of draught mixer or fruit juice
– or six Red Bull or Red Bull Sugarfree cans.

Ask a member of staff for prices.