



Festive Menu

CHOICE MENU

Selection of one starter, one main and one dessert

TO START

Roasted apple, celeriac, cider and onion soup (vg) 432 kcal
served with a side of bread and butter

Beetroot cured smoked salmon (gf) 268 kcal
blood orange gel, wasabi and roe cream, avocado purée, dill

Poultry liver terrine 564 kcal
fig relish, pistachio, crispy bread

TO FOLLOW

Roast breast of turkey 861 kcal
Brussels sprouts, honey roasted parsnips, carrots, roasted potatoes,
pigs in a blanket, stuffing, turkey jus

Seared sea bass 996 kcal
roasted garlic and chive potato purée, green beans, brown crab butter sauce

Dukkha rubbed roasted aubergine (v) (gf) 438 kcal
smoked red pepper purée, whipped feta, black tahini, potato puffs

TO FINISH

Christmas pudding (v) 554 kcal
brandy sauce

Vanilla cheesecake (v) 861 kcal
honeycomb, Baileys Chantilly cream

Dark chocolate and ginger tart (v) 834 kcal
orange compote

**Hanbury Manor Marriott Hotel
& Country Club**

01920 487 722

Ware, Hertfordshire, SG12 0SD

(v) Suitable for vegetarian (vg) Suitable for vegan (gf) Gluten free

Adults need around 2000 kcal a day.

If you have any dietary requirements or are concerned about food allergies,
you are invited to ask your Memory Maker for assistance when selecting menu items.



HANBURY MANOR
MARRIOTT HOTEL & COUNTRY CLUB