



Festive Party Night

SAMPLE CHOICE MENU

TO START

Pressed ham hock & leek terrine 213 kcal
pea purée, crispy toasts

Smoked mackerel, new potato, 153 kcal
crème fraîche & chive tian
basil oil

Butternut squash & sage soup (vg) (gf) 170 kcal
toasted pumpkin seeds

TO FOLLOW

Roast chicken 1516 kcal
lemon & thyme seasoning, pigs in blankets, seasonal vegetables

Butter cod loin 1154 kcal
gremolata crumbs, baby potatoes, creamed greens

Slow baked celeriac (vg) (gf) 283 kcal
braised puy lentils, crispy spiced cauliflower, grilled tofu

TO FINISH

Christmas pudding 412 kcal
brandy butter ice cream

Chocolate cheesecake 531 kcal
passion fruit coulis, butter shortbread

Lemon brûlée tart 600 kcal
meringue, berry Anglaise

Chocolate truffle tart (vg) 455 kcal
grilled orange, passion fruit

(v) 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.