



Festive Party Night

SET MENU

TO START

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

TO FOLLOW

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

TO FINISH

Chocolate cheesecake 531 kcal
passion fruit coulis, butter shortbread



Festive Party Night

VEGAN, VEGETARIAN & DIETARY MENU

TO START

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

TO FOLLOW

Baked squash, spinach & cheddar pithivier (v) 234 kcal

TO FINISH

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

(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.