

Make it your own! MENU

CARVERY THEATRE

Why should our chefs have all the fun? Get your guests involved! One guest per table claims the prestigious title of Head Carver and is equipped with a wooden board, knife & carving fork, and of course their own apron and chef's hat.

MEATS

choose one

Roast topside of beef 468 kcal
horseradish, thyme

Pork belly 381 kcal
crispy crackling, apple & sage stuffing

Rosemary & garlic leg of lamb 690 kcal

**Honey & mustard glazed
ham joint** 388 kcal

**Roast chicken with lemon
& garlic glaze** 1000 kcal

Sirloin of English beef 613 kcal
Supplementary charge applies.
Ask your Memory Maker

Fillet of beef Wellington 846 kcal
Supplementary charge applies.
Ask your Memory Maker

VEGETABLES

choose two

Roast root vegetables 512 kcal

Savoy cabbage & pancetta 211 kcal

Buttered carrots 240 kcal
honey, parsley

Buttered greens 156 kcal

Cauliflower cheese gratin 409 kcal

Caramelised celeriac & thyme 135 kcal

POTATOES & EXTRAS

choose two

Crispy roasted potatoes 207 kcal

Buttered new potatoes 121 kcal
rosemary, sea salt

Potato & melting cheddar gratin 628 kcal

Sweet potato 109 kcal
tarragon, garlic

Hash potatoes 206 kcal
leeks, parsley

Yorkshire puddings 58 kcal

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.