



HEYWOOD
MARIGOLD

FESTIVE MENU 2024

TO START

Marigold Soup of the Day, Garlic Croutons, Herb Oil (V)

Crayfish and Prawn Cocktail, Bloody Marie Horseradish Cream, Crisp Lettuce, Lemon, Brioche

Chicken & Pork Liver Pate, Red Onion Marmalade & Crostini

Mushroom Fricassee, Toasted Sourdough, Poached Egg & Hollandaise Sauce (V)

Korean Chilli Pork Belly, Cucumber Relish, Lettuce & Asian Slaw

MAINS

Roast Turkey, Butter Roast Potatoes, Stuffing, Pigs in Blanket, Seasonal Vegetables & Sage Jus

Roast Loin of Pork, Butter Roast Potatoes, Seasonal Vegetables, Grain Mustard Jus, Apple Sauce

Beef Mappas (Keralan Stew), Pilaf Rice, Garlic Naan, Vegetable Raitha, Pappadom & Mango Chutney

Grilled Fish of the Day, Crushed Bombay New Potatoes, Vegetables & Creamy Coconut Sauce

Beetroot Cutlet, Butter Roast Potatoes, Stuffing, Seasonal Vegetables & Shallot Gravy (V)

TO FINISH

Mango Crème Brulee, Spiced Berry Compote, Shortbread

Chocolate Orange Ganache Delight, Orange Caramel Ice Cream

Winter Berry Meringue Nest, Coulis, Whipped Cream

Caramelized Buttered Giant Bananas, Maple Syrup, Vanilla Ice-cream, Crunchy Honeycomb

Traditional Christmas Pudding, Brandy Sauce

Two Courses - £27.95

Three Courses - £32.95

Menu available from Friday 8th November through to Friday 13th December 5.30pm – 8.45pm each evening. Pre booking required, no minimum numbers. Deposit of £10 per person to secure reservation. Festive Lunch available for groups of 6 or more, 12.30pm - 3.30pm. Call 01834 842 087 to book.

Please note that some of these dishes may contain nuts or nut extracts. Whilst all the food we serve at Heywood Marigold is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that some of our products may contain allergens. Individuals sensitive to any allergen should contact a member of staff prior to consumption.

A discretionary 10% service charge will be automatically added to your bill. Should you wish to have this removed, please speak to a member of the Restaurant Team who will amend the bill for you.