

Market Kitchen

TURKEY AND TINSEL



Food allergy or intolerance?

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross-contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more. MK T&T THURS 2024

Adults need around 2,000kcal a day

STARTERS

Salmon smoked in Gloucestershire

Dill, cream cheese puff,
red pepper hollandaise,
tarragon emulsion.
488kcal

Mushroom & truffle pâté v Ve

Cranberry & fennel slaw,
truffle toasted chestnuts.
359kcal

MAINS

Thyme roasted topside of beef 673kcal

Horseradish sauce 88kcal, Yorkshire pudding v 86kcal,
Diane sauce 196kcal, gravy v Ve 63kcal

Served with a selection of vegetables and potatoes.

DESSERTS

Lemon panna Cotta Tart

Zesty lemon tart, winter berry compote,
meringue pieces. 389kcal

Mulled fruit pavlova v

Cinnamon cream, red wine syrup.
241kcal

Scan our QR code to see the calorie information of our accompaniments.