

Market Kitchen

MARTINIS & MISTLETOE MENU



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 M&M 2024

Adults need around 2,000kcal a day

Bread basket v

Ciabatta crostini, sourdough wedge, cranberry & thyme butter. 235kcal

STARTERS

Roasted red pepper & tomato soup v

Warm onion loaf. 355kcal

Mushroom & truffle pâté v Ve

Cranberry & fennel slaw,
truffle toasted chestnuts. 359kcal

Prawn & beetroot cocktail

Beetroot & orange salad,
avocado creme fraiche. 134kcal

Ham hock & mustard terrine

Fig chutney, pickled red cabbage,
hazelnuts, toasted ciabatta.
372kcal

Salmon smoked in Gloucestershire

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

MAINS

Herb butter roasted turkey breast 287kcal

Pigs in blankets 173kcal, cranberry & cinnamon sauce. 61kcal

Seafood gratin

Hake, smoked haddock & prawns, Barbers Cheddar sauce, herb crumble topping. 342kcal

Roasted gammon glazed with orange & whisky 323kcal

Cinnamon roasted pineapple. 19kcal

Beef cobbler

Slow cooked beef with red wine & mushrooms, cranberry & thyme cobbler. 328kcal

Parsnip, sage & apple filo pie v Ve

Parsnip, sage & apple bound with lentils, baked in filo pastry. 431kcal

Served with

Roast potatoes v Ve 296kcal, roasted squash & parsnips v Ve 55kcal, carrots in fennel butter v 43kcal,
Brussel sprouts & chestnuts v Ve 56kcal, cranberry, apricot & sourdough stuffing v 91kcal, gravy v Ve 63kcal

DESSERTS

Christmas Pudding matured with cider & rum v

Creamy Brandy sauce. 485kcal

Mulled fruit pavlova v

Cinnamon cream, red wine syrup. 241kcal

Lemon panna cotta tart v

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

Warm chocolate brownie v Ve

Raspberry sorbet, candy floss, Belgian chocolate & raspberry sauces.
464kcal

Festive cheeseboard

Ilchester Wensleydale & cranberry, Barbers Cheddar, Cricket St. Thomas Camembert,
biscuits, beer chutney, grapes. 618kcal

Tea or coffee served with chocolate truffles

122kcal

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