HEYWOOD
MARIGOLD

New Year's Day 2026

STARTERS

Soup of the Day, Crusted Bread

Pork & Duck Terrine, Date & Pear Chutney, Crostini

Crab Arancini, Zesty Salsa, Basil Oil

Beetroot and Soya Seekh Kebab, Kachumber Salad, Makhani Gravy, Pitta Bread (V)

MAIN COURSE

Orange & Honey Glazed Chicken, Potato Pavé, Butter Steamed Seasonal Vegetables, Cointreau Jus

Slow Cooked Keralan Lamb Stew with Root Vegetables in a Creamy Coconut Sauce served with Appam (Rice Flour Pancake)

Pan Seared Confit Salmon, Herb Couscous, Peperonata, Coriander Pesto

Pumpkin Erissery with Green Grams (Mildly Tempered Delicacy with Coconut paste) served with Rice or Appam (Rice Flour Pancake), Asian Slaw, Pappadom, Mango Chutney (Vegan)

DESSERTS

Vanila Burnt Basque Cheesecake, Biscoff Ice-Cream, Caramel Sauce

Poached Plums, Barti Rum Mascarpone, Almond Crumble

Rich Chocolate and Orange Tart, Raspberry Sorbet (Vegan)

Rice Kheer (Saffron infused cold Indian rice pudding) with Pistachio and Mango Puree

Three Courses £39.95 per person Two Courses £32.95 per person

To reserve your table, call 01834 842 087 or book online

Served from 12.30pm through to 8.30pm

£15 deposit per person required to secure booking

*Please advise us of any food allergies you may have. Whilst every care is taken at Heywood Marigold, we cannot guarantee that our kitchen is an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers and suppliers. Examples of allergies are as follows. They are not limited to the below and can be extensive of this list:
Gluten Allergy: Barley, Oats, Rye, Wheat
Nut (Tree Nut) Allergy: Almonds, Brazil nuts, Cashew nuts, Hazelnuts, Pistachios, Pecan nuts, Walnuts
Other Allergies: Celery, Crustaceans, Dairy/Milk, Eggs, Fish, Lupin, Molluscs, Mustard, Peanuts, Sesame seeds, Soya, Sulphur Dioxide