



FATHER'S DAY MENU

Starters

Soup of the Day (V)
Crusted Bread with Herb Oil

Crispy Fried Tempura King Prawns
Wakame, Carrot, Sesame Salad, Chilly Ponzu Dressing

Chicken 65
Spicy Marinated Chicken Pieces, Deep Fried to perfection with chillies served with Zingy Mint Chutney

Feta and Watermelon Salad (V)
Red onions, Tomato, Mint Pomegranate Molasses Oil

Mains

Roast Breast of Chicken
Butter Roast Potatoes, Homemade Stuffing, Seasonal Vegetables, Shallot Jus

Grilled 8oz Gammon Steak
Chunky Chips, Fried Egg, Grilled Pineapple, Heywood Slaw

Beer Battered Fish and Chips
Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

Heywood Ultimate Meat Feast Burger
Welsh Beef Pattie, Barbecue Pulled Pork, Crisp Bacon, Caramelized Onions, Spiced Halloumi, Tomato, Pickle, Mustard Mayo served with Skinny Fries

Beef Ularthiyathu Served with Paratha
Keralan Style beef slow-cooked in a mixture of peppered aromatic spices, roasted coconut and curry leaves
Served with layered Indian Bread, Salad, Mango Chutney, Raita, Pappadam

Thai Red Curry with Steamed Rice
With Vegetables (V) (Vegan option available)

Desserts

Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream

Apple and Lychee Crumble with Custard

Chocolate Parfait with Hazelnut Brittle and Orange Caramel Ice Cream

Eton Mess Sundae Whipped Cream and Tasty Bits

Taster of Welsh Cheese and Biscuits (£5 Supplement)
Welsh Mature Cheddar, Perl Wen, Perl Las served with Traditional Accompaniments

Menu running Sunday 15th June 2025 from 12.30pm – 8.30pm

Two Courses £29.95

Three Courses £35.95

Please note that some of these dishes may contain nuts or nut extracts. Whilst all the food we serve at The 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.