



Food allergy or intolerance?

Adults need around 2,000kcal per day

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 EVENING INDIA DELI 2024

STARTERS

Chicken liver pâté

Pistachio & onion crumble, beer chutney, toasted sourdough.

401kcal

Salmon smoked in Gloucestershire

Devilled egg, Parmesan crisp, orange dressing. 231kcal

Steamed Asian buns V Ve

Hoisin & soy dressing, black sesame seeds. 204kcal

Dippy asparagus & cheesy brioche soldiers

English mustard & blue cheese hollandaise. 426kcal

Leek & potato soup, chives

Chives, herby croutons & warm onion loaf.

438kcal

Creamy mushroom & tarragon soup

Parsley oil, warm onion loaf. 348kcal

THE DELI

Step up to the deli buffet for a vibrant haven of delights. Explore an array of colourful salads, cold meats & fish, freshly baked breads & freshly prepared quiches, crafted with care.

MAINS

ROAST

Treacle-glazed gammon

499kcal

Herb butter roasted turkey breast

285kca

Cranberry, apricot & sourdough stuffing v 91kcal, roasted pineapple v v 25kcal Help yourself to today's selection of vegetables and potatoes.



CATCH OF THE DAY

Buttered potatoes, seasonal vegetables and white wine cream sauce.

Please ask your server for further details.



