

XMAS DAY MENU



STARTERS

Wild Mushroom & Chestnut Soup VEA NGA
Crispy onions, toasted seeds, malted bloomer, butter

King Prawn & Avocado Cocktail NGA
Baby gem lettuce, diced tomato & cucumber, Marie Rose sauce, malted bloomer, butter

Baked Camembert V NGA ‡
Apple & ale chutney, toasted bloomer, pea shoots

Chicken, Pancetta & Cranberry Terrine NGA
Smoky jam, pea shoots, toasted malted bloomer, butter

MAINS

All served with broccoli, Brussel sprouts, roasted carrots and parsnips

Roast Turkey & Mac's Beer-Baked Ham NGA ‡
Cranberry, walnut & bacon stuffing, pigs in blankets, roast potatoes, red wine gravy

Ribeye Steak & King Prawns NGA
6oz ribeye, whole king prawns, parsley butter, skin-on chips, watercress, caramelised lemon

Pan Seared Salmon NGA ‡
Lemon & tarragon buttered baby potatoes, spinach, pea & white wine cream sauce

Beetroot Wellington VEA ‡
Hasselback potatoes, red wine gravy

Slow-Braised Lamb Shank NGA ‡
Creamy mash, red wine and cranberry jus, rosemary

PUDDINGS

Mac's Stronghart Christmas Pudding V ‡
Brandy sauce, strawberry

Apple & Cranberry Tart Tatin V
Whipped caramel cream, vanilla ice cream

Trillionaire Tart VEA* NGA
Chocolate pastry with toffee sauce & chocolate filling, honeycomb ice cream
(*vegan ice cream available)

Lemon Tart V
Raspberry coulis, whipped cream, vanilla ice cream and freeze-dried raspberries

Mini mince pies, coffees and festive cocktails available

TO FINISH

Your choice of tea or coffee and a mini mince pie ‡

ADD A BRITISH CHEESE BOARD - £7.45 V NGA

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Traclelements onion marmalade, cheese crackers, butter

CHRISTMAS DAY 3 COURSES - £62.50

£20 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

V - Suitable for vegetarians. VEA - Vegan option available. NGA - Non-gluten option available. ‡ Contains alcohol.