

CHRISTMAS DAY

STARTERS

Butternut Squash & Sage Soup VE NGA
Sage crisp, malted bloomer, butter

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

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

Chicken Liver Pâté NGA
Christmas spiced chutney, toasted bloomer, pea shoots

MAINS

All served with broccoli, Brussels sprouts, roasted carrots & parsnips

Roast Turkey & Mac's Beer-Baked Ham NGA
Cranberry, walnut & bacon stuffing, pigs in blankets, Maris Piper roast potatoes, rich roast gravy

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

Pan-Roasted Cod NGA
Crushed baby potatoes, prawn & parsley butter sauce

Mushroom, Cranberry & Brie Wellington V
Hasselback potatoes, rich roast gravy

Slow-Braised Lamb Shank NGA
Creamy mashed potato, red wine & cranberry gravy, fried rosemary

PUDDINGS

Mac's Stronghart Christmas Pudding V
Brandy sauce, strawberry

Salted Caramel Chocolate Fondant V
Vanilla ice cream, caramel sauce

Trillionaire Tart VEA NGA
Chocolate pastry with toffee sauce & chocolate filling, honeycomb ice cream

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

Tea or coffee and a mini mince pie to finish

ADD A BRITISH CHEESE BOARD - £7.45 V NGA

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Tracklements caramelised onion marmalade, Jacob's cream crackers, butter

3 COURSES - £64.95

FULL PAYMENT AND MENU PRE-ORDER DUE BY 26TH NOVEMBER
£20 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

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