

NAME DATE OF BOOKING

TEL TIME OF BOOKING

EMAIL

NUMBER OF PARTY

SPECIAL REQUIREMENT: PRE-ORDER WINE, AFTER MEAL LIQUERS, ALLERGIES ETC

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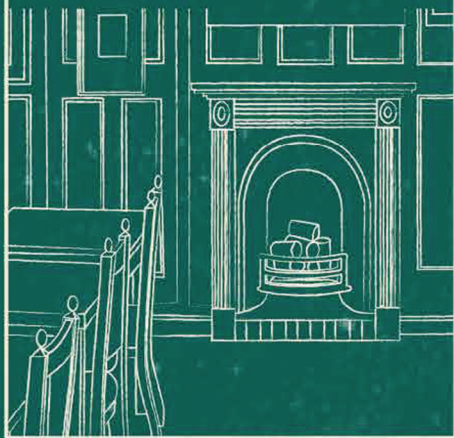
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*A £5 per person deposit is required to confirm any booking

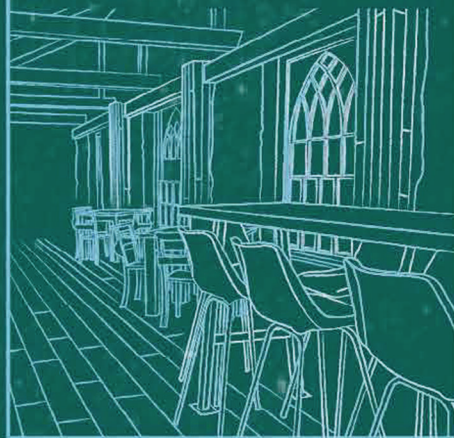
BRISTOL
01179 225496
bristol@mackenzies.co.uk



SWINDON
01793 430111
swindon@mackenzies.co.uk



TAUNTON
01823 618585
taunton@mackenzies.co.uk



CHRISTMAS

MENU

£28.95 THURSDAY-SATURDAY | £24.95 SUNDAY-WEDNESDAY
Friday 26th November until Thursday 30th December





CHRISTMAS PARTY MENU

STARTERS

POACHED SALMON TERRINE WITH TOASTED CIABATTA (V)

CROSTINI TOPPED WITH GRILLED MELTED GOATS CHEESE WITH REDPLUM, APPLE & TOMATO CHUTNEY (V)

HEARTY BROCCOLI & STILTON SOUP SERVED WITH WARM CRUSTY CIABATTA (V)

COARSE ARDENNES PATE & CHORIZO WITH TOASTED CIABATTA

BAKED CAMEMBERT WITH A CRANBERRY & MULLED SPICE DIP (V)

MAINS

TRADITIONAL ROAST TURKEY BREAST WITH SAGE & ONION STUFFING

SERVED WITH PIG IN BLANKET, GRATIN DAUPHINOISE POTATOES, HONEY-GLAZED ROASTED CARROTS, STEAMED BROCCOLI AND RED WINE GRAVY

PAN-FRIED HERBED SALMON FILLET (V)

WITH GRATIN DAUPHINOISE POTATOES, STEAMED BROCCOLI AND WHITE WINE SAUCE

TENDER SLOW-ROASTED BEEF & YORKSHIRE PUDDING

WITH GRATIN DAUPHINOISE POTATOES, HONEY-GLAZED ROASTED CARROTS, STEAMED BROCCOLI AND RED WINE GRAVY

CREAMY MUSHROOM RISOTTO (V)

WITH WILD WOODLAND MUSHROOMS TOPPED WITH PARMESAN SHAVINGS

BETROOT & RED ONION TARTE TARTIN (V)

SERVED WITH GRATIN DAUPHINOISE POTATOES, HONEY-GLAZED ROASTED CARROTS, STEAMED BROCCOLI AND RED WINE GRAVY

PUDDINGS

CHRISTMAS PUDDING

TRADITIONAL CHRISTMAS PUDDING WITH A VERY RICH BRANDY SAUCE

CHERRY FRANGIPANE TART

WITH VANILLA ICE CREAM

CHOCOLATE SPONGE PUDDING

WITH CHOCOLATE SAUCE

VEGAN BAKED VANILLA CHEESECAKE

WITH FRESH BLACKBERRIES

CHEESEBOARD SELECTION

CREAMY STILTON, RED LEICESTER AND GOATS CHEESE WITH OAT WHOLEMEAL BISCUITS & REDPLUM, APPLE & TOMATO CHUTNEY

£28.95 THURSDAY-SATURDAY | £24.95 SUNDAY-WEDNESDAY



CHRISTMAS BUFFETS

FOR A MINIMUM OF 15 PERSONS

BUFFET 1

BREADED BRIE BITES WITH APPLE & CIDER CHUTNEY
MINI TURKEY CRANBERRY & STUFFING CIABATTA
TOMATO, ONION & BASIL BRUSCHETTA
GARLIC, HERB & SEA SALT ROASTED POTATOES
FILO COATED PRAWNS WITH SWEET CHILLI DIP
BAILEY'S & CHOCOLATE PROFITEROLES

£15.95 PER PERSON

BUFFET 2

BREADED BRIE BITES WITH APPLE & CIDER CHUTNEY
MINI TURKEY CRANBERRY & STUFFING CIABATTA
TOMATO, ONION & BASIL BRUSCHETTA
GARLIC, HERB & SEA SALT ROASTED POTATOES
FILO COATED PRAWNS WITH SWEET CHILLI DIP
HONEY & MUSTARD PIGS IN BLANKETS
FALAFEL BALLS
MINI BROWNIES & SALTED CARAMEL SAUCE
BAILEY'S & CHOCOLATE PROFITEROLES

£19.95 PER PERSON

BUFFET 3

BREADED BRIE BITES WITH APPLE & CIDER CHUTNEY
MINI TURKEY CRANBERRY & STUFFING CIABATTA
TOMATO, ONION & BASIL BRUSCHETTA
GARLIC, HERB & SEA SALT ROASTED POTATOES
FILO COATED PRAWNS WITH SWEET CHILLI DIP
HONEY & MUSTARD PIGS IN BLANKETS
FALAFEL BALLS
HARISSA CHICKEN SKEWERS WITH SATAY SAUCE
MACKEREL W/CREME FRAICHE & HORSERADISH PATE ON TOAST
MINI BROWNIES & SALTED CARAMEL SAUCE
BAILEY'S & CHOCOLATE PROFITEROLES
MINCE PIES WITH DEVON CLOTTED CREAM

GLASS OF PROSECCO

£26.95 PER PERSON



Our Christmas Menu is available daily from Midday on
Friday 26th November until Thursday 30th December