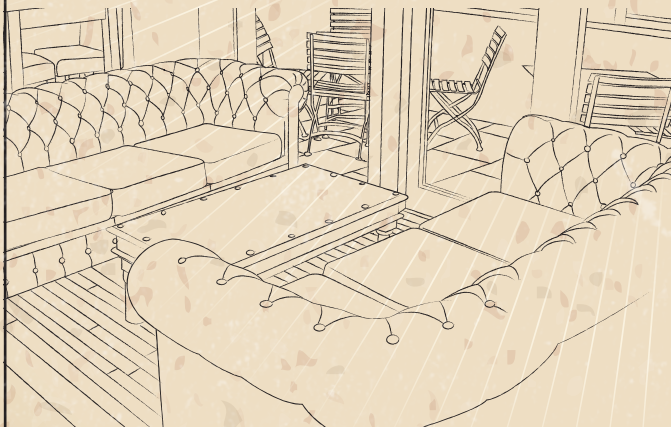


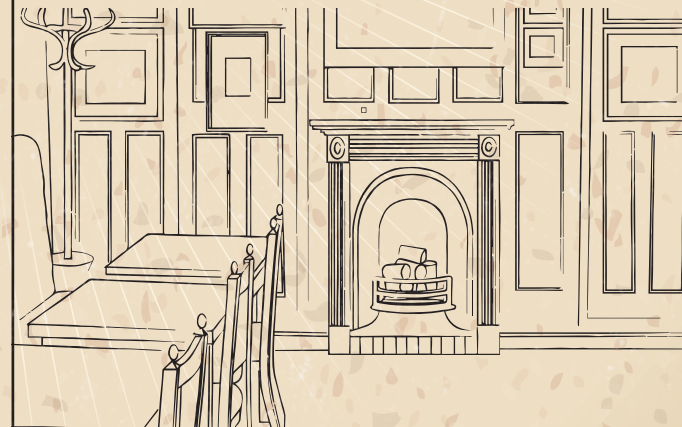
NAME	DATE OF BOOKING
TEL	TIME OF BOOKING
EMAIL	
NUMBER OF PARTY	
SPECIAL REQUIREMENTS: PRE-ORDER WINE, AFTER MEAL LIQUEURS, ALLERGIES ETC	

*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



BOOK NOW FOR CHRISTMAS



3 COURSE PARTY MENU
FROM £29.95

CHRISTMAS BUFFETS
FROM £18.95

FRIDAY 21ST NOV UNTIL TUESDAY 30TH DEC 2025

CHRISTMAS PARTY MENU

TO START

SMOKED SALMON WITH AN AIOLI DIP &
TOASTED CIABATTA

TURKEY & CRANBERRY QUESADILLAS
filled with grilled peppers, onions & cheese with a cool sour cream dip

SPICY CHILLI BEAN SOUP (VE)
served with warm crusty ciabatta

WILD BOAR & PLUM PATE WITH TOASTED CIABATTA

MAINS

TRADITIONAL ROAST TURKEY BREAST
with sage & onion stuffing, pig in blanket, served with crispy herbed roast
potatoes, honey-glazed roasted carrots, steamed broccoli and red wine gravy

PAN-FRIED HERBED SALMON FILLET
served with crispy herbed roast potatoes, honey-glazed roasted carrots,
steamed broccoli and white wine sauce

CHARGRILLED 8OZ SIRLOIN STEAK
served with crispy herbed roast potatoes, honey-glazed roasted carrots,
steamed broccoli, and red wine gravy

MEDITERRANEAN VEGETABLE & BASIL TART (VE)
served with crispy herbed roast potatoes, maple-roasted carrots,
steamed broccoli, and red wine gravy

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING (V)
with a very rich brandy sauce

CHOCOLATE SPONGE PUDDING (V)
with chocolate sauce

RASPBERRY & GIN CHEESECAKE (VE)
with morello cherry compote

BAKED LEMON TART (V)
served with vanilla ice cream

CHRISTMAS BUFFETS

FOR A MINIMUM OF 15 PERSONS

BUFFET ONE

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY (V)
MINI TURKEY & CRANBERRY CIABATTA
TOMATO, RED ONION, FETA & PESTO BRUSCHETTA (V)
GARLIC, HERB & SEA SALT ROASTED POTATOES (V)
BATTERED PRAWNS WITH SWEET CHILLI DIP
CREAM PROFITEROLES WITH CHOCOLATE SAUCE

£21.95 PER PERSON

BUFFET TWO

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY (V)
MINI TURKEY & CRANBERRY CIABATTA
TOMATO, RED ONION, FETA & PESTO BRUSCHETTA (V)
GARLIC, HERB & SEA SALT ROASTED POTATOES (V)
BATTERED PRAWNS WITH SWEET CHILLI DIP
PIGS IN BLANKETS
FALAFEL BALLS (VE)
MINI BROWNIES BITES IN CARAMEL SAUCE (V)
CREAM PROFITEROLES WITH CHOCOLATE SAUCE (V)

£25.95 PER PERSON

BUFFET THREE

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY (V)
MINI TURKEY & CRANBERRY CIABATTA
TOMATO, RED ONION, FETA & PESTO BRUSCHETTA (V)
GARLIC, HERB & SEA SALT ROASTED POTATOES (V)
BATTERED PRAWNS WITH SWEET CHILLI DIP
PIGS IN BLANKETS
FALAFEL BALLS (VE)
DEEP FRIED CALAMARI & SPICY SALSA DIP
MINI BROWNIES BITES IN CARAMEL SAUCE (V)
CREAM PROFITEROLES WITH CHOCOLATE SAUCE (V)
WARM MINCE PIES WITH CREAM (V)

GLASS OF PROSECCO

£32.95 PER PERSON

AVAILABLE DAILY FROM
FRI 21ST NOV - TUE 30TH DEC

LUNCH MONDAY - SUNDAY £29.95

DINNER SUNDAY - WEDNESDAY £31.95

DINNER THURSDAY - SATURDAY £34.95