



BOOK NOW FOR

CHRISTMAS

**THURSDAY 21ST NOV UNTIL
SUNDAY 29TH DEC 2024**

**3 COURSE PARTY MENU FROM £25.95
CHRISTMAS BUFFETS FROM £18.95**

CHRISTMAS PARTY MENU

STARTERS

★ SMOKED SALMON WITH AN AIOLI DIP & TOASTED CIABATTA (V)

MELTED BRIE CHEESE ON TOASTED CIABATTA (V)
with redplum, apple & tomato chutney

HEARTY BROCCOLI & STILTON SOUP (V)
served with warm crusty ciabatta

COARSE ARDENNES PATE WITH TOASTED CIABATTA

AVAILABLE
DAILY FROM
21ST NOV -
29TH DEC

MAINS

TRADITIONAL ROAST TURKEY BREAST WITH SAGE & ONION STUFFING
served with pig in blanket, crispy herbed roast potatoes, honey-glazed
roasted carrots, steamed broccoli and red wine gravy

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

CREAMY MUSHROOM RISOTTO (V)
topped with parmesan shavings

SOMERSET BRIE & BEETROOT TART (V)
served with crispy herbed roast potatoes, honey-glazed roasted carrots, steamed broccoli and red wine gravy

PUDDINGS

CHRISTMAS PUDDING
traditional Christmas pudding with a very rich brandy sauce

CHOCOLATE SPONGE PUDDING
with chocolate sauce

★ BAKED VANILLA CHEESECAKE (V)
with morello cherry compote

CHEESEBOARD SELECTION
blue Stilton & French brie cheese with redplum, apple & tomato chutney and cheese biscuits

LUNCH

MONDAY - SUNDAY
£25.95

DINNER

SUNDAY - WEDNESDAY
£28.95

THURSDAY - SATURDAY
£31.95

CHRISTMAS BUFFETS

FOR A MINIMUM OF 15 PERSONS

BUFFET ONE

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY

MINI TURKEY & CRANBERRY CIABATTA

TOMATO, RED ONION, FETA & PESTO BRUSCHETTA

GARLIC, HERB & SEA SALT ROASTED POTATOES

BATTERED PRAWNS WITH SWEET CHILLI DIP

CREAM PROFITEROLES WITH CHOCOLATE SAUCE

£18.95 PER PERSON

BUFFET TWO

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY

MINI TURKEY & CRANBERRY CIABATTA

TOMATO, RED ONION, FETA & PESTO BRUSCHETTA

GARLIC, HERB & SEA SALT ROASTED POTATOES

BATTERED PRAWNS WITH SWEET CHILLI DIP

PIGS IN BLANKETS

FALAFEL BALLS

MINI BROWNIES BITES IN CARAMEL SAUCE

CREAM PROFITEROLES WITH CHOCOLATE SAUCE

£22.95 PER PERSON

BUFFET THREE

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY

MINI TURKEY & CRANBERRY CIABATTA

TOMATO, RED ONION, FETA & PESTO BRUSCHETTA

GARLIC, HERB & SEA SALT ROASTED POTATOES

BATTERED PRAWNS WITH SWEET CHILLI DIP

PIGS IN BLANKETS

FALAFEL BALLS

DEEP FRIED CALAMARI & SPICY SALSA DIP

MINI BROWNIES BITES IN CARAMEL SAUCE

CREAM PROFITEROLES WITH CHOCOLATE SAUCE

WARM MINCE PIES WITH CREAM

GLASS OF PROSECCO

£29.95 PER PERSON

NAME

DATE OF BOOKING

TEL

TIME OF BOOKING

EMAIL

NUMBER OF PARTY

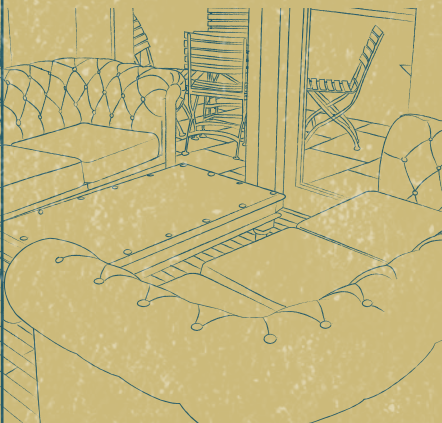
SPECIAL REQUIREMENTS: PRE-ORDER WINE, AFTER MEAL LIQUEURS, ALLERGIES ETC

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

BRISTOL

01179 225496

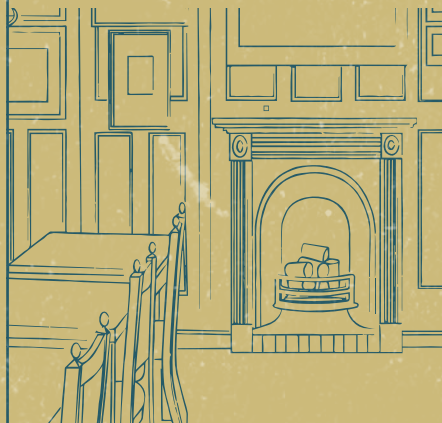
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SWINDON

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TAUNTON

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