THE MACKWORTH ARMS

FESTIVE MENU

3 COURSE -£35.95 PER ADULT | £17.50 PER CHILD (14 & UNDER)

2 COURSE -£25.95 PER ADULT | £14.50 PER CHILD (14 & UNDER)

STARTERS

Watermelon caprese salad, with mozzarella, fresh basil & honey balsamic (GF) (V)

Roast cauliflower & sweet potato soup served with freshly baked mini tin loaf (GF) (VEGAN)

Prawn & pear cocktail with marie rose sauce, granary bread

Cauliflower bites served with mango chutney (GF) (VEGAN)

MAIN COURSES

Turkey paupiette with sage and onion stuffing wrapped in smoked bacon

Topside Welsh beef

Mushroom and chestnut wellington with red onion marmalade (VEGAN)

Delice of salmon with Provençale sauce (GF)

All mains served with seasonal vegetables roast potatoes, parsnips & yorkshire pudding

Accompanied with pigs in blankets, sage and onion stuffing, roast potatoes, honey glazed parsnips & cauliflower cheese

DESSERTS

Eton mess cheesecake served with pouring cream or vanilla ice cream

Traditional Christmas pudding with brandy sauce or custard

Chocolate torte served with double cream or ice cream (GF) (VEGAN)

NOVEMBER 30TH- DECEMBER 23RD *EXCLUDING SUNDAYS*
DEPOSIT AND PRE ORDER REQUIRED

Please note we cannot guarantee a totally nut free environment.
Please inform your server of any dietary requirements or allergies.