The Mackworth Arms

CHRISTMAS DAY

THREE COURSES - £99 PER ADULT | £49 PER CHILD (14 AND UNDER)

TABLES AT 12.30PM | DEPOSIT AND PRE ORDER REQUIRED

STARTER

Champagne & orange smoked salmon & snow crab tian. Served with crème fraiche, pickled samphire & lemon syrup

Penderyn pork & chicken pate, smoked bacon ribbons & chive butter. Served with toasted ciabatta

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

Baked "Perlwen" Welsh brie, with raspberry & honey reduction VEGAN

MAIN COURSE

Roast Glamorgan turkey

Welsh sirloin of beef

Welsh leg of lamb

Mushroom and chestnut wellington VEGAN

Salmon en croute with parsley hollandaise

All mains are served with creamy mash, sprouts, savoy cabbage, carrots & swede puree & yorkshire pudding

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

DESSERT

Brown sugar and salted caramel cheesecake served with pouring cream or ice cream GF VEGAN

Traditional Christmas pudding served with brandy sauce or custard

Chocolate orange & vanilla ice-cream Christmas cracker

Welsh cheeseboard selection with sea salt crackers, grapes, celery & spiced fruit chutney

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