



FESTIVE MENU

AVAILABLE FROM
1 NOVEMBER
(EXCL. 25 DEC)

DINING MENU

STARTERS

SWEET POTATO, SAGE & NUTMEG SOUP VE NGA

Toasted seeds, olive oil, malted bloomer

BRIE & CRANBERRY TART ‡ V

Tracklements apple & cider brandy chutney, herb oil, balsamic reduction, rocket

KING PRAWN & AVOCADO SALAD NGA

Baby gem lettuce, diced tomato, cucumber, Sriracha cocktail sauce, malted bloomer, butter

WHIPPED CHICKEN LIVER PARFAIT NGA

Tracklements red onion marmalade, toasted malted bloomer, butter

MAINS

All served with seasonal vegetables and roast parsnips

ROAST TURKEY ‡ NGA

Sweet onion & cranberry stuffing, Old Spot sausage wrapped in smoked bacon, roast potatoes, red wine gravy

SHREDDED PRESSED BEEF ‡ NGA

Caramelised onions, red wine sauce, buttered mash

BAKED SEABASS FILLET ‡ NGA

Buttered baby potatoes, Champagne butter sauce

BEETROOT WELLINGTON ‡ VE

Roasted roots, hassleback potatoes, red wine gravy

PUDDINGS

MAC'S STRONGHART CHRISTMAS PUDDING ‡ V

Brandy sauce, strawberry

CHOCOLATE, ALMOND & PISTACHIO TORTE VE NGA

Chocolate sauce, toasted pistachios, vegan vanilla ice-cream

PASSIONFRUIT MARTINI MESS ‡ V NGA

Vodka infused cream, mango puree, (add shot of prosecco £1)

LEMON TART ‡ V

Shortcrust pastry, cherry compote, whipped vanilla cream

3 COURSES - £40.00 | 2 COURSES - £34.50

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8+ PEOPLE
£10 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

‡CONTAINS ALCOHOL. NGA NON-GLUTEN OPTION AVAILABLE, PLEASE SELECT ON BOOKING FORM

DINING MENU CHOICES

STARTERS MAINS PUDDINGS



PROSECCO
AVAILABLE FOR
ORDER
£32 BOTTLE

PONTE PROSECCO - ITALY

Clean, dry and crisp, with a creamy finish

PLEASE ADD THE REQUIRED QUANTITY OF BOTTLES INSIDE THE BOX

NAME OF DINER

TICK HERE FOR A NON-GLUTEN OPTION OF DISHES MARKED

SWEET POTATO, SAGE & NUTMEG SOUP

BRIE & CRANBERRY TART

KING PRAWN & AVOCADO SALAD

WHIPPED CHICKEN LIVER PARFAIT

ROAST TURKEY

SHREDDED PRESSED BEEF

BAKED SEABASS FILLET

BEETROOT WELLINGTON

MAC'S STRONGHART CHRISTMAS PUDDING

CHOCOLATE, ALMOND & PISTACHIO TORTE

PASSIONFRUIT MARTINI MESS

(add shot of prosecco to passionfruit Martini mess £1)

LEMON TART

TOTAL

Please fill in your booking form complete with your selection of menu choices and a non-refundable deposit of £10 per person. A discretionary service charge of 10% will be added to your bill for parties of 8+ people.

Please let our team know if you would like a non-alcoholic sauce in advance of your booking.

BOOKING FORM

Please complete booking details and menu selection, then pass to a member of the management team.
A £10 per person, non-refundable deposit will be required to secure your booking.

DRINKS (if you wish to pre-order drinks, please place an “X” in the box and we will contact you to go through in detail)

Name Tel No.

Email

Address

..... Postcode

Date of party No. in party

Preferred time of booking

Total deposit @ £10 per person: £ (non refundable)



Tick box to sign up to our Mac's Family

As a member of our Mac's Family you will receive a bottle of Prosecco on your birthday†, updates on events and exclusive offers

Date of birth / / † For birthday Prosecco

By opting into our Mac's Family, you consent to receive email and SMS communications and offers from McMullen and Sons LTD venues that we feel you may be interested in. If you no longer wish to receive communications from us, you can simply opt-out by visiting www.mcmullens.co.uk/keep-in-touch/optout We will never share your information with anyone else – ever.
†Terms & conditions apply. You must be 18 or over to join.

For further details please visit www.mcmullens.co.uk/keep-in-touch/termsandconditions



A non-refundable deposit of £10 per person is required within 48 hours of a booking having been made, the booking remains provisional until a deposit is received and may be cancelled. Please supply a completed booking form with your menu selection 2 weeks prior to your booking date, unless otherwise agreed. Children 12 and under dine half price.

Food Allergies & Intolerances. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind. Menu descriptions do not contain all ingredients. Fish and poultry dishes may contain bones.

Suitable for vegetarians. Suitable for vegans. Non-gluten option available. ‡ Contains alcohol.

All items are subject to availability. All prices include V.A.T. Prosecco is sold separately and is not included in the set Christmas menu pricing.

A 10% discretionary service charge will be added to the final bill for parties of 8 or more. All tips are retained by the grateful team.

Party organiser is responsible for ensuring all dishes are served to the correct guests. Cancellations may be made at any time, in writing, to the manager; however only monies over and above the deposit will be refunded. If you have any queries, comments or suggestions please do not hesitate to let the pub know or alternatively, contact head office: McMullen and Sons LTD, The Hertford Brewery, 26 Old Cross, Hertford, Herts, SG14 1RD



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GIFT VOUCHERS

AVAILABLE TO BUY
AT THE BAR

