



CELEBRATE THE FESTIVE SEASON WITH McKENZIE'S IN THE CITY

17TH NOV 2021 - 22ND JAN 2022

WEDNESDAY - SUNDAY

2 COURSES £28.50 *

3 COURSES £32.50 *

*** PRICES PER PERSON.**

With so much created in-house we are more than happy to cater for a variety of tastes, allergens and dietary requirements. Please ask us for allergen information for which we have details for every dish on the menu.

ALL PRICES ARE INCLUSIVE OF V.A.T.

10% DISCRETIONARY SERVICE CHARGE.

STARTERS

SOUP

Spiced cauliflower soup and crispy kale and basil oil

PÂTÉ

Chicken liver pâté with baked maple seeds, spiced Christmas chutney and toasted french stick.

SMOKED SALMON

Smoked salmon on a garlic crostini ribbons of cucumber and cream cheese

POACHED PEAR

Poached pear in red wine with crumbled Stilton and roasted walnuts and maple and balsamic dressing.

MAINS

TURKEY

Traditional roast turkey sourced from our local town butcher, sausage wrapped in bacon and cranberry stuffing, crisp roast potatoes.

BEEF

Braised blade of beef with Bourguignon sauce, Yorkshire, crisp bacon, creamy mashed potatoes.

SALMON

Pan fried salmon with crushed new potatoes, sautéed Savoy cabbage and garlic cream sauce.

BUTTERNUT SQUASH

Roasted butternut squash, red onion, mushroom and spinach tart with a thyme

ALL MAIN DISHES ARE SERVED WITH WINTER VEGETABLES

DESSERTS

STICKY DATE PUDDING

With butterscotch sauce and salted caramel ice cream.

LEMON MERINGUE CHEESE CAKE

CHOCOLATE BROWNIE

With fruits of the forest compote, black cherry ice cream and crème fraîche.

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce