



# CELEBRATE THE FESTIVE SEASON WITH MCKENZIE'S IN THE CITY

15TH NOVEMBER - 24TH DECEMBER

**WEDNESDAY - SUNDAY**  
LIMITED TUESDAYS IN DECEMBER

**1 COURSE £22.50 \***

**2 COURSES £27.50 \***

**3 COURSES £32.50 \***

\* PRICES PER PERSON.

We require any dietary requirements to be placed into the notes section for the guest who has ordered. There is a 10% discretionary service charge and VAT included into the menu price.  
*Thank you for joining us*

#### DIETARY MARKERS

V - Vegetarian  
GFO - Gluten Free Option  
GF - Gluten Free  
N - Contains NUTS  
A - Contains ALCOHOL

## STARTERS

### SOUP OF THE DAY [V GFO]

Freshly prepared homemade soup packed full of delicious flavours, accompanied with freshly baked homemade bread.

### SMOKED SALMON [GFO]

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

### PÂTÉ [GFO]

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

### PRAWN COCKTAIL [GFO]

This starter is light and tastes great and is a revved-up version on the classic prawn cocktail.

### MUSHROOM RÖSTI [V GF]

Wild and chestnut mushrooms with garlic cream on a potato rösti.

### CHICKEN TIKKA

Roasted cubes marinated and served with fresh mint chutney.

## MAINS

### TRADITIONAL ROAST TURKEY OR BEEF [GFO]

With Packington pork cranberry stuffing wrapped in crispy bacon, served with crispy roast potatoes and winter vegetables.

### SALMON EN CROUTE

Scottish salmon with hollandaise sauce wrapped in spinach and puff pastry, served with crispy roast potatoes and winter vegetables.

### VEG CHICKEN CURRY

Soya cooked with Indian spices served with naan, rice and salad.

### MCKENZIES PLATTER

Sheekh kebab, chicken wings, lamb chops, king prawns, chicken tikka.

### LAMB ON THE BONE

Slow cooked curry with tender pieces of lamb on the bone made with Indian herbs and spices served with naan, rice and salad.

### SIRLOIN SPECIAL TRIM 227G [80Z] [GF]

We pride ourselves on only serving cattle steak that have been bred purely for eating. There is a clear difference in the taste profile between cattle and dairy steak.

(7.00 SUPPLEMENT)

## DESSERTS

**CHOCOLATE BROWNIE** With fruits of the forest compote and ice cream.

### STICKY TOFFEE PUDDING [A]

With vanilla ice cream.

### TRADITIONAL CHRISTMAS PUDDING [A]

With brandy sauce.

### STRAWBERRY CHEESECAKE

### BREAD & BUTTER PUDDING [V]

With custard.

**CHEESE BOARD** British cheeses, served with chutney and a selection of cheese biscuits. (£4.00 SUPPLEMENT)