

Christmas menu

AVAILABLE FROM
20 NOVEMBER TO
2 JANUARY

STARTERS

HOT & SPICY CHICKMAS BITES

Chicken bites served with a katsu dip

HALLOUMI FRIES **V**

Served with a cranberry & Ballymaloe relish

DRUNKEN MUSHROOMS **V**

Beer-battered mushrooms* with a blue cheese dip

BBQ PULLED OUMPH! TACOS **VE**

Two tacos filled with Oumph! Pulled BBQ chunks.
Served with crunchy slaw and Ballymaloe relish

PULLED TURKEY YORKIES

Two Yorkshire puddings stuffed with pulled turkey and Irish-whiskey* sauce

PUDDINGS

RASPBERRY TORTE **VE**

A creamy, coconut-based, frozen raspberry torte on a biscuit base. Served with strawberry sauce

SALTED CARAMEL PROFITEROLES **V**

Served with chocolate sauce, whipped cream and white chocolate snow-drop sprinkles

VIENNETA®

Nothing says Christmas like it! Served with chocolate and strawberry sauces, topped with white chocolate snow-drop sprinkles

GUINNESS® BROWNIE **V**

Guinness®* enriched chocolate brownie with Irish dairy vanilla ice cream and Belgian chocolate sauce

MAINS

SANTA'S CHRISTMAS BEAST

Chargrilled beef burger and Guinness®* BBQ pulled turkey in a toasted brioche-style linseed bun with lettuce and red onion. Topped with Yorkshire pudding and Irish-whiskey* sauce. Served with seasoned fries and crunchy slaw

CHRISTMAS CHICKEN STACK

Crispy, southern-fried chicken fillets in a toasted brioche-style linseed bun with lettuce, red onion, streaky bacon and cranberry sauce, topped with breaded halloumi and blue cheese sauce. Served with seasoned fries and crunchy slaw

8oz# RUMP STEAK

Chargrilled aged prime rump steak, seasoned with black pepper and salt, served with grilled tomato, a flat mushroom, garden peas, seasoned fries and Irish-whiskey* sauce (+ £2)

TURKEY DINNER PIE*

A delicious short-crust pastry pie with turkey, sage & onion stuffing and vegetables in a rich gravy. Served with mash, garden peas, cranberry sauce and lashings of gravy

FESTIVE TURKEY DINNER

A Christmas classic! Turkey breast served with garden peas, roast potatoes, Yorkshire pudding, pigs-in-blankets, cranberry sauce and lashings of gravy

PENANG CURRY **VE**

Served with mint and coriander rice, naan bread and topped with spring onion, coriander and chilli

3 courses
FROM £18.⁵⁰

FESTIVE FEASTS

Christmas menu

V = made with vegetarian ingredients, **V** = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early-November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know **before** booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

Live nutrition information is available online. †Fish dishes may contain small bones. #All weights stated are approximate and prior to cooking. *This dish contains alcohol. Prices include VAT at the current rate, Guinness® is a registered trademark of Diageo Ireland. Viennetta® is a trademark owned by Unilever PLC. All items are subject to availability.

Please note a deposit may be required to secure your booking. We use the contact details in this booking form (including names, email addresses and mobile numbers) to confirm and process your booking (including to contact you to take your deposit, and to provide products and services when you visit). Our full privacy policy can be found at www.mbplc.com/privacy.