



FIRST COURSE

Today's seasonal soup with breads (GF)

—

Charcuterie board

—

Smoked salmon served with stout wheaten bread and leaves

—

Butternut squash risotto with pine nuts, crispy sage (V)

SECOND COURSE

Irish beef with caramelised shallots, parsnip gratin and seasonal vegetables

—

Turkey and ham roulade with all the trimmings

—

Fillet of salmon with buttered greens

—

Goats cheese puff pastry tart with potato, onion, toasted walnuts, roasted beets and pear chutney (V)

FINAL COURSE

Sticky toffee pudding, salted caramel, crème chantilly

—

Christmas pudding with crème anglaise

—

Lemon tart

—

Chocolate mousse

CHRISTMAS ALL DAY MENU

Available 12pm – Close

£20 for two courses
£25 for three courses

Summary of Terms & Conditions

(Christmas 2018 Dinner bookings at the MAC)

Please be aware that the sample menu provided may be subject to change. Parties of 6 or more are subject to a discretionary 10% service charge.

Any dietary/allergy requirements please ask a member of our team