



CHRISTMAS ALL DAY MENU

Available 12pm – 6pm

£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.

FIRST COURSE

Today's seasonal soup with breads

—

Ham hock terrine with local chutney

—

Smoked salmon served with
stout wheaten bread and leaves

—

Deep fried breaded brie with
a cranberry relish (V)

SECOND COURSE

Braised Irish beef with crispy shallots,
potato gratin and roasted winter vegetables

—

Turkey and ham roulade with all the
trimmings

—

Fillet of salmon, hollandaise sauce,
seasonal greens with lemon & thyme
new potatoes

—

Butternut squash & pearl barley risotto
with toasted pine nuts and crispy sage (V)

FINAL COURSE

Sticky toffee pudding, salted caramel
sauce, vanilla ice cream

—

Christmas pudding with brandy sauce

—

Lemon tart with raspberry sorbet

—

Chocolate & orange mousse, shortbread



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



OUR EXPRESS MENU FOR BUSY LITTLE ELVES

Mini beef burger with cheddar cheese
or
Breaded chicken & chips
Fruit juice

—
£5 per child

AND FOR THE BIGGER ELVES

Mini beef burger with cheddar cheese
and breaded chicken & chips

—
£10 per adult

AND FOR SOMETHING SWEET

Individual tubs of dairy ice cream
(can be brought into the theatre to
enjoy during the show)

—
£2

FAMILY CHRISTMAS MENU

Available 12pm – 6pm

—
Available pre or post show
£10 per adult
£5 per child

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

