

STARTERS

Three Course Menu

PRAWN & CHAMPAGNE SMOKED SALMON ROULADE

ARDENNES PATE WITH CHORIZO

A CROSTINI TOPPED WITH GOATS CHEESE AND LAYERED WITH CARAMELISED ONION MARMALADE

BROCCOLI & STILTON SOUP

MAINS

TRADITIONAL ROAST TURKEY WITH ROAST POTATOES, CARROTS, PARSNIPS & BROCCOLI

POACHED SALMON FILLET TOPPED WITH ASPARAGUS, TOMATOES & A WHITE WINE SAUCE, SERVED WITH NEW POTATOES

RATATOUILLE STUFFED BELL PEPPERS ON A BED OF HERBED RICE

ROAST BEEF & YORKSHIRE PUDDING, ROAST POTATOES, CARROTS, PARSNIPS & BROCCOLI

DESSERTS

CHOCOLATE CHEESECAKE FIG, PLUM & PISTACHIO FRANGIPANE TART CLASSIC TIRAMISU BANOFFEE PIE CHRISTMAS PUDDING WITH BRANDY CREAM SAUCE

25.95 PER PERSON

FINGER BUFFET

SELECTION OF MINI CIABATTA SANDWICHES, FILLED WITH A SELECTION OF: CHICKEN CAESAR, BLT, SMOKED SALMON WITH CREAM CHEESE, RATATOUILLE

HOT LOADED POTATO SKINS WITH WITH MUSHROOMS, CHEESE, CAJUN CHICKEN AND BEEF CHILLI

NACHOS WITH VARIOUS TOPPINGS INCLUDING TEXAN CHILLI AND SPICY CHICKEN SERVED WITH GUACAMOLE, SALSA, SOUR CREAM & CHIVE DIP.

HOT & COLD BUFFET

SELECTION OF FRESHLY ROASTED & CARVED TURKEY BREAST, TOPSIDE OF BEEF WITH HONEY ROASTED HAM

BEEF STROGANOFF & RICE

CHICKEN CACCIATORE

CHICKEN IN GINGER CREAM SAUCE

POACHED SALMON FLORENTINE WITH DILL BUTTER SAUCE

BROCCOLI & PASTA CHEESE BAKE

CAULIFLOWER & BROCOLI CHEESE BAKE

SPINACH LASANGE

CHOOSE ANY FOUR FROM ABOVE

DRESED MIXED LEAVES IN A BALSAMIC DRESSING

POTATO AND CHIVE SALAD

BEEF TOMATO & RED ONION

HOT BUTTERED NEW POTATOES

WARM CIABATTA ROLLS

DESSERTS

CLASSIC TIRAMISU BANOFFE PIE FOREST BERRIES PAVLOVA

19.95 PER PERSON

DEEP FRIED JALAPENO CHILLIES STUFFED WITH CREAM CHEESE.

BEER BATTERED MOZZARELLA CHEESE STICKS

- CHICKEN SATAY SKEWERS
- SCAMPI TAILS DUSTED IN CAJUN SPICES CAJUN SPICED POTATO WEDGES

DUCK HOI SIN ROLLS SAWADEE TEMPURA KING PRAWNS

12.95 PER PERSON

HOT & COLD BUFFET 2

FREE GLASS OF PROSECCO ON ARRIVAL!

COLD CANAPE SELECTION

PROSCIUTTO, PEAR & ROCKET

HONEY ROASTED HAM & PEPPERS

CRAYFISH COCKTAIL, TARRAGON ON BABY GEM

SALAMI, MUSHROOMS AND OLIVES

SMOKED SALMON & DILL BLINIS

BRIE CHEESE, PAPRIKA & CHIVES

BABY BUFFALO MOZZARELLA BASIL PESTO & CHILLI

SMOKED TROUT & HORSERADISH LEMON CREAM

LAMB KOFTAS, LIME ZEST & MINT RAITA

GRILLED PORK TENDERLOIN & THYME

GOATS CHEESE & RED ONION MARMALADE

ROAST WINTER VEGETABLE SKEWER CELERY & STILTON CREAM POACHED PEA, BLUE CHEESE & WALNUT ON CHICORY LEAF

CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE, APPLE & GRAPE CHUTNEY

GRILLED MASALA & CHICKEN WITH CUCUMBER RAITA.

TIGER PRAWNS IN TEMPURA BATTER

CHICKEN SATAYS IN PEANUT DIP DUCK HOI SIN PANCAKES, CUCUMBER & MANGO SEARED SIRLOIN & HORSERADISH CREAM

29.95 PER PERSON

Book	eings
ORGANISER NAME	SPECIAL REQUIREMENTS
Party / Company	• • • • • • • • • • • • • • • • • • • •
• Address	•••••
•••••	•••••
•••••	BEFORE BOOKING PLEASE CALL
•••••	OR EMAIL TO CHECK AVAILABILITY.
Telephone	CHRISTMAS RESERVATIONS
Date of Party	MACKENZIES CAFE BAR HARBOURSIDE CANNONS ROAD
Time of Party	BRISTOL BS1 5UH 01179 225 496
• • • • • • • • • • • • • • • • • • • •	BRISTOL@MACKENZIES.CO.UK
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THE ABOVE INFORMATION	I WITHIN THE MESSAGE.