MACKENZIES.CO.UK

NAME

DATE OF BOOKING

TIME OF BOOKING

TEL

EMAIL

NUMBER OF PARTY

SPECIAL REQUIREMENTS: PRE-ORDER WINE, AFTER MEAL LIQUEURS, ALLERGIES ETC

\*A £5 per person deposit is required to confirm any booking





TAUNTON 01823 618585 taunton@mackenzies.co.uk



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THURSDAY 23RD NOV UNTIL SUNDAY 24TH DEC 2023 **3 COURSE PARTY MENU FROM £24.95** 







**CHRISTMAS BUFFETS FROM £18.95** 



### **CHRISTMAS BUFFETS** FOR A MINIMUM OF 15 PERSONS

## **BUFFET ONE**

CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY **MINI TURKEY & CRANBERRY CIABATTA** TOMATO, RED ONION, FETA & PESTO BRUSCHETTA GARLIC, HERB & SEA SALT ROASTED POTATOES BATTERED PRAWNS WITH SWEET CHILLI DIP CHOCOLATE PROFITEROLES **£17.95 PER PERSON** 

## **BUFFET TWO**

**CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY MINI TURKEY & CRANBERRY CIABATTA** TOMATO, RED ONION, FETA & PESTO BRUSCHETTA GARLIC, HERB & SEA SALT ROASTED POTATOES BATTERED PRAWNS WITH SWEET CHILLI DIP **PIGS IN BLANKETS** FALAFEL BALLS MINI BROWNIES BITES IN CARAMEL SAUCE CHOCOLATE PROFITEROLES £21.95 PER PERSON

# **BUFFET THREE**

**CRUSTED BRIE WEDGES WITH APPLE, TOMATO & ONION CHUTNEY MINI TURKEY & CRANBERRY CIABATTA** TOMATO, RED ONION, FETA & PESTO BRUSCHETTA GARLIC, HERB & SEA SALT ROASTED POTATOES BATTERED PRAWNS WITH SWEET CHILLI DIP **PIGS IN BLANKETS** FALAFEL BALLS **DEEP FRIED CALAMARI & SPICY SALSA DIP** MINI BROWNIES BITES IN CARAMEL SAUCE CHOCOLATE PROFITEROLES WARM MINCE PIES WITH CREAM **GLASS OF PROSECCO** £27.95 PER PER



### **STARTERS**

SMOKED SALMON WITH AN AIOLI DIP & TOASTED CIABATTA

MELTED BRIE CHEESE ON TOASTED CIABATTA (V) with redplum, apple & tomato chutney

HEARTY BROCCOLI & STILTON SOUP (V) served with warm crusty ciabatta

COARSE ARDENNES PATE WITH TOASTED CIABATTA

### MAINS

TRADITIONAL ROAST TURKEY BREAST WITH SAGE & ONION STUFFING

served with pig in blanket, crispy herbed roast potatoes, honey-glazed roasted carrots, steamed broccoli and red wine gravy

PAN-FRIED HERBED SALMON FILLET with crispy herbed roast potatoes, steamed broccoli, honey-glazed roasted carrots and red wine gravy

> CREAMY MUSHROOM RISOTTO (V) topped with parmesan shavings

SOMERSET BRIE & BEETROOT TART (V) served with crispy herbed roast potatoes, honey-glazed roasted carrots, steamed broccoli and red wine gravy

# PUDDINGS

CHRISTMAS PUDDING traditional Christmas pudding with a very rich brandy sauce

> CHOCOLATE SPONGE PUDDING with chocolate sauce



**BAKED VANILLA CHEESECAKE (V)** 

with blueberry compote

CHEESEBOARD SELECTION

creamy Stilton, red Leicester & goats cheese with redplum, apple & tomato chutney and cheese biscuits

LUNCH DINNER **MONDAY - SUNDAY** SUNDAY - WEDNESDAY **THURSDAY - SATURDAY** £24.95 £26.95

£29.95

AVAILABLE DAILY FROM 23<sup>RD</sup> NOV UNTIL 24<sup>TH</sup> DEC

