



Available 25<sup>th</sup> Dec

M'MULLEN & SONS  
*Destination Inns*

# Dining Menu

## STARTERS

### PARSNIP & TRUFFLE SOUP VE NGA

Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread

### SEVERN & WYE SMOKED SALMON & KING PRAWNS NGA

Sriracha mayonnaise, shredded gem lettuce, diced cucumber, tomato & avocado, lemon, sourdough bread, butter

### BAKED CAMEMBERT V NGA

Cinnamon & vanilla poached pear, toasted walnuts, watercress, toasted sourdough

### BAKED SCALLOPS NGA

Gran Moravia crumb, salted butter, celeriac purée, asparagus tips

### VENISON, GREEN PEPPERCORN & RED ONION RELISH TERRINE NGA

Brioche toast, quince jelly, pink pickled onions, balsamic reduction, red amaranth leaves

## MAINS

All served with seasonal vegetables and roast parsnips

### ROAST TURKEY & MAC'S BEER-BAKED HAM † NGA

Cranberry & chestnut stuffing, Old Spot sausage wrapped in smoked bacon, roast potatoes, red wine gravy

### BEEF FILLET WELLINGTON †

Buttery fondant potato, red wine & balsamic jus

### DUO OF LAMB † NGA

Roast lamb rump, mini shredded lamb shepherds pie, buttery fondant potato, red wine gravy

### HERB CRUSTED STONE BASS † NGA

Crispy smashed baby potatoes, parsley cream sauce, herb oil

### BUTTERNUT SQUASH STEAK † VE NGA

Root vegetable stuffing centre, buttery fondant potato, wild mushroom jus

## PUDDINGS

### MAC'S STRONGHART CHRISTMAS PUDDING † V

Brandy butter, clotted cream, strawberry, mint

### CHOCOLATE, ALMOND & PISTACHIO TORTE VE NGA

Blackcurrant compote, toasted pistachios, vegan vanilla ice-cream

### BLACK FOREST CHOCOLATE MESS † V

Chocolate sponge, morello cherry compote, amaretto infused whipped cream, chocolate sauce, vanilla pod ice-cream

### PECAN, APPLE & CRANBERRY TATIN V

Honey & cinnamon pecans, whipped caramel cream, honeycomb ice-cream

### BRITISH CHEESE BOARD V NGA

Vintage Barber Cheddar, Goats Cheese, Yorkshire Blue, quince jelly, Thomas Fudge's crackers, salted butter

## TO FINISH

COFFEE V, MINCE PIE, CHOCOLATE TRUFFLES † V

**CHRISTMAS DAY - 3 COURSES - £82.00**

†CONTAINS ALCOHOL. NGA NON-GLUTEN OPTION AVAILABLE. PLEASE SELECT ON BOOKING FORM

# Dining Menu Choices

## STARTERS

## MAINS

## PUDDINGS



PROSECCO  
AVAILABLE FROM  
£29.45 PER BOTTLE

A: PONTE PROSECCO  
- ITALY £29.45  
Clean and crisp,  
green apple and pear

B: PONTE PROSECCO ROSÉ  
BRUT - ITALY £30.95  
Floral and red fruit, creamy  
finish; this is a light and  
off-dry sparkling rosé

PLEASE ADD THE  
REQUIRED QUANTITY OF  
BOTTLES INSIDE THE BOX

A: B:

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NAME OF DINER

	TICK HERE FOR A NON-GLUTEN OPTION OF DISHES MARKED <span style="color: red;">NGA</span>	PARSNIP & TRUFFLE SOUP <span style="color: red;">VE</span> <span style="color: red;">NGA</span>	SEVERN & WYE SMOKED SALMON & KING PRAWNS <span style="color: red;">NGA</span>
		BAKED CAMEMBERT <span style="color: red;">V</span> <span style="color: red;">NGA</span>	BAKED SCALLOPS <span style="color: red;">NGA</span>
		VENISON, GREEN PEPPERCORN & RED ONION RELISH TERRINE <span style="color: red;">NGA</span>	ROAST TURKEY & MAC'S BEER-BAKED HAM <span style="color: red;">NGA</span>
		BEEF FILLET WELLINGTON <span style="color: red;">+</span>	DUO OF LAMB <span style="color: red;">+</span> <span style="color: red;">NGA</span>
		HERB CRUSTED STONE BASS <span style="color: red;">+</span> <span style="color: red;">NGA</span>	BUTTERNUT SQUASH STEAK <span style="color: red;">+</span> <span style="color: red;">VE</span> <span style="color: red;">NGA</span>
		MAC'S STRONGHART CHRISTMAS PUDDING <span style="color: red;">+</span> <span style="color: red;">V</span>	CHOCOLATE, ALMOND & PISTACHIO TORTE <span style="color: red;">VE</span> <span style="color: red;">NGA</span>
		BLACK FOREST CHOCOLATE MESS <span style="color: red;">+</span> <span style="color: red;">V</span>	PECAN, APPLE & CRANBERRY TATIN <span style="color: red;">V</span>
		BRITISH CHEESE BOARD <span style="color: red;">V</span> <span style="color: red;">NGA</span>	
<b>TOTAL</b>			

Please fill in your booking form complete with your selection of menu choices and a deposit of £20 per person.  
A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.

# Booking Form

Please complete booking details and menu selection, then pass to a member of the management team. A £20 per person, non-refundable deposit will be required to secure your booking.

**DRINKS** (if you wish to pre-order drinks, please place an "X" in the box and we will contact you to go through in detail)

Name ..... Tel No. ....

Email .....

Address .....

.....

..... Postcode .....

Date of party ..... No. in party .....

Preferred time of booking .....

**Total deposit @ £20 per person: £** ..... (non-refundable)



**Tick box to sign up to our Mac's Family**

As a member of our Mac's Family you will receive a bottle of Prosecco on your birthday\*, updates on events and exclusive offers.

**Date of birth** ..... / ..... / ..... † For birthday Prosecco

By opting into our Mac's Family you consent to receive email and SMS communications and offers from McMullen and Sons LTD venues that we feel you may be interested in. If you no longer wish to receive communications from us, you can simply opt-out by visiting [www.mcmulens.co.uk/keep-in-touch/optout](http://www.mcmulens.co.uk/keep-in-touch/optout). We will never share your information with anyone else – ever. †Terms & conditions apply. You must be 18 or over to join. For further details please visit [www.mcmulens.co.uk/keep-in-touch/termsandconditions](http://www.mcmulens.co.uk/keep-in-touch/termsandconditions).



**A non-refundable deposit of £20 per person is required within 48 hours of a booking having been made, the booking remains provisional until a deposit is received and may be cancelled. Please supply a completed booking form with your menu selection along with payment in full by Wednesday 29th November 2023, unless otherwise agreed. Children 12 and under dine half price.**

**Food Allergies & Intolerances** If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind. Menu descriptions do not contain all ingredients. Fish and poultry dishes may contain bones.

**V** Suitable for vegetarians **VE** Suitable for vegans **NGA** Non-gluten option available † Contains alcohol.

All items are subject to availability. All prices include VAT. Prosecco is sold separately and is not included in the set Christmas menu pricing.

**A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.**

Party organiser is responsible for ensuring all dishes are served to the correct guests. Cancellations may be made at any time in writing to the manager, however only monies over and above the deposit will be refunded. If you have any queries, comments or suggestions please do not hesitate to let the pub know or alternatively, contact head office.

McMullen and Sons LTD, The Hertford Brewery, 26 Old Cross, Hertford, Herts, SG14 1RD

   FIND OUR PUB ON FACEBOOK OR VISIT [DESTINATIONINNS.CO.UK](http://DESTINATIONINNS.CO.UK)

**GIFT VOUCHERS**

AVAILABLE TO BUY  
AT THE BAR

McMULLEN & SONS

*Destination Inns*