McGraths Christmas PARTY NIGHTS

3 COURSE MEAL | LIVE MUSIC TIL LATE | £45 PER PERSON

FRIDAY 12TH DECEMBER
WITH DAN JOHNSON

SATURDAY 13TH, FRIDAY 19TH & SATURDAY 20TH
WITH BRIAN GOLD

£15PP DEPOSIT REQUIRED
PLEASE ARRANGE YOUR TRANSPORT HOME IN ADVANCE, UNFORTUNATELY WE WILL NOT BE ABLE TO BOOK ANY TAXIS ON THE NIGHT

Christmas PARTY NIGHT MENU

Starters

Chestnut & Wild Mushroom soup(v)(*gf vg)
truffle oil, crusty bread & butter

Prawn & Crayfish Cocktail (*gf)
brown bread, crisp gem lettuce, avocado & lemon

Smoked Duck & Fig Salad (*gf)
candied pecans, chicory & pomegranate

Chicken Liver Parfait (*gf)
toasted brioche, cranberry & red onion chutney

Korean Cauliflower Wings (v)(*gf vg)
toasted sesame, fresh chilli

Mains

Roast Breast of Turkey (*gf) or Nut Roast (v) (*gf vg)
roast potatoes, pigs in blankets, sausage, sage & onion stuffing, honey roasted parsnips, seasonal vegatbles and rich gravy

Confit Duck Leg(*gf)
red cabbage puree, roasted Butternut squash, kale, cherry jus

Sage & Butternut Rissoto (v) (*gf ve)
toasted pumpkin seeds, truffle oil

Honey & Mustard Glazed Salmon(v) (*gf)
tenderstem broccoli, crushed new potatoes, chive butter sauce

Belly Pork
lancashire cheese rosti potato, braised leeks, cider & grain mustard jus

8oz Sirlion Steak (*gf)
vine tomatoes, field mushroom, chips & peppercorn sauce

Desserts

Steamed Christmas Pudding(v)(*gf ve)
brandy sauce, toasted almonds

Sticky Toffee Pudding (*gf)
butterscotch sauce, vanilla ice cream

'The Purple One Sundea'
chocolate mousse, hazelnut cookie pieces, salted caramel ice cream, chantilly cream

Mulled Poached Pear (*gf)
ginger nut crumb, mulled syrup & vanilla ice cream

Spiced Apple & Cranberry Crumble
vanilla custard, crispy oat topping

*GF VG Avaible on request