



Christmas MENU



MACKAYS

THE HOTEL WITH A HEART

Lunch - 2 courses £30/3 courses £35

Dinner - 2 courses £34.50/ 3 courses £39.50

Food allergies and Intolerances: Before ordering, please speak to our staff about your requirements.

V - Vegetarian VE - Vegan

GF - Gluten Free GFA- Gluten Free Available

DF - Dairy Free DFA - Dairy Free Available

N - contains Nuts





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STARTERS

Homemade Parsnip & Apple Soup (GFA, V, VE)

Accompanied by homemade bread

Haggis Bon Bons

Served with caramelised shallots, Old Pulteney whisky sauce

Hot Smoked Salmon Cheesecake (GF)

Presented with fennel and oats crumb, charred mandarin salad, and lemon dressing

Ham Hock and Pistachio Terrine (GF, DF)

Includes spiced apple chutney, rocket, and oatcakes

Goats Cheese and Red Onion Tart

Featuring a duo of beetroot salad and cranberry sauce

Subject to availability





Christmas

MENU

MAIN COURSES

Ballotine of Turkey (GF, DFA)

Pork and orange stuffing, pigs in blankets, roast potatoes, creamed potatoes, honey-roasted carrots and parsnips, skirlie, buttered Brussels sprouts, served with natural jus.

Slow Cooked Beef Brisket (GF, DF)

Served with buttered mash, braised red cabbage, tender stem broccoli, and red wine jus

Pan Roasted Salmon (GF)

Accompanied by sautéed new potatoes, cherry tomatoes, green beans, and creamy parmesan velouté

Wild Mushroom and Spinach Risotto (GF, V, VE available)

Garnished with spiced crispy carrots

Mackays Yule Beef Burger (GFA)

Double burger with pigs in blankets, mature cheddar, cranberry sauce, brioche bun, salad, and hand-cut chips.

Festive Vegetable Pie (V)

Roasted vegetables in tomato sauce, cranberry and brie, shortcrust pastry, buttered mash, and tenderstem broccoli.

Subject to availability





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SIDE DISHES

£4

Hand-cut Chips
Fries
Truffle and Parmesan Fries
Buttered Mash
Pigs in Blankets
Chilli Mac and Cheese Bites
Honey Roasted Carrots and Parsnips
Green Vegetables

Subject to availability





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DESSERTS

Classic Mackays Sticky Toffee Pudding

Served with butterscotch sauce and honeycomb ice cream

Christmas Pudding (VE)

Presented with brandy sauce and cranberry compote

Chef's Own Tiramisu

Coffee and cocoa syrup, vanilla ice cream

Dark Chocolate Mousse (GF)

With white chip chocolate cookie and Chantilly cream

Banana and Toffee Tarte Tatin (GF, VE)

Accompanied by Homemade vegan Banana Ice Cream

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Freshly brewed Coffee or tea

with home made mince pies

Subject to availability

