PER PERSON

3 COURSE MEAL

HX1

DECEMBER 2022

HX1

CLASSIFIED

SELECTION OF RED, WHITE, ROSÉ WINE **AVAILABLE TO PURCHASE** BY THE GLASS OR BOTTLE



CHOOSE ONE OF OUR SIGNATURE COCKTAILS WITH A MCCAFFERTY'S TWIST FROM OUR EXTENSIVE MENU. ASK YOUR SERVER FOR THEIR RECOMMENDATIONS

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Homemade Soup of the Day

Cream of winter vegetable soup, served with bloomer bread

Prawn & Langoustine Cocktail

Fresh prawns and langoustine, smothered in Marie Rose sauce, served with bloomer bread

Chicken Liver Terrine

Served with toasted bloomer bread, caramelised onion relish & dressed house salad

Bruschetta

Tomato, goat's cheese & roasted red pepper bruschetta, served with mixed salad & balsamic glaze



Traditional Roast Turkey & Ham

Served with Rosemary roasted potatoes, glazed root vegetables, cranberry sauce & homemade gravy

Roasted Sirloin of Beef

Served with roast potatoes, glazed root vegetables, Yorkshire pudding, horseradish sauce & homemade gravy

Baked Fillet of Haddock

Served with buttered new potatoes, roasted fennel, tender stem broccoli, in a white wine & seafood cream sauce

Vegetarian Wellington

Roasted vegetables, chestnut & mushroom Wellington, served with roasted potatoes, glazed root vegetables & a red wine sauce



Traditional Christmas PuddingServed with brandy sauce or fresh cream

Baked Lemon Tart

Served with fresh berries, berry coulis and Chantilly cream

Sticky Toffee Pudding

Served with vanilla custard or ice-cream

Vanilla Cheesecake

Served with caramel sauce & honeycomb ice-cream

PLEASE ADVISE US OF ANY ALLERGENS OR SPECIAL DIETARY REQUIREMENTS