



Fredricks
AT MACHYNYS

Christmas Menu



Christmas Menu

from November 23rd to December 24th

Starters

Homemade Soup (Ve/Vg)

With sourdough bread.

Mediterranean Tartlet (Ve/GFA)

Mediterranean minted vegetables served in a gluten-free tartlet on a bed of carrot and orange puree and garnished with fresh mint leaves.

Tuna Steak Salad

Oriental marinated tuna steaks served on a vibrant house salad and drizzled with Fredricks house dressing. Cooked and served medium only.

Baked Goats Cheese Salad (Ve)

Mixed Lettuce , Quinoa, cherry tomatoes in Machynys Honey Dressing with dried apricots and walnut halves.

Mains

Roast Turkey

Slow Cooked Pork Griskin

Luxury Nut Roast (V)

Roast Beef - £2 supplement

All mains accompanied by pigs in blankets (excluding Nut Roast), roast potatoes, Yorkshire pudding, stuffing, carrots, sweet red cabbage, brussels sprouts and a rich gravy.

Desserts

Vanilla Cheesecake

with red berry compote

Traditional Christmas Pudding

Orange Crème Brûlée (Ve)

with Machynys honey shortbread

Two Courses

£35.95

Three Courses

£39.95

If you have any dietary requirements, please advise your server.
We cannot 100% guarantee that any dish is allergen free. As your safety is our primary concern, if you have any allergies we request that you think carefully before placing your order. Allergies are life threatening.