



# CHRISTMAS MENU 2025 @ The Mags

1 Course £18 | 2 Course £24 | 3 Course £27

## Starters

**Winter Soup** - Wild mushroom and roasted chestnut soup, served piping hot with warm focaccia. (Ve)

**Pigs in Blankets** - Homemade pigs in blankets glazed with honey and wholegrain mustard, served with a fresh salad garnish.

**Warm Beetroot Winter Salad** - Maple-roasted beetroot with toasted walnuts and creamy feta. Vegan feta available on request. (V/Ve)

**Smoked Duck** - Warm smoked duck breast served over a pine nut and date chutney, with a seasonal salad garnish.

**Baked Camembert** - Oven baked Camembert topped with toasted nuts, seeds, berries and a drizzle of honey. Served with warm focaccia for dipping.

## Maining

**Traditional Christmas Roast** - Roast turkey crown, roast potatoes, sausage meat, cranberry and chestnut stuffing, carrot and swede mash, roast parsnips, sautéed sprouts with crispy bacon, a homemade pig in blanket, rich meat gravy and seasonal steamed vegetables.

**Traditional Vegetarian Christmas Roast** - Homemade nut roast served with roast potatoes, cranberry and chestnut stuffing, carrot and swede mash, roast parsnips, sautéed sprouts, seasonal vegetables and vegetarian gravy. (V)

**Braised Short Rib** - Slow-braised beef short rib served with roasted root vegetables, creamy mashed potatoes and a rich red wine gravy. (Supplement: £3)

**Pesto Chicken Supreme** - Soft cheese-stuffed chicken breast wrapped in Sereno ham, topped with roasted chorizo. Served with garlic and herb new potatoes and finished with a creamy pesto sauce.

**Santa's Dirty Burger** - Our festive buttermilk chicken burger, stacked with a sausage meat stuffing patty, buttered leeks and sprouts, smoky BBQ sauce and topped with a pig in blanket. Served with homemade chips, salad and slaw. Naughty, but very nice.

**Festive Butternut Squash and Spinach Coconut Curry** - A gently spiced coconut curry with roasted butternut squash, baby spinach and festive touches of cranberry and cinnamon. Served with coriander rice and warm flatbread. (Ve/GF option)

## Desserts

**Christmas Pudding** - A rich, matured festive pudding brimming with fruit and spice, served with your choice of brandy sauce or fresh cream.

**Profiteroles** - Light choux pastries filled with cream, topped with Belgian chocolate and served with fresh cream.

**Festive Apple Crumble** - Homemade apple crumble with raisins and a hint of cinnamon, served with custard or ice cream.

**Mulled Wine Poached Pears** - Slow-poached in red wine with festive spices, finished with a glossy syrup. A light and elegant taste of Christmas.

