

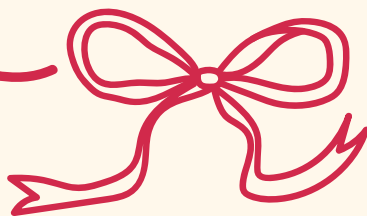
CELEBRATE AT

MAK



WITH OUR

Festive Menu



CELEBRATE AT MAK THIS FESTIVE PERIOD. RENOWNED FOR OUR FRESH PRODUCE, CREATIVE COCKTAILS AND SHOW-STOPPING DECORATIONS.

WETHER ITS FOR AN OFFICE PARTY OR FAMILY GET TOGETHER, MAK IS THE ONLY PLACE TO BE THIS CHRISTMAS.

**PLEASE CALL 01903 204304
OR EMAIL ENQUIRIES@MAKWORTHING.CO.UK
TO RESERVE.**

TERMS AND DEPOSITS

ALL TABLES OF 4+ REQUIRE A £10 DEPOSIT PER PERSON.
ALL TABLES ON A FRIDAY AND SATURDAY EVENING WILL REQUIRE A DEPOSIT. ALL DEPOSITS ARE NON REFUNDABLE AND NON TRANSFERABLE. PRE- ORDERS ARE REQUIRED FOR ALL TABLES OF 5+

AVAILAIBLE FROM NOVEMBER 20TH
TWO COURSES £30 THREE COURSES £35

**PRIVATE VENUE HIRE AVAILABLE ON WEEKDAYS,
WITH NO HIRE FEE WHEN BOOKING BUFFET
CATERING AT £22PP**

MINIMUM SPEND APPLIES AND SUBJECT TO AVAILABILITY



Santa_gria

RED WINE, BRANDY, FIG, ORANGE LIQUEUR, HONEY & SPICE

A FESTIVE MEDITERRANEAN SANGRIA WITH WARMING SPICES, SWEET FIGS, AND CITRUS.

Mistletoe Marg

TEQUILA, POMEGRANATE, LIME, HONEY, CINNAMON & ROSEMARY SALT

OUR CHRISTMASSY MARGARITA WITH DEEP POMEGRANATE, SPICED HONEY, AND A ROSEMARY-KISSED RIM.

Christmas Colada

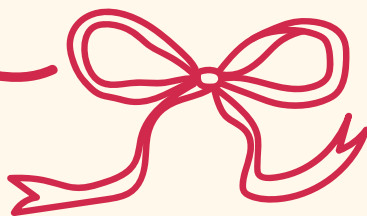
SPICED RUM, PUMPKIN PURÉE, COCONUT CREAM, PINEAPPLE & CINNAMON

A COZY WINTER SPIN ON THE TROPICAL CLASSIC — CREAMY, SPICED, AND BOLD.

Festive Coffee Add-Ons

ADD A BOOZY BOOST TO ANY COFFEE – JUST ASK!

IRISH COFFEE – WHISKEY, SUGAR & CREAM – £9.00
BAILEYS COFFEE – CREAMY & SMOOTH – 50ML – £8.50
AMARETTO COFFEE – NUTTY & WARMING – 50ML – £8.50



TO BEGIN

BRIE BITES

Panko crumbed brie bites served with a cranberry sauce (v)

PRAWN COCKTAIL

Little Gem, avocado and Maire Rose sauce (gf)

GLAZED FIG AND HALLOUMI

Honey glazed figs and halloumi with rocket and crushed walnuts (v,gf,df)

CHICKEN LIVER & BRANDY PATE

With a mulled wine jam, sourdough, butter

ARANCINI BALLS

With a sweet pepper and 'cheese' centre, served with tomato sauce and fresh basil (ve)



THE MAIN EVENT

STEAK SHISH

Fillet steak skewers, seasoned flat bread, rice and tzatziki

MINTED LAMB

Roasted tender minted lamb shoulder, olive oil mash, glazed root vegetables and a red wine jus(df)

WELLINGTON SLICE

Puff pastry slice filled with butternut squash, chickpeas, sweet potato, carrot and walnuts with a smoky red pepper and red current chutney, served with seasonal vegetables (ve, df)

SWEET CHILLI GLAZED SALMON

Pan seared salmon fillet, honey and sweet chilli glaze sauce, served with freshly dressed salad and rice(gf, df)

WILD MUSHROOM RAVIOLI

Oven roasted wild mushrooms with mascarpone cheese, wrapped in free range egg pasta, served in a creamy white wine and mushroom sauce (v)

ROASTED CHICKEN BREAST

Roasted chicken breast, garlic greens, seasonal vegetables and homemade gravy



DESSERT

STICKY TOFFEE APPLE CHEESECAKE

A combination of creamy apple cheesecake, an indulgent toffee sauce and crunchy crumble topping, set on a crunchy biscuit base. Served with warm vanilla bean custard (v)

PISTACHIO TIRAMISU

layered with coffee soaked sponge fingers, pistachio cream and mascarpone (v)

MINI CHOCOLATE FUDGE CAKE

Chocolate sponge with rich chocolate icing (ve,df,gf)

