

# MA BOYLE'S

*Alleyhouse & Eatery*

## MA'S CHRISTMAS ~ 2022 ~ 3 COURSES

£29 | PER PERSON

Available

Mon 28<sup>th</sup> November until Fri 23<sup>rd</sup> December

(Mon - Saturday from 2pm-10pm)\*

\* last sitting 8.30pm

FOR AVAILABILITY AND BOOKINGS:

[www.maboyleys.co.uk](http://www.maboyleys.co.uk)

[bookings@mapubgroup.co.uk](mailto:bookings@mapubgroup.co.uk)

0151 236 0070

DEPOSIT - £10 PER PERSON

We allocate a seating time of 2 hours per booking. Please let us know if you require your table for a longer period

10% service charge will be applied for bookings of six and over



### ALLERGENS & DIETRY REQUIREMENTS

<b>G</b> - Gluten	<b>F</b> - Fish	<b>C</b> - Celery	<b>V</b> - Vegetarian
<b>Se</b> - Sesame	<b>Cr</b> - Crustacean	<b>L</b> - Lupin	<b>Ve</b> - Vegan
<b>Mo</b> - Mollusc	<b>E</b> - Eggs	<b>Su</b> - Sulphites	<b>GF</b> - Gluten Free
<b>D</b> - Dairy	<b>N</b> - Nuts	<b>Pn</b> - Peanuts	<b>GFA</b> - Gluten Free Available
<b>M</b> - Mustard	<b>So</b> - Soya		

PLEASE INFORM US OF ANY ALLERGENS OR DIETRY REQUIREMENTS



### Starters

Home-made sweet potato and parsnip soup served with warm bread.

**G D V GFA**

Chestnut mushroom pate on toasted sourdough with chutney and candied walnuts.

**G N Ve GFA**

Ma Boyle's classic prawn cocktail dusted with smoky paprika on a bed of crisp lettuce and topped with Marie Rose sauce. Served with toasted bread.

**F G E Cr GFA**

Pigs in Blankets. Pork sausages wrapped in crispy bacon and brushed with honey mustard.

**M**

Vegan option available -  
vegan sausages with courgette ribbon



### Mains

Pan-fried lemon and herb seabass fillet, served with smashed new potatoes and cabbage. Topped with warm chilli butter.

**F D GFA**

Roast turkey crown served with pigs in blankets, glazed roast carrots & parsnips, sage & onion stuffing, cabbage, and Brussels sprouts. Served with Yorkshire pudding and Ma's home-made classic gravy.

**G E D Su GFA**

Slow roasted beef brisket served with pigs in blankets, glazed roast carrots & parsnips, sage & onion stuffing, cabbage, and Brussels sprouts. Served with Yorkshire pudding and Ma's home-made classic gravy.

**G E D Su GFA**

Home-made Spinach and mushroom Nut Roast served with crispy roast potatoes, glazed carrots & parsnips, sage & onion stuffing, cabbage, and Brussels sprouts. Served with Ma's home-made classic gravy.

**Pn Se G N Su Ve**



### Desserts

Mixed fruit sorbet served with fresh fruits.

**Ve GF**

Home-made sticky toffee pudding topped with autumnal spiced caramel sauce. Served with vanilla ice cream.

**E G D**

Mixed fruit crumble. Winter berries and fruits topped with home-made crumble and vanilla ice cream.

**G D**



Home-made chocolate brownie served with vanilla ice-cream.

**E D N G**

Vegan brownie available with vegan ice cream

### Something More?

Cheeseboard (serves 2-3) £15

**D N G**

Coffee and Ma's home-made mince pie (with double cream) £5

**D E G**

WINES & CHRISTMAS COCKTAILS

SEE SEPARATE MENU

