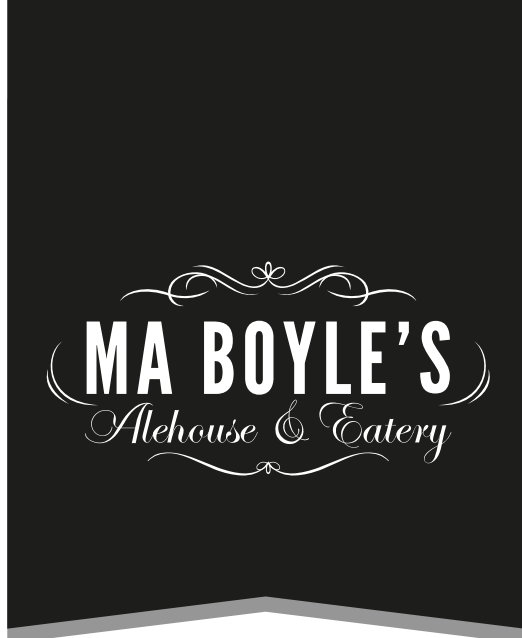




MA'S CHRISTMAS ~ 2023 ~ 3 COURSES

£33 | per person

Available
Mon 27th November until Sat 23rd December
(Mon - Saturday from 2pm-10pm)*
* last sitting 8.30pm

For availability and bookings:

www.maboyles.co.uk
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 four and over



Allergens & Dietary Requirements

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

PLEASE INFORM US OF ANY ALLERGENS OR DIETARY REQUIREMENTS



Starters

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

G Ve GFA

Chicken liver home-made pâté with toasted crostini and spiced apple chutney.

G GFA

Ma Boyle's classic prawn cocktail dusted with smoked 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. Served with a cranberry purée.

G M

Vegan option available -
Vegan sausages with courgette ribbon glazed with Maple syrup.

So Ve

Mains

Pañ-fried lemon and herb Seabass served with sautéed new potatoes, beetroot puree and asparagus.

F D GFA

Roast turkey crown served with pigs in blankets, rosemary & thyme seasoned roast potatoes, Maple 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 GFA

Slow roasted beef brisket served with pigs in blankets, rosemary & thyme seasoned roast potatoes, Maple 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 GFA

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

Pn Se G N Su Ve

V with Yorkshire pudding.

Desserts

Raspberry frangipane tart with berry coulis and vegan ice cream.

N Ve GF

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

E G D V

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

G D

Chocolate orange brownie with vanilla ice cream or vegan ice cream.

Ve N G

Something More?

Coffee and mince pie (with double cream) £5

G E D

Wines & Christmas cocktails
see separate menu

