





MA'S CHRISTMAS ~ 2019 ~ 3 COURSES

£25 | PER PERSON

£28 | WITH A GLASS
OF PROSECCO

Available
7 days a week midday until 10pm from
Monday 18th November until Christmas Eve

FOR AVAILABILITY AND BOOKINGS:

www.maboyles.com
ma@maboylesliverpool.com
0151 236 0070

DEPOSIT - £10 PER PERSON

We allocate a seating time of 2.5 hours per booking. Please let us know if you require your table for a longer period



Starters



Home-made sweet potato & carrot soup
served with rustic bread and butter
(V/ VE/ GF available)



Ma's retro prawn cocktail sprinkled with sweet paprika and
served with rustic bread
(GF available)

Rolled ham hock & spinach roulade
served with apples, & watercress
(GF)

Main Courses

Slow roasted beef brisket served with all the trimmings;
a giant pig in blanket, maple roasted carrots & parsnips,
fluffy roast potatoes, pork stuffing, and seasonal greens.
Topped off with a Yorkshire pudding and rich pan gravy.
(GF available)

Christmas classic roast turkey served with seasonal greens,
Ma's giant pig in blanket, fluffy roast potatoes, maple
roasted carrots & parsnips, and a homemade Yorkshire
pudding. Served with pork stuffing and a rich pan gravy.
(GF available)

Pan fried seabass on a bed of crushed potatoes served with
seasonal greens and a white wine sauce.
(GF available)



Halloumi stack served with fondant potatoes, seasonal
greens and red wine gravy
(v) (ve available- char-grilled veg) (GF)

Desserts

Homemade sticky toffee pudding served
with salted toffee sauce and vanilla ice cream.

Boozy chocolate orange brownie spiked with Grand Marnier
brandy. Served with a tarte berry coulis

Ma's classic lemon posset (GF)

Mixed fruit sorbet (VE) (GF)

Something More?

Cheeseboard for one £5

Coffee and mince pie £4
(served with double cream) (V)



Ma's giant pigs in blankets £4.50

Wines & Christmas cocktails
see separate menu



(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free
Please inform us of any dietary requirements or allergies.