



MA'S CHRISTMAS

~ 2020 ~
3 COURSES

£25 | PER PERSON

GO BOTTOMLESS!

£50 | PER PERSON

WITH BOTTOMLESS CHRISTMAS DRINKS!

Available
7 days a week midday until 10pm from
Monday 16th 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 hours per booking. Please let us know if you require your table for a longer period



ALLERGENS & DIETRY REQUIREMENTS

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

* Bottomless christmas drinks run for 1hr 45min pp

Starters



Home-made spiced carrot and parsnip soup served with rustic bread and butter.

G D DF GF

Chicken, bacon, leeks, and apricots in a home-made terrine on a bed of mixed leaves.

G GF



Ma Boyle's classic prawn cocktail sprinkled with sweet paprika and served with fresh lettuce and rustic bread.

G E Cr GF

Mains

Slow roasted beef served with pigs in blankets, glazed roast carrots and parsnips, crispy roast potatoes, vegetable stuffing, kale, and sprouts in a maple drizzle. Served with a home-made Yorkshire pudding and red wine gravy.

G E D Su

Roast turkey served with pigs in blankets, glazed roast carrots & parsnips, crispy roast potatoes, vegetable stuffing, kale, and sprouts in a maple drizzle. Served with a home-made Yorkshire pudding and red wine gravy.

G E D Su

Pan fried salmon, herbed new potatoes, and seasonal greens. Served with a caper and almond sauce.

F D N

Your choice of a halloumi stack (V) or Mediterranean vegetable stack (VE) served with crushed herbed potatoes, seasonal greens, and a red wine gravy.

G E N Su V Ve

Desserts

Ma Boyles home-made sticky toffee pudding with a Christmas twist. Served with an almond toffee sauce and vanilla ice cream.

E G D

Refreshing fruit sorbet. Ask for flavour of the day.

Ve

Home-made silky-smooth lemon posset served with fresh raspberries.

D

Goopy chocolate and hazelnut brownie served with roasted marshmallow and mascarpone.

G E D N

Something More?

Cheeseboard for one £5

D N G

Coffee and mince pie (with double cream) £4

D E G

Ma's giant pigs in blankets £4.50

G

WINES & CHRISTMAS COCKTAILS

SEE SEPARATE MENU

