



Christmas Menu 2026

Served from Fri 27th Nov

www.marys-bar.com





CHRISTMAS MENU

£43.95

Served daily

To Start

VEGETABLE SOUP

with homemade treacle wheaten bread & butter

PORTAVOGIE PRAWN COCKTAIL

Fresh Portavogie prawns, crisp apple,
Marie Rose sauce, baby gem lettuce, lemon
& wheaten bread.

SALT & CHILLI CHICKEN

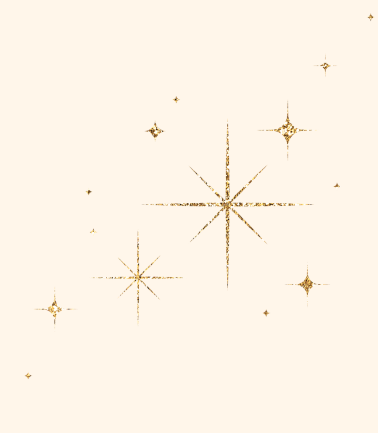
Crispy fried chicken strips tossed with garlic,
onions, fresh chillies, light sweet chilli glaze

BREADED BRIE WEDGE

Warm crisp brie served with spiced berry
compote, candied nuts, dressed leaves.

CLASSIC CAESAR SALAD

Baby gem lettuce, smoked bacon lardons,
parmesan shavings, croutons & house
Caesar dressing.



Our food is freshly prepared so we cannot guarantee that any product is free from allergens due to the risk of cross contamination. Please ask staff for a copy of our allergen guide.



Mains

ROAST TURKEY & HONEY GLAZED HAM

Sage & onion stuffing, chipolatas, roast potato, creamy mash, seasonal winter veg & rich pan gravy

SLOW BRAISED ROAST BEEF

12-hour slow-cooked roast beef, Yorkshire pudding, roast potato, creamy mash, seasonal veg & red wine gravy

PEPPERED CHICKEN STACK

Pan-seared chicken fillet over creamy mash, smothered in cracked green peppercorn sauce & crispy tobacco onions

PAN ROASTED SEA BASS

Served over creamy champ, buttered green beans, and a bacon & leek cream sauce.

PRIME 10OZ SIRLOIN STEAK

Cooked to your liking, served with sautéed onions & mushrooms, creamy peppercorn sauce & beef fat chips (£10 supp)

FINI WILD MUSHROOM TORTELLONI

Porcini mushroom tortelloni tossed in garlic & parmesan white wine cream, wilted spinach, crispy sage & toasted pine nut(v)

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10% optional service charge applies to parties of 8+



Dessert

WARM SPICED STICKY TOFFEE PUDDING

Drizzled with butterscotch toffee sauce and served with vanilla ice cream

HOT CHOCOLATE FUDGE CAKE

Served warm with salted caramel sauce and vanilla ice cream

MARY'S BAILEYS CHEESECAKE

Freshly made Baileys cheesecake served with Chantilly cream and berry coulis

RASPBERRY FRANGIPANE TART

Warm almond and raspberry tart served with vanilla ice cream & berry coulis



BOOKING INFO

SERVED FROM FRI 27TH NOV

£15 deposit per person

Create a Christmas Enquiry via
www.marys-bar.com/christmas
or email info@marys-bar.com

BOOKING TERMS & CONDITIONS

Bookings will be held for **2 weeks only** & will be automatically released if the deposit and booking details has not been received. A non-refundable and non-transferable deposit of £15 per person is required to secure all bookings, deposit requests will be sent via online booking system. Two weeks prior to your party night you will be contacted to confirm final numbers & to pre-order your meal. Any change in numbers booked originally and on the form will result in a loss of deposit for this person / persons.

Pre-Orders must be received no later than 72 hours prior to your booking via the Online Pre-Order Form

Account / Credit facilities are not available Payment of deposit will be considered full agreement to the Terms & Conditions outlined above. A discretionary 10% service charge will be added to tables of 8 or more.

Bookings via info@marys-bar.com