



MACKINTOSH
AT THE ■■■■■■
WILLOW

CHRISTMAS SPARKLE

HOST YOUR CHRISTMAS PARTY AT MACKINTOSH AT THE WILLOW

Enjoy a festive Christmas lunch or dinner in the iconic and unique setting of the famous Mackintosh designed Tea Rooms. Perfect to celebrate with colleagues, friends and family.

Available from 1st to 24th December Book online now at www.mackintoshatthewillow.com For all private events and large group bookings please contact:

Caitlin Divers on 0141 204 1903 or email Caitlin@mackintoshatthewillow.com

RETAIL STORE

Christmas is the season for gifts. Treat yourself or someone special this festive season. Browse our Retail Store with our new Christmas range as well as rich selection of handpicked and unique items and designs from local artisans.

GIFT VOUCHERS

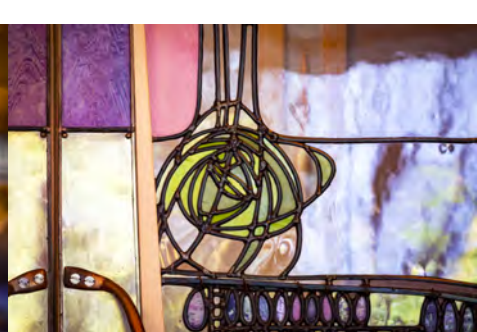
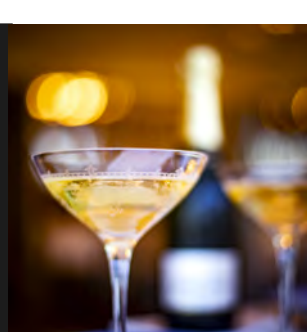
Looking for the perfect gift? Our gift vouchers are available to book online now at www.mackintoshatthewillow.com Choose from a range of great options and gift experiences and treat someone to a unique experience in the famous Mackintosh designed Tea Rooms. Valid for 6 months from date of purchase.

CHRISTMAS EVENTS

Enjoy our programme of festive events in December including music, film and book readings. Visit our interactive Exhibition area or book a guided tour. Look out for details coming soon on our website.



MACKINTOSH AT THE WILLOW



CHRISTMAS MENU

1ST - 24TH DEC 2018

2 courses for £18.75 3 courses for £21.50
Accompanying drinks packages available on request.

STARTERS

Shetland smoked salmon caper berries, dill sour cream & tattie scone

Rosary goat's cheese celeriac, red chicory, granny smith apple salad
& cranberry vinaigrette (v) (ng)

Cream of curried lentil, parsnip & apple soup (v) (ng)

MAIN COURSE

Traditional roast turkey, sage & onion stuffing, wrapped streaky
bacon 'pigs in blankets', rich turkey gravy & bread sauce *

Baked North Sea cod fillet & citrus sauce (ng) *

Jerusalem artichoke, puy lentils, kale, cranberry, sage roasted
pumpkin 'Wellington' & salsa verde (v) (ng) *

*All accompanied with honey roasted root vegetables, brussel
sprouts, & traditional roast potatoes (v) (ng)

'Steak frites' 7oz sirloin steak, grilled field mushroom & green
peppercorn sauce (£5.00 supplement)

DESSERT

Christmas pudding caramelized five spiced plum
& brandy custard (n)

Winter berries and white chocolate mousse, mulled baby pear
compote & clementine curd

Isle of Mull cheddar and brie served with crackers, oatcakes,
chutney & grapes (v)

