

# Christmas Eve

*at The Masons Arms*



## Starters

### **Creamy Carrot Soup** GFR, VeR

toasted pumpkin seeds & sourdough bloomer

### **Baked Camembert** GFR

topped with honey, thyme & garlic sourdough toast

### **Prawn Cocktail** GFR

with marie rose sauce, bread & salad

### **Pigs in Blankets**

honey roasted, served with cranberry sauce

## Mains

### **Traditional Turkey** GFR

turkey served with lemon & thyme stuffing, herb potatoes, pigs in blankets, honey glazed parsnips, cranberry cream & red wine gravy

### **Roast Topside Beef** GFR

roast topside beef, fondant potatoes, yorkshire pudding, horseradish cream & red wine jus

### **Winter Vegetable Risotto** GF, Ve

risotto with seasonal vegetables, pomegranate and pumpkin seeds

### **Herb Crusted Salmon** GFR, V

herb crusted salmon, basil crushed potatoes, baby ratatouille, samphire hollandaise

## Desserts

### Christmas Pudding

christmas pudding with hot brandy custard

### Festive Poached Pear GF, Ve

christmas pudding with hot brandy custard

### Sticky Toffee Pudding

served with toffee sauce & ice cream or custard

### Chocolate Fondant

served with raspberry coulis and chantilly cream

**24th December | 12pm - 4pm**

A £5 deposit per person is required upon  
booking

2 course £22.50

3 course £27

