

Christmas Eve

at The Masons

Starters

Amus

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

served with sorbet

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

