

# MASONS ARMS

## Conference Dining

2 course & includes either a pint of lager, a small glass of wine or any soft drinks

### Starter

Hummus (Ve GFR)

Hummus served with toasted flatbread

Chicken Skewers (GFR)

served with a garlic & truffle drizzle

Arancini Balls (V)

Fried rice and red pepper balls

Sliced Lincs Sausage

served in a spicy marinade

### Mains

Halloumi Flatbread (V)

Grilled halloumi, lettuce, hummus & sun-dried tomatoes on a flatbread

Margherita Pizza (V)

tomato base, mozzarella, rocket

Vegetable & Sundried Tomato Tart (Ve, GF)

shortcrust pastry tart filled with a grilled vegetable sauce, topped with sun-dried tomatoes, aubergine & a pumpkin seed crumb

Greek Salad (GF)

sun-dried tomatoes, olives, feta, onions, cucumber, lettuce, garlic dressing

Cajun Chicken Pasta

penne pasta in a lightly spiced tomato cream sauce, with peppers & onions, served with sliced chicken breast marinated in cajun seasoning, topped with parmesan

### Desserts

Salted Caramel & Rocky

Road Brownie (V)

served with honeycomb ice-cream and biscoff sauce

Eton Mess (V)

meringue, summer fruits, cream, ice-cream

Raspberry Frangipane (Ve GF)

Raspberry & almond frangipane tart, served with gin & lemon sorbet

Choco Bliss Sundae (V)

two scoops of chocolate ice-cream, chocolate sauce, brownie bites, topped with cream