

## MASONS ARMS



## Celebrate together this Christmas

Christmas Day Menu – £90 per person

On arrival, enjoy a selection of mixed breads with whipped olive tapenade butter.

to start

**JERUSALEM ARTICHOKE SOUP** White truffle cream, artichoke crisps and a warm baguette. vg

**PRAWN COCKTAIL VOL-AU-VENT** Avocado, Atlantic prawns, classic cocktail sauce, paprika and lemon.

BALSAMIC ROASTED FIG, PEAR, ROASTED WALNUT & BLUE CHEESE SALAD Watercress, buckwheat, spinach, peas and broad beans. v

WILD BOAR TERRINE Country tomato chutney, pea shoots and toasted focaccia.

**BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI** Butternut squash purée, crispy sage, chives, pea shoots and parsley oil. *vg* 

A refreshing palate cleanser of ruby orange sorbet with orange zest and mint.

for main

**ROAST TURKEY** Pork, cranberry & chestnut stuffing, pigs in blankets, bread sauce, festive vegetables, rosemary & sea-salted potatoes and a rich gravy.

**ROASTED CHALKSTREAM TROUT WITH BLACKENED SPICES** Crisp potato rösti, aubergine purée, spinach, glazed salsify and a lobster-infused butter & chive sauce.

**SLOW-COOKED BEEF SHORT RIB** Sage mash, salt & pepper sprouts, seasonal vegetables and red wine reduction sauce. **BAKED BEETROOT WELLINGTON** Sautéed kale, rosemary & sea-salted potatoes, seasonal vegetables and red wine sauce. *vg* **SQUASH, BEETROOT, BRIE & TRUFFLE INFUSED TART** Warm mixed salad leaves, roasted candy & golden beets, fine beans and a balsamic glaze. *v* 

to finish

TRADITIONAL CHRISTMAS PUDDING Brandy sauce, clotted cream, mint and brandy snap. vPANETTONE BREAD & BUTTER PUDDING Crème anglaise, vanilla ice cream and mint. vCOCONUT BUTTERSCOTCH PANNA COTTA Chantilly cream, candied pecans and Belgian chocolate sauce. vgRASPBERRY & PISTACHIO SEMIFREDDO Raspberry coulis and hazelnut brittle. vA SELECTION OF WEST COUNTRY CHEESES Quince jelly, crackers, celery, grapes and pickled walnuts.

Round off your meal with coffee and truffles.

## To book, visit masonsarms.co.uk/christmas

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