

THE MASON'S ARMS

# Christmas 2019 menu

## STARTERS:

- Duck, pork liver & orange cognac pâté with red onion chutney
- French onion soup (v)
- Potted mackerel with crème fraîche & dill, lemon jelly & herb crostini
- Vegetable & walnut terrine with piccalilli & herb crostini (v)

## MAINS:

- Roast smithfield turkey wrapped in sweet cured bacon with all the trimmings
- Goats cheese nut roast with all the trimmings (v)
- Slow cooked apricot pork belly with broccoli, sautéed new potatoes & red wine jus
- Orange, cranberry & ginger salmon fillet & crab meat on spinach linguine
- Bishops Claw Stilton, wild mushroom & spring onion risotto with roasted vine tomatoes & crushed walnuts (v)

## DESSERTS:

- Christmas pudding with brandy sauce
- Chocolate orange new york baked cheesecake
- Winter berry posset with whipped cream & pomegranate
- Cheese and biscuits (Applewood, Wensleydale and Cranberry, Tuxford Stilton)

**THREE COURSES**

Only £23.95  
PER PERSON

**TWO COURSES**

Only £19.95  
PER PERSON

YOUR LOCAL IS OUR PASSION

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 Christmas 2019  
*menu*



**BOOKING FORM**

Guest Name									
<b>STARTERS</b>									
Duck pâté									
French soup									
Mackerel									
Veg terrine									
<b>MAINS</b>									
Turkey									
Pork belly									
Nut roast									
Salmon linguine									
Risotto									
<b>DESSERTS</b>									
Xmas pud									
Cheesecake									
Posset									
Cheese & biscuits									

Booking Name: .....

Email address: .....

Telephone No: .....

Party Number: .....

Date: .....

Time: .....

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