We are delighted to offer you our Christmas Menus 2021 § to be able to invite you into our premises this Christmas! Hopefully you can celebrate with family § friends § enjoy lovely company in a fabulous Christmas atmosphere! Your tables will be adorned with festive tableware.

Begins from 1st December - 23rd December (Not sundays)

Lunch prices: 3 course £24.95

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Evening Prices: 3 course £26.95 (Mon-Thurs)

Party nights: 3 course £29.95 (Fri & Sat)

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Our PARTY evenings this year will really bring Christmas alive & celebrate like we did in 2019!

From 3rd December - 18th December

## (Friday & Saturdays) D.I.S.C.O until midnight -

Our resident DJ will be entertaining you with songs from the 70s § 80s (The best of music times)

Dancing § kissing under the mistletoe is allowed this year! Remember to bring your dancing shoes to boogie on down § book your carriages for midnight!

To secure your booking a <u>non-refundable £10.00</u>

<u>Per person</u> is required when booking g a choice of final Numbers are required <u>two weeks</u> prior to your booking

## **NEW YEARS EVE 2021**

We are opening normal hours 12-2.30pm 5-9.30pm

We will be serving from our normal menu -Celebrate with your families 5 friends, all children welcome

BOOKINGS ADVISED

## Our Christmas menus...

Tuscan Tomato & Basil soup - topped with Parmesan shavings

Prawn Martini (Stirred not shaken) -

Tiger prawns drizzled with a Martini & Marie Rose sauce Served on crispy lettuce

Fig & Goats cheese parcels

With an Orange & caramelised red onion relish

Ardennes Pork Pate

With a Plum chutney & toasted ciabatta

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Succulent Beef Rib (Jacobs Ladder) -Slowly braised in a gorgeous rich red wine & herb jus- on a creamy potato & parsnip mash

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Santa Baby Parcel -Chicken supreme filled with a cranberry g herb stuffing Wrapped with streaky bacon s/w A Port g thyme jus Carved breast of butter roast
Turkey - served with bacon
wrapped chipolatas- chestnut
g herb stuffing with Masons
aravu

\*\*\*

(Ve) (V) Sweet potato & Chickpea Roast red lentils& caramelised onions-- served with a vegetarian gravy

\*All above served with honey roast parsnips, new boiled & roast Potatoes, baby sprouts, minted petit pois & orange infused carrots\*

Luxury Christmas Pudding.
-Served warm with a

Cognac & cream sauce

Selection of cheese

-Festive chitney
- Bouquet of grapes
- biscuits

Chocolate & Raspberry Truffle Tear

- complimented with a Chantilly cream

Ginger, Run & Raisin decadent Sponge pudding

-served warm with a Merry ice-cream or vanilla custard

**Vegan Options available**-Please inform your waiter/waitress if you have any allergies or food intolerances.



## Christmas at The Masons...

We really hope you will join us
to celebrate Christmas & New Year!
We have prepared special festive
menus for you to enjoy
with Friends & Family
in a fabulous
Christmas
Atmosphere