



*We hope you will enjoy your Christmas Luncheon
or evening with us this year 2024
There will be Christmas Crackers & Napkins adorned
on your tables giving a truly festive atmosphere*

*3 course Lunch- Tuesday -Saturday £ 27.95 or 2 Course £24.95
3 Course Evening Tuesday - Thursday £29.95
3 Course Friday & Saturday PARTY evenings £33.95*

*Our Party Evenings really bring Christmas alive
From Friday 29th November to Saturday December -14th
You will be entertained with live Artists-
(don't forget Your dancing shoes)*

CALL US ON 01656 720253

*To secure your booking a non-refundable deposit of £10.00
Per person is required when booking. A choice of menu and
Final numbers are required 2 weeks prior to your booking
Cancellations on the day will be charged in full*

*May we wish you all
A Merry Christmas 2024
&
A Happy New Year 2025*





Christmas At The Masons 2024

Our Festive Menus

To Begin

Spiced Parsnip soup- crisp parsnip shavings & warm bread

Blacksticks Blue Soufflé- Fig & Date chutney - sourdough Bread

Garlic & herb butterflied Prawns - Basket of bread

Wild Boar, Cognac & Plum pate - Festive spiced Caramelised Red onions

Main Course

FESTIVE TURKEY - Hand carved -with Bacon wrapped chipolata sausage
Clementine & herb stuffing, Roast & boiled potatoes, Roast parsnip & poultry gravy

BEEF FEATHERBLADE - melt in the mouth tenderly braised in Red wine
With a wild mushroom & cream sauce served with Dauphinois potatoes

SANTA SALMON -Tenderly baked- adorned with a Prosecco,
Lemon & cream sauce - with minted baby potatoes

A CHRISTMAS PRESENT -Butternut & Lentil parcel-topped with
Sticky figgy chutney & Amaretti crumb- Served with new boiled potatoes
All above served with Baby sprouts, minted petit pois peas & orange infused carrots

To Finish

AFTER EIGHT BAVARIOUS
Belgian chocolate & Mint Truffle with whipped cream

CHEESE & BISCUITS
With bouquet of grapes & Fig relish

BUTTERSCOTCH & WHISKEY BOMB
Hot pudding with a boozy centre
Crowned with Salted caramel ice-cream

CHRISTMAS PANETTONE CHEESECAKE
Brioche chunks, sweet orange curd
Cheesecake with whipped cream

