CHRISTMAS DAY

Amuse-Bouche
Chef's Selection
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French Onion Soup (v)
Gruyere cheese croutons
Duck Liver & Dows Port Parfait
Cointreau jelly, fennel crackers
Smoked Salmon Gravalax (gf)
Pickled cucumber, fennel, black rye bread
Wild Mushroom & Tarragon Arancini (gf) (v)
Roast garlic & winter black truffle aioli
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Traditional Roast Turkey
Wrapped in smoked streaky bacon, stuffed with hogs sausage pudding & apricot, sweet chestnut & sage stuffing, served with all the trimmings
Salmon en Croute
Buttered new potatoes, chervil & dill cream sauce
Confit Duck Leg a L'orange (gf)
Pomme puree potatoes
Christmas Nut Roast (v)
Roast Potatoes, apricot, sweet chestnut & sage stuffing,
All Served with a Selection of Seasonal Vegetables
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Champagne Water Ice
Palate Refresher
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Christmas Pudding (gf)
Brandy creme anglaise
Homemade Sticky Toffee Pudding (gf)
Vanilla ice cream & salted caramel sauce
Treacle Tart
Clotted cream
Black Forest Gateau Trifle
Kirsch soused cherries
Cheese Board
Bath blue, pickled pear, christmas chutney & toasted brioche
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Three Courses £95
Served between 12.30pm to 1.30pm - Booking Required
To book call 01285 850164 where one of our friendly staff will be more that happy to help you book your celebration or alternatively email us info@masonsmeysey.com
£20 deposit per person is required to secure your booking. Choices to be made by 10th December
Like many venues we operate a one bill one payment per table policy, you will need to arrange with one person in your group to pay.
Please arrive in plenty of time as we can not delay service for late arrivals.
10% service charge is added to your bill on the day and is shared with the staff who worked.
If you have any dietary requirements, food allergies or intolerances please let us know ahead of booking as we can adapt some dishes accordingly