# CHRISTMAS PARTY MENU

**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*
**Braised Ox Cheek Bourguignon (gf)**
*Pomme puree potatoes*
**Goats Cheese Risotto (v)**
*Rocket, basil & toasted cashew nut pesto*
**All Served with a Selection of Seasonal Vegetables**

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**Christmas Pudding (gf)**
*Brandy crème 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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**Two Courses £30  Three Courses £35**
*including full table decorations*
**Available 1st December to 23rd December - 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**

£5 deposit per person is required to secure your booking. Choices to be made 10 days in advance.
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 this is shared with the staff.

*If you have any dietary requirements, food allergies or intolerances please let us know ahead of booking as we can adapt some dishes accordingly*