



MASONS

RESTAURANT BAR

1 Course £15 | 2 Course £18 | 3 Course £21

MIMOSA £9

BLOODY MARY £8.5

NIBBLES

BREAD BASKET FOR TWO £4

Salted Butter

OLIVES £4

Noccellara on Ice

WHIPPED RICOTTA £6

Fig Jam & Crushed Pistachios

CRACKED PEPPER BAKED CAMEMBERT £10

Cranberries & Thyme. Warm Bread & Accoutrements

TO START

HOMEMADE SOUP

Warm Bread (v)

CHICKEN LIVER PÂTÉ

Sweet Onion Compote. Warm Bread

BRUSCHETTA

Goats Curd, Thyme & Chilli Roasted Squash (v)

SMOKED SALMON

Lemon & Caper Dressing. Warm Bread

TO FOLLOW

6 HOUR SLOW COOKED BEEF BRISKET

TARRAGON ROASTED CHICKEN

Pork & Herb Stuffing

GOATS CHEESE, WALNUT & CRANBERRY TART

Charred Chicory, Watercress & Williams Pear Salad (v)

All main courses are served with Roast Potatoes,
Steamed Greens, Carrot & Swede Purée and Stir-Fried Sprouts & Chestnuts

TO FINISH

CHOCOLATE & ORANGE TART

Clotted Cream Ice-cream

CLEMENTINE SORBET

Winter Berries & Yuzu Jelly

MARMALADE BREAD & BUTTER PUDDING

Vanilla Custard

BRITISH CHEESES

Fig Chutney & Crackers