



NEW MASONS

BAR & GRILL



CHRISTMAS DAY

£64.95 - PER PERSON

   @THESEWMASONS  
WWW.THESEWMASONS.CO.UK





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## ON ARRIVAL

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SMOKED SALMON OR AVOCADO AND CREAM CHEESE BLINIS  
GLASS OF PROSECCO OR MULLED WINE

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## STARTER

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ROASTED BUTTERNUT SQUASH SOUP (V, VG)  
WITH TOASTED PUMPKIN SEEDS AND WARM FOCACCIA

PARMA HAM WRAPPED GRILLED ASPARAGUS  
WITH CRISPY FRIED SOFT SET EGG, HOLLANDAISE SAUCE  
AND SHAVED PARMESAN

PAN SEARED SCALLOPS  
WITH CURRIED PARSNIP PUREE, CRISPY PANCETTA, APPLE  
CHIPS

CLASSIC KING PRAWN & CRAYFISH COCKTAIL  
WITH BLOODY MARY SAUCE, BREAD AND LEMON BUTTER

GOATS CHEESE, ROASTED FIG & PICKLED  
BEETROOT (V)  
WITH WATERCRESS SALAD, POMEGRANATE BALSAMIC  
GLAZE AND CANDIED WALNUTS

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## MAIN COURSE

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BEEF FILLET WELLINGTON  
WITH MUSHROOM DUXELLE, HERITAGE CARROTS, CREAMY  
MASH AND MADEIRA JUS

ROASTED BREAST OF TURKEY  
WITH DUCK FAT ROAST POTATOES, ONION SAGE AND  
CRANBERRY STUFFING, PIGS IN BLANKETS, FESTIVE  
VEGETABLES, CRANBERRY SAUCE AND RICH PAN GRAVY

MAPLE & ORANGE GLAZED CONFIT DUCK LEG  
WITH BRAISED RED CABBAGE, HONEY ROASTED PARSNIP  
AND HERITAGE CARROTS AND DUCK FAT ROAST POTATOES

BAKED SQUASH NUT ROAST (V, VG)  
WITH HERB ROASTED POTATOES, FESTIVE VEGETABLES AND  
SWEET ONION GRAVY

WHOLE SEA BASS BAKED IN PAPER BAG  
WITH ROASTED FENNEL, CRUSHED NEW POTATOES,  
CRAYFISH AND SAMPHIRE BUTTER, CHARRED LEMON

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## DESSERT

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CHRISTMAS PUDDING  
WITH BRANDY SAUCE

GINGERBREAD CRÈME BRULEE  
WITH CINNAMON SHORTBREAD

CHERRY & DARK CHOCOLATE  
CHEESECAKE (V, VG)  
WITH WILD CHERRY COMPOTE

CHAMPAGNE SORBET (V, VG)  
WITH FRESH BERRIES, DRIZZLED WITH  
PROSECCO

BAILEYS BREAD & BUTTER PUDDING  
WITH HOMEMADE SCOTCH CUSTARD

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## TO FINISH

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MINI SELECTION OF CHEESES  
WITH MAPLE DRIZZLED GRAPES, BISCUITS, CELERY STICKS AND SWEET ONION JAM

MINCE PIES & COFFEE

VEGAN OPTION AVAILABLE

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