

THE
MASON ARMS

South Leigh

*Christmas Day
& NYE*



Christmas Day

TO START

Venison carpaccio, pickled radicchio, rocket and parmesan

Jerusalem artichoke soup, hazelnuts, smoked oil and sourdough toast

Heritage beetroot, burrata and bulls blood lettuce

Beetroot-cured salmon, celeriac purée, apple and winter root veg salad

MAINS

Roast free-range turkey, stuffing, duck-fat roast potatoes, pigs-in-blankets, baby heritage carrots, Brussel sprouts and gravy

Beef wellington, confit potatoes, wild mushrooms and red wine sauce

Turbot, roasted salsify, sea vegetables and white wine sauce

Spinach and ricotta dumplings, sage beurre noisette and goats curd

PUDDING

Selection of artisan chesses

Traditional christmas pudding, brandy cream and redcurrants

Mulled winter fruits, honeycomb and cinnamon ice cream

Chocolate fondant and vanilla ice cream

*3 courses £75
children £20*





New Year's Eve

TO START

Lamb ravioli, Jerusalem artichoke, cavolo nero and toasted hazelnuts

Spiced pumpkin soup, toasted pumpkin seeds and sourdough toast

Scallops, caramelised cauliflower, apple and samphire

Beetroot, figs, blue cheese & walnut salad

MAINS

Cotswold chicken breast, fondant potato, chicory and charred baby leeks

Braised ox-cheek pappardelle, kale and parmesan

Pan-roasted salmon, baby heritage potatoes, mussels and chive butter sauce

Mushroom and tarragon wellington, confit potatoes,
tenderstem broccoli and port & red wine sauce

PUDDING

Cherry & almond clafoutis and cinnamon ice cream

Chocolate fondant, and vanilla ice cream

Artisan cheese selection, crackers and chutney

Lemon meringue mille-feuille

*3 courses - £75pp
children - £20pp*

ENQUIRE HERE:

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