

MASON'S

Starters

Butternut Squash Soup

Topped with crème fraîche and leek infused oil.

Mini Baked Camembert

Coated in hot honey and pumpkin seeds.

Smoked Salmon Roulade

Capers, cucumber, sour cream, caviar.

Smooth Chicken Liver Pate

Red onion marmalade, melba toast.

Mains

All main courses are served with seasonal vegetables.

Traditional Turkey and Honey-Glazed Gammon Duo

Slices of slow-roasted turkey breast alongside tender honey-glazed gammon, accompanied by a sage and onion stuffing, festive pigs in blankets, and a rich jus.

Pan-Fried Seabass Fillet

A delicate fillet of pan-fried seabass served on a bed of wilted spinach and cherry tomatoes, barrelled new potato finished with a zesty lemon-herb butter sauce.

Pork Roulade

Pork fillet filled with a tarragon goat cheese stuffing, sat on cabbage parcels filled with sweet potato mash in an apple cider jus.

Wild Mushroom Wellington (V) (VE)

Puff pastry filled with wild mushrooms and spinach, served with a creamy root vegetable mash and gravy.

Add on desserts £4.95

Traditional Christmas Pudding

Our classic rich Christmas pudding, served warm with a velvety brandy sauce.

Festive Brownie

Marbled chocolate brownie with an baileys infused chantilly and ice cream.

Classic Trifle

Delightful layers of sherry-soaked sponge cake, vibrant fruit, sweet jelly, creamy custard, and a generous topping of whipped cream.

Artisan Cheese Selection

A plate of British and European cheeses, accompanied by chutney, crisp crackers, and grapes.

For any allergies or dietary requirements, please let your server know

*VEGETARIAN (V)

WWW.MASONSLIVERPOOL.CO.UK

FE
ST
IV
E
R
I
D
A
Y
S

FESTIVE
FRIDAYS

MASON'S