

The Mason Arms

Christmas &  
New Year

## CHRISTMAS DAY MENU

*3 courses £85  
available from 12 - 4pm*

### TO START

celeriac, thyme & pear soup, served with foccacia *VG*  
garlic & lemon prawns *GF*  
duck liver pâté, apricot, pistachio & toast

### FOR MAINS

roast turkey, stuffing, pigs in blankets  
whole plaice, lemon caper dill butter *GF*  
mushroom & chestnut wellington *V*  
*vegan option available*

*all served with trimmings for the table:  
roast potatoes, maple glazed root veg, seasonal greens & gravy*

### PUDDING

christmas pudding, brandy cream  
chocolate torte, clotted cream, winter berries  
*vegan option available*  
sticky toffee pudding, vanilla ice cream

*card details will be required upon booking  
pre-order required 7 days in advance  
free cancellation up to 7 days prior to booking, any  
cancellations after this will incur a £25 fee per guest.*



**ENQUIRE HERE:**  
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WHAT DID I DO  
LAST NIGHT

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## NEW YEARS EVE

We're hosting a house party!

We'll be serving a special set menu - details coming soon! - and will have the cocktails flowing to celebrate the end of 2020. We'd recommend booking early to avoid disappointment.



## NEW YEAR'S DAY ROASTS

### BITES

nocellara olives 4 vg, gf  
focaccia, extra virgin olive oil & balsamic 5.5 vg  
whitebait, roast garlic mayo 6.5  
halloumi fries, sweet chilli 6 v

### TO START

sweet potato, chilli & coconut soup w/ focaccia 7 vg  
burrata, extra virgin olive oil, chilli crumb 10 v  
bloody mary prawn cocktail, avocado 9 gf  
scallops, white wine butter sauce, chives 11 gf  
butchers board – sliced coppa, prosciutto, chorizo, carrot  
pickle 10 gf

### ROASTS

1/4 lemon, thyme & garlic chicken 16  
roast beef 18  
rolled pork belly 18  
nut roast 15 v

*all served with a yorkshire pudding, roast potatoes,  
maple-roast root veg, seasonal greens, cauliflower cheese  
& gravy.*

*(gluten-free & vegan options available)*

### GO BOTTOMLESS!

As things are a little different this year and we won't be having a late night celebration to see in the new year, we're pushing the party back to New Year's Day, with our traditional roast menu and the option to add on bottomless bloody marys, prosecco and mimosas!

**+£20 pp**

