

MASONS ARMS

Conference Dining

2 course & includes either a pint of lager, a small glass of wine or any soft drink

Starter

Duck Bao Bun

Soft pillowy bao bun filled with hoisin shredded duck, carrot and spring onions

Halloumi Fries

Served with a chilli jam

Hummus

Hummus topped with a fig and pear dressing and dukha nuts, served with garlic and chilli flatbread

Spicy Belly Pork Bites

Tender pork belly bites with a sticky soy glaze

Mains

Buttermilk Fried Chicken

Lightly spiced buttermilk chicken breast served with house slaw, fries and your choice of cajun maple mayo, BBQ sauce or jalapeno jam

Mediterranean Vegetable and Basil Tart

Basil and maise pastry filled with mediterranean vegetables, topped with a basil and pumpkin seed crumb and fries

Halloumi & Hummus Salad

Hummus, mixed leaves, quinoa & lentils, chickpeas, red onion, cherry tomatoes, red pesto, lime dressing and toasted pine nuts

BBQ Pulled Pork Ciabatta

BBQ pulled pork, melted mozzarella & cheddar cheese

Desserts

Forest Fruit Crumble

Served with custard

Raspberry Frangipane Tart

Served with a gin and lemon sorbet

Sweet Tooth Sundae

Honeycomb ice cream, chocolate sauce, biscoff crumb and white chocolate chips

Profiteroles

Filled with fresh cream topped with melted chocolate sauce and raspberries