



*Samantha Johnson*  
Fine Cuisine Catering

**NAILSEA MASONIC HALL  
CHRISTMAS MENU 2025**

**Starter Choices**

Chef's leek and potato soup, crispy croutons and chives  
Melon, with raspberries and a mango drizzle  
Brie, sticky onion and fig chutney tart (served warm)  
Smoked trout salad with a horseradish cream dressing

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**Main Choices**

Hand carved turkey, sage and onion stuffing, bacon wrapped sausage and Pan roast gravy.  
Filo parcel filled with mushrooms, spinach and lentils with a wholegrain mustard sauce.  
Baked salmon fillet with a white wine, lemon and tarragon sauce  
Roast Pork with stuffing served with a cider and apple pan roast gravy  
(All served with a selection of seasonal vegetables and roast potatoes)

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**Dessert Choices**

Tiramisu filled profiteroles with a drizzle of chocolate sauce.  
Christmas pudding served with a creamy brandy sauce.  
Cheddar cheese, stilton and brie with celery, grapes, chutney and biscuits.  
Individual Pavlova, Chantilly cream and topped with a winter spiced berry compote.

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Coffee and chocolate to finish

**£29 per head - 3 Course**

**£22 per head - 2 Course**

**All food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present. For food allergy or intolerance please inform us before hand, as our menus do not include all ingredients, but are available.**