



Samantha Johnson
Fine Cuisine Catering

NAILSEA MASONIC HALL
CHRISTMAS MENU 2026

Starter Choices

Carrot, red lentil and coriander soup

Salmon mousse, salad leaves with a dill and lemon dressing

Potted chicken liver parfait served with fig and onion chutney and toasted bread

Melon, fresh berries and mango drizzle

Main Choices

Hand carved turkey, stuffing, bacon wrapped sausage and pan roast gravy
Leek, butternut squash and mushroom wellington served with a red wine gravy

Seabass fillet served with tarragon and lemon sauce

Slow cooked beef brisket in red wine, Yorkshire pudding and pan roast gravy

(All served with a selection of seasonal vegetables and roast potatoes)

Dessert Choices

Chocolate and ginger torte, cream and a spiced pear drizzle

Christmas pudding served with a creamy brandy sauce

Cheddar cheese, stilton and brie with celery, grapes, chutney and biscuits

Clementine and prosecco posset, with a cranberry compote and pistachio shortbread

Coffee and chocolate to finish

£30 per head - 3 Course

£23 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.