



# **C E L E B R A T E** **CHRISTMAS** *at* **MASON & COMPANY**

*with*

**CAPISH?**

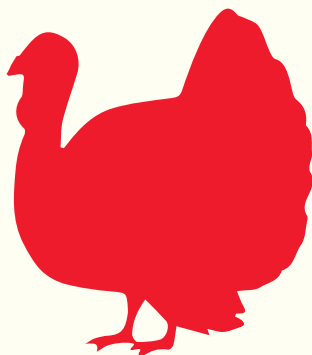
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**BOOK YOUR CHRISTMAS PARTY  
WITH US TODAY!**

**FEASTING MENU**

**Tasty appetisers, Italian-American mains  
& festive desserts**

**2 courses £30 / 3 courses £35 Cheese +£6**



**MASON & COMPANY CRAFT BEER BAR & KITCHEN**

Canalside, Here East, Hackney Wick E20 3BS  
[masonandcompany.co.uk](http://masonandcompany.co.uk)    @MasonAndCoEast





# FEASTING MENU

for groups of more than 8

## — STARTERS —

**RADISH BUTTER &  
LARDO CROSTINI**

**PICKLED PEAR, GORGONZOLA  
& WALNUT SALAD**

(v) (gf) can be (df)

**TRUFFLED MUSHROOM  
ARANCINI**

(v)



## MAIN COURSE

**SLOW ROAST  
HERITAGE BREED  
PORCHETTA**

(gf)

**TURKEY & PANCETTA  
MEATBALLS**

**EGGPLANT  
PARMIGIANA**

(v) (gf)



### SIDES (served family style)

Italian chipolatas • Italian roast rosemary potatoes (vg) (gf)

Maple glazed carrots & beets with herb gremolata (vg) (gf)

Sautéed greens with chili & garlic (vg) (gf) • Truffled mac & cheese

**SAUCES for the table** – salsa verde, pickled cranberry mostarda, homemade gravy

## — DESSERT —

**LEMON & BASIL  
MASCARPONE POT**

(v) (gf)

**TIRAMISU MESS**  
served for the table  
with sparklers! (v)

**BITTER CHOCOLATE  
SORBET**

(vg) (gf)

**Drinks packages & DJs available, email [rachel@masonandcompany.co.uk](mailto:rachel@masonandcompany.co.uk)**

Please contact us to discuss specific dietary requirements in more detail  
or for more information on ingredients which may cause allergy or intolerance

