

# BANQUETING MENUS

## FOR MASONIC FUNCTIONS

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Please note all meals must be ordered  
at least **72 hours** in advance!

Extra courses and alternative  
starters are available.

All festive boards should order at least  
the basic meal which included soup,  
main course, sweet, cheese and biscuits  
and coffee & mints.

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Other meals are available upon negotiation with the caterer:

**Mrs Mandy Jones 07977078362**

# Soups

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Tomato & Basil  
Smoked Tomato & Red Pepper  
Minestrone  
French Onion  
Cream of Mushroom  
Carrot & Coriander  
Broccoli & Cheddar or Stilton  
Leek & Potato  
Country Vegetable  
Butternut Squash  
Mulligatawny  
Cream of Celery  
Minted Pea  
Chicken, Leek & Potato  
Cauliflower Cheese

# Alternative Starters

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Chilled Melon Cocktail  
Stuffed Potato Skins  
Garlic Mushrooms  
Chicken Caesar Salad  
Florida Cocktail  
Prawn Cocktail  
Melon & Prawns  
Plaice Goujons  
Smoked Salmon & Prawns  
Farmhouse Pate  
Smoked Mackerel  
Seafood Platter  
Chicken Goujons  
Egg Mayonnaise

# Mains

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Roast Beef & Yorkshire Pudding  
Roast Turkey & Cranberry Sauce  
Slow Roast Lamb & Rosemary  
Roast Loin of Pork & Apple Sauce  
¼ Roast Chicken & Stuffing  
Braised Steak in a Peppercorn Sauce  
Braised Lamb Shank in Red Wine Sauce  
Baked Lasagne  
Chicken Curry  
Chilli Con Carne  
Caribbean Salmon  
Pesto Crusted Salmon  
Fishermans Pie  
Cottage Pie Topped with Melted Cheese & Crunchy Leeks  
2 Meat Salad  
Steak & Vegetable Pie  
Beef Goulash  
Mincebeef and Potato Pie  
Chicken in a red wine Sauce  
Chicken in a white wine and mushroom sauce  
Chicken Breast stuffed Wrapped in Bacon  
Chicken in a Cheese Sauce  
Hunters Chicken  
Baked Chicken Kiev  
Baked Ham & Parsley Sauce  
Baked Ham, Egg & Chips  
Grilled Gammon & Pineapple  
Sausage Medley in Onion Gravy with Mustard Mash  
Liver & Bacon  
Fagots & Peas  
Pork Chop Topped with Apple & Cheese

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**Vegetarian & Gluten Free Option Available on Request.**

All above are served with any of the following potato dishes and 2 Vegetables:

**Roast / Boiled / Mashed / Chips**

# Desserts

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Profiteroles & Chocolate Sauce

Tropical Fruit Salad

Assorted Cheesecakes

Tiramisu

Homemade Rice Pudding

Apple Pie

Treacle Pudding

Chocolate Brownie

Trio of Ice Cream

Fruit Crumble

Chocolate Fudge Cake

Lemon Meringue Pie

Gateau

Fruit Trifle

Fruit and Ice Cream

Carrot Cake

Sticky Toffee Pudding

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**Assortment of individual Luxury Desserts.**

**All served with either Cream, Ice Cream or Custard**

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## 3 Cheese Board

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## Coffee & Mints