

BANQUETING MENUS

BARRY MASONIC HALL

We would be pleased to discuss with you any special requirements that you have. China plates and linen tablecloths are available for a small charge.

Should there be that little extra **"Special Something"** that you would like to have included on **your** menu –

Please do not hesitate to contact our caterer:

Mrs Mandy Jones 07977078362

Soups

Tomato & Basil
Minestrone
French Onion
Cream of Mushroom
Carrot & Coriander
Broccoli & Cheddar or Stilton
Leek & Potato
Country Vegetable
Spicy Butternut Squash

Alternative Starters

Chilled Melon Cocktail
Breaded Garlic Mushrooms
Chicken Caesar Salad
Florida Cocktail
Prawn Cocktail
Plaice Goujons
Smoked Salmon & Prawns
Farmhouse Pate
Smoked Mackerel
Seafood Platter

Mains

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
Caribbean Salmon
Chicken in a White wine & Mushroom Sauce
Chicken Breast Stuffed – Wrapped in Bacon
Cold Meat & Salad Buffet
Vegetarian Option Available on Request

Vegetarian & Gluten Free Option Available on Request.

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

Roast / Boiled / Mashed / Chips

Desserts

Profiteroles & Chocolate Sauce

Tropical Fruit Salad

Cheesecake

Tiramisu

Homemade Rice Pudding

Apple Pie

Chocolate Brownie

Trio of Ice Cream

Fruit Crumble

Passion Cake

Lemon Meringue Pie

Gateau

Fruit Trifle

Luxury Individual Desserts

Chocolate Fudge Cake

3 Cheese Board

Coffee & Mints