



BARRY MASONIC HALL

WEDDINGS PARTIES & HALL HIRE

Buffet 1 (Cold) £10 p/h

Pork with sage & onion,
Chicken & bacon, cheese & tomato (v),
Tuna & cucumber.
Sausage & apple roll
Cheese & leek quiche (v)
Tomato & basil pasta salad (v)
Potato & chive salad (v)
Mixed leaf salad (v)

Buffet 2 (Hot) £18 p/h

Roast pork loin or beef
Cauliflower cheese pie (v)
Yorkshire pudding
Roast potatoes
Root vegetables
Green bean gratin
Rich gravy

Buffet 3 (Hot & Cold) £22 p/h

Braised brisket
Beetroot Pattie (v)
Honey roast ham platter
Warm rolls (v)
Farmhouse chips (v)
Sweetcorn & coriander salad (v)
Mixed leaf salad (v)
Tea & cake Menu



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Lodge Tea 1 £12.50 p/h

Finger sandwiches
Cheese & leek quiche (v)
Pork & apple pie
Chocolate brownie
Blondie bites
New York cookies
Tea & coffee

Lodge Tea 2 £16.00 p/h

Finger sandwiches
Cheese & leek quiche (v)
Pork & apple pie
Chocolate brownie
Blondie bites
New York cookies
Glass of Prosecco
Celebrations cakes

Cake flavours (size & prices on request)

Vanilla | Chocolate | Lemon | Carrot | Red Velvet | Cookies & Cream

Icing flavours

Vanilla | Dark Chocolate | White Chocolate | Lemon



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Canapés £8 p/h

Smoked salmon blinis
Pork & sage sausage rolls
Goat's cheese & red onion tartlets (v)
Chicken liver pâté on toasted brioche
Coronation chicken vol au vent
Tomato, mozzarella & basil bruschetta (v)
Mini Yorkshire puddings with roast beef & horseradish
Spiced sweet potato fritters with mint yogurt (vg)

Arrival Drinks £3 p/h

Bucks fizz
Champagne
Prosecco
Sherry

Bottle of Prosecco on table - £15.00

Price reduces to £14.00 a bottle if more than 5 bottles ordered

Price reduces to £13.00 a bottle if more than 10 bottles are ordered

Bottle of Wine on Table (Red, White or Rose) - £14.00

Price reduces to £13.00 a bottle if more than 5 bottles ordered

Price reduces to £12.00 a bottle if more than 10 bottles are ordered

Please contact our Catering Manager for any special dietary requirements.

We can work with our customers to tailor the menu to suit your requirements and deliver a first-class party experience.