



BARRY MASONIC HALL

WEDDINGS PARTIES & HALL HIRE

To Start

Soup of the day served with herb croutons
Ham hock terrine with piccalilli & toasted sourdough
Duck & orange filo parcel, plumb dressing
Smoked haddock fishcake, crushed pea, chive dressing
Smoked salmon tian, lemon mayo
Sweet potato & goat cheese terrine, tomato chutney (v)
Tomato, basil & red pepper bruschetta (v)

Main Event

Chicken supreme, crushed potato, Breton sauce
Topside of beef, Yorkshire pudding, roast potatoes, demi glacé
Roast belly pork, apple mash, whole grain mustard sauce
Lamb navarin suet pudding, boulangère potatoes
Grilled sea bream, lemon roasted baby potatoes, caper & dill butter
Fillet of Hake, sauté potato & samphire, white wine velouté
Cauliflower ware bit tart, buttered potatoes (v)
Chickpea & squash tagine, pearl barley & aubergine fritter (v)

(All served with market vegetables)

To Finish

Apple crumble blondie, cinnamon anglaise
Black cherry frangipane tart, warm vanilla cream
Peach melba, raspberry ice cream
Baked vanilla cheesecake, lemon curd & berry compote
Rich chocolate brownie with vanilla ice cream
Chocolate & hazelnut cookie tart, Chantilly cream

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Trio of Ice Cream  
Individual 3 local Cheese board, fresh fruit & cracker bread

Self-Service Tea & Coffee Station available

(For special dietary requirements please speak to Catering Manager)