

# STAINES MASONIC H A L L M E N U 2018/2019

Please find attached our suggested menu selection for 2018/19 and I trust you will be able to select a menu option to enhance your festive board, as well as other occasions, such as white tables and ladies nights. If you have a preferred cooking style for the vegetables there is now a section on the booking form to indicate your liking, such as al-dente, regular or well-cooked.

I would like to take this opportunity to advise you that all our dishes are homecooked and I prepare them fresh each day, therefore, if you would like me to alter any dish to suit your taste or requirements I am happy to do so. Likewise, if you would like any dish that is not listed as a suggestion on the menu I would be happy to discuss your requirements and would be delighted to cater for your every need.

Zoltan - Chef

## MEAL SELECTION AND BOOKING

All bookings must be made no later than 10 days prior to the event on the SMH Booking Form and sent by email only to: [office@stainesmh.co.uk](mailto:office@stainesmh.co.uk) with final numbers and all dietary requirements to be confirmed only to the same email address no later than 48 hours prior to the event.

Select one option of each:

- Starter
- Main
- Dessert

Coffee, tea or herbal infusion is included

Menu price £22.50

Dining room rental £1.50 per diner

- Cheese as a 4th course an extra £2.00 to the menu price

Courses are served plated to enable the food to be served warmer and so tables start eating together. Family service can be provided on request at time of booking at an extra £0.50, per person, to the menu price.

- Pre or mid meeting tea, coffee and biscuits £1 per head

# **STARTERS**

## **SOUPS**

Carrot and Coriander

Broccoli and Stilton

Cauliflower and Cheddar Cheese

Mushroom and Dill

Tomato and Basil

Creamy Roast Garlic

French Onion with Grated Cheddar

## **COLD STARTERS**

Prawn Cocktail Wrap with House Salad

Homemade Chicken Liver Pate with Toast

Harissa Hummus with Focaccia

Mackerel served with a Beetroot Salad and Horseradish Cream

Fan of Melon with Fresh Raspberries and Rich Fruit Coulis

## **HOT STARTERS**

Tandoori Chicken Wings served on a House Salad

Deep Fried Whitebait on a Mixed Salad

Fried Camembert with Cranberry Sauce

Mushrooms in a Cream & Garlic Sauce on Chargrilled Bread

# MAINS

Confit Duck Leg (Slow cooked) with Croquet Potatoes and French Beans  
and a Rich and Fruity Cumberland Sauce

Lamb & Mint Sausages with Colcannon Mash, Garden Peas, Carrots and Onion Gravy

Steak, Mushroom and Ale Pie with Roast Potatoes and Vegetables

Creamy Chicken, Leek and Ham Pie with Mash Potatoes and Chef's Vegetables

Oven Roasted Fillet of Salmon with Herby New Potatoes, Broccoli and  
Slow Cooked Tomatoes

Traditional Fish and Chips with Peas and Tartar Sauce (maximum 30 diners)

Shepherds Pie with Peas and Carrots

Poulet Breton (Roast chicken supreme) with Mushrooms, Courgette, Leeks  
and a Herb Wine Sauce

Chicken Cordon Bleu (Chicken Breast Filled with Cheese and Ham)  
with Cheesy Mash Potato, Carrots and Garden Peas

Slow Cooked Braised Beef with a Herb Scone, Roast Potatoes and Seasonal Vegetables

Butter Chicken Curry (mild) and Rice with Naan Bread, Onion Bhaji and Chutney

Roast Free Range Chicken with Sage and Onion Stuffing, Roast Potatoes  
and a Rich Chicken Gravy

Roast Loin of Pork with Roast Potatoes, Chef's Vegetables and Apple Sauce

Roast Beef and Yorkshire Pudding with Roast Potatoes and Chef's Vegetables

Roast Turkey with Pigs in Blankets, Stuffing, Roast Potatoes and Chef's Vegetables

Selection of Cold Meats (Chicken, Ham and a Piece of Gala Pie)  
with Buffet Salad and New Potatoes

Or a Fish Selection (Mackerel, Prawns & Salmon) with Buffet Salad and New Potatoes

## **VEGETABLE OPTIONS**

**VEGETABLE SIDE ORDERS TO REPLACE SUGGESTED ACCOMPANYING VEGETABLES IF APPLICABLE**

**• SELECT TWO •**

- Baton Carrots • Garden Peas • Cauliflower Cheese • Broccoli •  
• Savoy Cabbage • Green Beans • Parsnips •

## **POTATO OPTIONS**

**• SELECT ONE •**

- Roast • New • Herby • Chips • Buttered Mash • Horseradish Flavoured Mash •

## **VEGETARIAN**

Chickpea Falafel and Arancini with Mixed Salad

Tomato, Leek, Spinach and Feta Quiche with Crème Fraiche Gravy,  
Herby New Potatoes and a Mixed Salad

Vegetable Sausage with Mash Potato, Garden Peas, Carrots and an Onion Gravy

Vegetable Lasagne

## **DESSERTS**

### **COLD**

Toffee Cheesecake

Chocolate and Orange Tart with Cream

Honey and Raspberry Posset with Homemade Shortbread

Lemon Tart with Cream

Fresh Fruit Salad with Fresh Cream or Ice Cream

Chocolate Brownie with Vanilla Ice Cream

Traditional Carrot Cake with Orange Sorbet

Squidgy Pear and Chocolate Pudding Served with Cream or Ice Cream

Cheese & Biscuits (a Selection of Three Cheeses and Chutney)  
£0.00 supplement as a dessert, £2.00 as a fourth course

## **HOT**

Plum and Almond Pudding with Cream

Sicilian Lemon Pudding with Custard

Lemon Drizzle Sponge with Custard

Apple and Blackberry Crumble with Vanilla Custard

Eve's Pudding (Stewed Apple Topped with a Vanilla Sponge) with Custard

Pear and Pecan Sponge Pudding with Custard and Toffee Sauce

Old Fashioned Rice Pudding Served with Raspberry Compote

Bread and Butter Pudding with Fresh Cream

## **BURNS NIGHT MENU**

Haggis Neeps & Tatties

Slow Cooked Braised Beef with a Herb Scone, Roast Potatoes and Seasonal Vegetables

Cranachan

## **CHRISTMAS MENU** (to include crackers)

Traditional Prawn Cocktail

Roast Turkey and all the trimmings

Buttered Carrots, Honey Roasted Parsnips, Brussels Sprouts and Roast Potatoes

Christmas Pudding & Brandy Sauce

## **SUMMER MENU**

Fan of Melon served with Mint and a Red Berry Coulis

Selection of Cold Meats (Chicken, Ham and a Piece of Gala Pie) with a Buffet Salad

Or a Fish Selection (Mackerel, Prawns & Salmon) with a Buffet Salad and  
New Potatoes

Summer Pudding

Catering management provided by our partner:

The logo for 'Connect' is written in a blue, cursive script font. The word 'Connect' is underlined with a blue line that follows the curve of the bottom of the letters.