

STAINES MASONIC H A L L M E N U 2019/2020

Please find attached our suggested menu selection for 2019/20 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 Table and Ladies Nights.

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. If you have a preferred cooking style for the vegetables please add a comment on the booking form to indicate your liking, such as al-dente, regular or well-cooked. Also 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.

Sam Martin - Chef

MEAL SELECTION AND BOOKING

All bookings must be made no later than 14 days prior to the event on the SMH Booking Form and sent by email only to: office@stainesmh.co.uk with final numbers and all dietary requirements and allergens 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 £23.00

Dining room rental £2.00 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

Curried Parsnip

Country Vegetable

Tomato and Basil

Mushroom and Thyme

COLD STARTERS

Tomato, Mozzarella and Olive Salad served with Pesto Dressing

Homemade Chicken Liver Pate served with Melba Toast

Traditional Prawn Cocktail

Marie Rose Sauce and served with Buttered Brown Bread

Smoked Mackerel with Fennel and Orange Salad

Pear, Stilton and Walnut Salad
served in Chicory Leaves drizzled with Blossom Honey

Fan of Melon with Mint and Red Berry Coulis

HOT STARTERS

Chicken Tikka served with a Mint and Cucumber Yogurt Dip

Garlic Mushrooms on Toast

Homemade Thai Fishcakes with Asian Pickled Cucumber

Deep Fried Whitebait

Individual Filo Pastry Goats Cheese and Caramelized Onion Tartlet

Traditional Eggs Benedict

MAINS

Confit Duck Leg (Slow Cooked)
served with a Red Wine Jus, French Beans and Fondant Potatoes.

Steak and Kidney Suet Pudding, Horseradish Mash, Carrots and Broccoli

Braised Steak and Mushrooms with a Puff Pastry Top
Creamed Potato, Cauliflower Cheese and Cabbage

Pork Escalope with Caper and Butter Sauce
served with Crushed Potatoes and Chefs Vegetables

Chicken, Leek and Ham Pie
served with Roast Potatoes, Savoy Cabbage and Seasonal Carrots

Chicken Cordon Bleu (Chicken Breast filled with Cheese and Ham)
served with Roast Herby Diced Potatoes, Carrots and Peas

Slow Cooked Beef Stroganoff served with Rice and Optional Choice of Veg

Cumberland Sausages, Colcannon Mash, Garden Peas and Onion Gravy

Shepherd's Pie

Smoked Haddock Kedgeriee

Salmon en Croûte with a Chive Sauce, New Potatoes, Peas and Carrots

Loin of Cod with a Herb and Citrus Crust, Crushed Potatoes and Spinach

Scampi and Chips served with Peas and Tartar Sauce (Max number 30)

Roast Free Range Chicken with Sage and Onion Stuffing, Roast Potatoes
Savoy Cabbage, Baton Carrots and Rich Chicken Gravy

Roast Loin of Pork with a Cider Gravy, Seasonal Vegetables and Roast Potatoes
served with Apple Sauce

Honey Mustard Roast Gammon with Parsley Sauce
Roast Potatoes and Chefs Vegetables

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

Sweet and Sour Balti Chicken Curry (mild/medium) and Rice
with Naan Bread and Onion Bhaji

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

or

Fish Selection (Mackerel, Prawns & Salmon) 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 • Gratin • Boulangère • Chips • Buttered Mash •
- Horseradish Flavoured Mash •

VEGETARIAN

Mixed Vegetable Cous Cous Stuffed Pepper with a Tomato Sauce (Vegan)

Aubergine and Tomato Gratin

Mediterranean Vegetable Quiche

Vegetable Lasagne

DESSERTS

COLD

Fruits of the Forest Cheesecake with Cream

Lemon Tart with a Raspberry Compote

Lemon & Lime Mousse with Homemade Shortbread

Crème Brûlée

Individual Traditional Sherry Trifle

Tiramisu

Fresh Pear Poached in Merlot served with Vanilla Ice Cream

Individual Meringue Nests with Whipped Cream and Strawberries

Fresh Fruit Salad with Fresh Cream

Fresh Fruit Salad with Vanilla Ice Cream

Cheese & Biscuits (a Selection of Three Cheeses and Chutney)

£0.00 supplement as a dessert, £2.00 as a fourth course

HOT

Squidgy Pear and Chocolate Pudding served with Cream or Ice Cream
Eve's Pudding (Stewed Apple topped with a Vanilla Sponge) and Custard

Apple & Blackberry Pie and Custard

Apple and Rhubarb Crumble with Custard

Pear Frangipane Tart with Cream

Warm Chocolate Brownie, Vanilla Ice Cream and Hot Chocolate Sauce

Old Fashioned Rice Pudding served with Raspberry Compote

Bread and Butter Pudding with Fresh Cream

Pineapple Upside Cake with Custard

Treacle Tart and Custard

BURNS NIGHT MENU

Haggis Neeps & Tatties

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

Cranachan

CHRISTMAS MENU

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 & Piece of Gala Pie)

with a Buffet Salad and New Potatoes

or Fish Selection (Mackerel, Prawns & Salmon)

with a Buffet Salad and New Potatoes

Summer Pudding

Catering management provided by our partner:

Connect