

# STAINES MASONIC H A L L M E N U 2016/2017

Please find attached our suggested menu selection for 2016/17 and I trust you will be able to select an option to enhance your festive board, as well as other occasions, such as white tables and ladies nights. As you will see I have chosen the potato and vegetable side orders to complement the main dish but I have also listed a selection of vegetables if you would like to change the recommended suggestions. 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.

Furthermore, if you would like any dish that is not listed on the menu I would be happy to discuss your requirements and would be delighted to cater for your every need.

Andy Stewart  
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@staineshm.co.uk](mailto:office@staineshm.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 £22.00

Dining room rental £1 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 to the menu price.

- Pre or mid meeting tea, coffee and biscuits £1.00 per head

# STARTERS

## COLD STARTERS

Spinach Cheese Tortilla with Tomato Salsa

Traditional Bruschetta topped with Mediterranean Tomatoes flavoured with Garlic and drizzled with Olive Oil

Bruschetta topped with Pea & Mint Tapenade

Egg Mayonnaise with a Russian Salad Garnish

Traditional Prawn Cocktail, Marie Rose Sauce served with Buttered Brown Bread

Homemade Mackerel Pâté with Melba Toast

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

Fan of Melon with Mint & Red Berry Coulis

Brussels Pâté served with a Caramelized Onion Compote Salad Garnish and Melba Toast

## HOT STARTERS

Prawn Tempura with Salad Garnish and served with Sweet Chilli Dipping Sauce

Italian Roasted Vegetables topped with Mozzarella and served with Garlic Bread

Eggs Benedict - Honey Roast Ham with Poached Egg and Hollandaise Sauce

Vegetable Spring Rolls, Salad Garnish and served with a Sweet Chilli Dipping Sauce

Potato, Leek & Rocket Soup

Tomato & Basil Soup served with Croutons

Cream of Mushroom Soup

French Onion Soup served with a Gruyère topped Crouton

# MAINS

Gammon Steaks served with Parsley Sauce,  
Choice of Potatoes (please specify) and Seasonal Vegetables

Slow Cooked Beef Stroganoff served with Rice and Vegetables

Steak & Ale Pie with Seasonal Vegetables and Roast Potatoes

Seared and Oven Roasted Fillet of Salmon, Chive Crushed Potatoes, Broccoli,  
Slow Roasted Tomatoes and Hollandaise sauce

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

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

Chicken, Leek & Pea Pie with a Tarragon Puff Pastry Topping, Buttered Mash,  
Seasonal Vegetables and a Chicken Velouté Sauce

Thai Chicken Curry with Fragrant Jasmine Rice, Stir-Fried Aubergine & Courgette

Moroccan Lamb Tagine served with Cous Cous and Chef's Vegetables

Slow Cooked Beef Bourguignon, Seasonal Vegetables and Horseradish  
Flavoured Creamy Mashed Potatoes

Moussaka served with Greek Salad and Garlic Bread

Loin of Cod Veronique, Sauté Potatoes, Garden Peas and Carrots

Lincolnshire Sausages, Colcannon Mash, Garden Peas and Onion Gravy

Steak & Kidney Suet Pudding with Buttered Mash and Seasonal Vegetables

Navarin of Lamb, Buttered Mash, Garden Peas and Cauliflower Cheese

Cottage Pie with Peas and Baton Carrots

## **VEGETABLE OPTIONS**

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

**• SELECT TWO •**

Sweetcorn • Braised Red Cabbage • Baton Carrots • Garden Peas  
Cauliflower Cheese • Broccoli • Stir-Fried Aubergine & Courgette  
Savoy Cabbage & Pancetta • Brussels Sprouts • Parsnips

## **POTATO OPTIONS**

**• SELECT ONE •**

Roast • New • Sauté • Gratin • Boulangère • Chips  
Buttered Mash • Horseradish Flavoured Mash

## **VEGETARIAN**

Winter Vegetable Casserole

Aubergine & Tomato Gratin

Savoury Nut Cutlet

Vegetable Lasagne

## **DESSERTS**

### **HOT**

Jam Roly Poly with Custard

Apple & Wild Berries topped with Walnut & Oat Crumble with Custard

Apple & Blackberry Pie with Custard

Old Fashioned Rice Pudding served with Raspberry Compote

Bread & Butter Pudding with Fresh Cream

Pineapple Upside Down with Custard

Bakewell Tart served warm with Custard

## **COLD**

Fresh Pear Poached in Merlot served with Vanilla Ice Cream  
Individual Meringue Nests with Whipped Cream and Strawberries

Eton Mess with Raspberries

Lemon Posset with Homemade Shortbread

Lemon Tart with a Raspberry Compote

Fresh Fruit Salad with Fresh Cream

Fresh Fruit Salad with Vanilla Ice Cream

Chocolate Tart served with Mint Choc Ripple Ice Cream

Cheese & Biscuits

Cheese & Biscuits as a fourth course - £2.00 per head

## **BURNS NIGHT MENU**

Haggis Neeps & Tatties

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

Honey & Raspberry Posset

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

Traditional Prawn Cocktail

Roast Turkey and all the trimmings  
Buttered Carrots, Honey Roasted Parsnips, Brussels Sprouts, 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) and a Buffet Salad

Or a fish selection (mackerel, prawns & salmon) a buffet salad and New Potatoes

Summer pudding

Catering management provided by our partner:

*Connect*