

# STAINES MASONIC H A L L M E N U 2017/2018

Please find attached our suggested menu selection for 2017/18 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. As you will see I have chosen the potato and vegetable side orders to compliment 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. Our philosophy is, where possible, to offer home made food using fresh ingredients.

Furthermore, 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.

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 £22.00

Dining room rental £1.10 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

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

Homemade Salmon 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

Garlic Mushrooms served on Toasted Brioche

Chicken Tikka served with a Mint & Cucumber Yogurt Dip

Thai Fishcakes with Asian Rice Salad

Deep Fried Whitebait

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

Carrot & Ginger soup

Broccoli and Stilton Soup

Potato, Leek & Rocket Soup

Tomato & Basil Soup served with Croutons

Cream of Mushroom Soup

French Onion Soup served with a Gruyère topped Crouton

# MAINS

Chicken Coq Au Vin, Fried Croutons, Carrots, Broccoli and Minted New Potatoes

Meatloaf with Onion Gravy, Seasonal Vegetables and Buttered Mash

Pork Medallions with Peppercorn Sauce, Croquet Potatoes, Cabbage and Carrots

Slow Cooked Beef Stroganoff served with Rice and Vegetables

Steak, Mushroom & Ale Pie with Seasonal Vegetables and Roast Potatoes

Seared & 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

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

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

Butter Chicken Curry with Rice and Naan Bread, Onion Bhaji and Chutney 🌶️

Lamb Rogan Josh with Rice and Naan Bread, Cucumber, Tomato & Onion Salad & Chutney 🌶️🌶️

Beef Madras with Rice and Naan Bread and Chutney 🌶️🌶️🌶️

Chicken Madras with Rice and Naan Bread and Chutney 🌶️🌶️🌶️

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

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

Lincolnshire Sausages, Colcannon Mash, Garden Peas and Onion Gravy

Loin of Cod with Parsley Sauce, Croquet Potatoes, Garden Peas & Carrots

Steak & Kidney Suet Pudding with Buttered Mash and Seasonal Vegetables

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

## **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 • Croquet • Gratin • Boulangère • Chips  
Buttered Mash • Horseradish Flavoured Mash

## **VEGETARIAN**

Winter Vegetable Casserole

Aubergine & Tomato Gratin

Mediterranean Quiche

Vegetable Lasagne

## **DESSERTS**

### **HOT**

Warm Chocolate Brownie served with Vanilla Ice Cream

Apple Strudel served with Vanilla Custard

Steamed Treacle Sponge Pudding served with Custard

Steamed Chocolate Sponge Pudding served with Chocolate Sauce

Steamed Sultana Sponge Pudding served with Custard

Suet Jam Roly-Poly served with Custard

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

Apple & Blackberry Pie served 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**

Pear Frangipane Tart, Raspberry Coulis and Clotted Cream  
Strawberry Shortcake, Homemade Shortbread Biscuits layered  
with Strawberries and Chantilly Cream

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

Lemon Posset with Homemade Shortbread

Lemon Tart with a Raspberry Compote

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 per head as a fourth course

## **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:

