

Orsett Masonic Hall

Starters

Home Made Soup of Your Choice:

Tomato & Basil, Vegetable, Creamy Mushroom, Spiced Parsnip, Leek and
Potato, Broccoli and Stilton, Minestrone, French Onion

Tomato and Mozzarella with Balsamic Glaze

Smoked Mackerel and Horseradish Sauce with Mixed Baby Dressed Leaves

Fanned Melon with Red Fruit Coulis

Fanned Melon with Parma Ham

Melon Boats

Farmhouse Pate, Dressed Leaves and Bruschetta

Smoked Salmon, with a Squeeze of Lemon

Egg and Cress Mayonnaise

Classic Prawn Cocktail

Coronation Chicken

Creamy Garlic Mushroom in Bruschetta

Antipasti - Cured Meats, Olives, Mozzarella, Roasted Peppers

White Bait and Tartare Sauce

Chicken Caesar Salad

Greek Salad

Salad Nicoise

All Served with Bread Rolls and Butter

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Main Courses

Chicken Chasseur

Chicken A La King and Rice

Roast Chicken stuffed with Sage and Onion Stuffing and Yorkshire Pudding

Chicken Supreme in a Creamy White Wine and Mushroom Sauce

Coq-au-Vin

Chicken Curry and Rice

Roast Beef and Yorkshire Pudding

Homemade Cornish Pasties

Beef Bourguignon

Beef Casserole and Dumplings

Cottage Pie

Lasagne, Salad and Coleslaw

Pasta Bolognese

Italian Meatballs and Pasta

Chilli Con Carne

Bangers and Mash with Onion Gravy

Sausage Casserole

Selection of Cold Meats, Minted New Potatoes, Salads and Pickles Sliced

Top Side of Beef served in a Black Peppercorn Sauce

Sheppard's Pie

Roast Pork with Apple Sauce

Pork Steak Baked in a Provençal Sauce

Roast Turkey with all the Trimmings

Haggis, Tatties & Neeps

Fish Pie

Poached Cod in Parsley Sauce

Salmon Fillet with a White Wine and Dill Sauce

Quiche Lorraine with Minted New Potatoes

Roast Gammon & Pineapple

Fish N Chips

All Served with a Selection Vegetables and Potatoes

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Vegetarian Options

Spinach & Wild Mushroom Lasagne

Mediterranean Toasted Vegetable Stack & Halloumi served with a Pesto Drizzle

Filo Tart filled with Creamy Wild Mushrooms

Stuffed Aubergine with Tomato & Basil

Vegetable Wellington with Cherry Tomato Compote

Asparagus & White Wine Risotto

Roasted Root Vegetable Crumble

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Desserts

Banana Split

Sticky Toffee Pudding and Toffee Sauce

Chocolate Profiteroles

Sherry Trifle

Lemon Posset

Spotted Dick and Custard

Raspberry and Strawberry Eton Mess

Fresh Fruit Pavlovas

Apple Crumble

Banoffee Pie

Chocolate Sponge Pudding and Chocolate Sauce

Fresh Fruit Salad

Jam Sponge Pudding

Ice cream Selection

Tea, Coffee and Mints

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Starter, Main Course, Dessert, Tea/Coffee &
Mints will be charged at £26.00 per head

Two Course Option available at £23.00p per head (Min 15 guests) ~*~

Cheese Platter as an extra course

£20.00 (serves 5 people)

Includes a 3 cheese platter with a selection of Biscuits, Chutney, Celery
and Grapes

If a choice of menu is offered, this should be pre-booked and a surcharge of
£1.75 per course per head will be applied

Guest numbers of 15 & below, service staff charge of £40.00 will be applied

If a refreshment break is required prior to dinner unlimited tea, coffee and
biscuits

£2.50 per head