

# Orsett Masonic Hall

## Premium Menu

### Starters

Warm Goats Cheese & Caramelised Red Onion Tart served with Dressed Rocket & Balsamic Glaze

Seafood Bisque

Seafood Platter

King Prawns, Smoked Salmon, Smoked Mackerel served with Marie-Rose Sauce

Burrata & Heritage Tomatoes in Basil Oil with a Parmesan Crisp

Ham Hock Terrine with Homemade Piccalilli & Dressed Leaves

Chicken Liver Parfait, Toasted Brioche with Apricot Chutney Open Cupped Mushrooms filled with Stilton & Bacon with a Cheesy Crust & Dressed Leaves

All the above served with Artisan Breads

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### Main Courses

Pan-fried Duck Breast with a Sticky Marmalade & Ginger Sauce and Fondant Potatoes

Chicken Supreme wrapped in Pancetta served with a Tomato & Basil Compote

Rump of Lamb served with a Red Current Jus & Dauphinoise Potatoes

Salmon Coulubiach with a Watercress Sauce served with Minted New Potatoes

Roast Sirloin served with a Stroganoff Sauce

Pork Loin served in a Creamy Tarragon & Cider Sauce

Pan-Fried Halibut with Cockle Risotto

Pan-Fried Sea Bass Fillets served on Oriental Stir-fry and a Cream Velouté

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## Desserts

White Chocolate Cheesecake and Fresh Raspberries

Individual Strawberry Shortcake Stacks

Dark Chocolate Fondant

Individual Exotic Pavlova with Mango, Passion Fruit and Kiwi

Zest of Lemon Tart topped with of Seasoned Fruits & Clotted Cream

Roasted Pear in a Rum Sauce served with Vanilla Ice-Cream

Brioche & Baileys Pudding

Orange Panacotta

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Tea, Coffee and Mints

£39.00 per head

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Luxury Cheeseboard as an extra course

£25.00 (serves 5 people)

Includes a 4 cheese platter with a selection of Biscuits, Chutney,

Celery and Grapes

If a refreshment break is required prior to dinner unlimited tea, coffee and biscuits £2.50 per head