

# CRAFT CATERING

*"Because we make it an art form"*

Masonic Festive Board Menus

2020-2021

Menu Selector and Prices

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## **Set Menus**

**£12.75 PER PERSON**

### **Starters**

Selection of soups - please see main menu

Egg mayonnaise with spring onion salad  
Melon, orange and apple cocktail

All starters will be served with bread roll and butter

### **Main courses**

Minced beef cobbler with herb scones  
Cottage pie with creamy mash  
Beef lasagne  
Cumberland sausages with onion gravy  
Minced beef and onion pie with suet pastry  
Roast chicken leg and stuffing  
All main courses will be served with:  
Potatoes - choose from current menus  
Peas, carrots or mixed seasonal salad

### **Desserts**

Selection of ice creams  
Profiteroles and chocolate sauce  
Mixed fruit trifle  
Fruit strudel and custard

Coffee will be served with all meals

The price for the above menus is £12.16 per person inclusive of VAT

Changes to the menu on the day will be charged at full menu price.

Any pre agreed alternatives ie fish, will be charged the difference between set menu price and full menu price

**Final numbers must be submitted by mid-day two days prior to any  
function**

## Small Number Menus

### 15 covers and below

Cost of waitress to be added to total cost - £30.00

### Starter – all served with bread roll and butter

	£
Selection of soup ( as per main menu )	1.80
Prawn cocktail	3.46
Smoked Mackerel salad	3.45
Smoked trout and horseradish	3.80
Fanned melon and orange dressing	2.88
Country pate, tomato chutney, melba toast	2.58
Egg mayonnaise with spring onion salad	2.40

### Main – All served with 1 vegetable and 1 potato

Breast of chicken with white wine and mushroom sauce	10.45
Cumberland sausages, bubble and squeak and onion gravy	9.45
Pan fried pork steak with roasted apples	9.55
Grilled gammon steak with pineapple	9.95
Roast chicken with sage and sausage stuffing	9.80
Roast beef and Yorkshire pudding	11.65 – 12 covers and above only
Honey glazed duck breast with orange	11.22
Lamb shanks in red wine sauce	14.55
Deep fried cod	10.50
Baked salmon with herb crust	11.22

Vegetables and potatoes as per main menu

### Dessert

Various sponge pudding	2.25
Traditional apple strudel	2.25
Classic sherry trifle	1.75
Profiteroles and chocolate sauce	2.15
Raspberry crème brule	2.15
Peach melba and raspberry sauce	1.60
Apple tart tatin with vanilla ice cream	2.17
Mixed cheese selection	1.95

Tea and coffee as per main menu .....

## Starters

All starter prices are inclusive of either white roll Brown roll  
Please confirm choice at time of booking

### -Soups-

Leek and potato  
Mushroom and chopped parsley  
Chicken and sweetcorn  
Tomato and basil  
French onion with cheese croutons  
Country style vegetable  
Minestrone with Italian herbs

All soups freshly made and charged at £1.80

### -Cold Starters-

	£
Prawn cocktail	3.46
Smoked mackerel salad	3.45
Scottish smoked salmon with lemon	3.80
Smoked trout and horseradish	3.80
Mixed hors d'oeuvres platter	4.30
Roast salmon and herb mayonnaise	4.35
Fanned melon with orange dressing	2.88
Country pate, seasonal chutney and melba toast	2.58
Egg mayonnaise with spring onion salad	2.40
Potted salmon and prawns with cucumber and dill	3.70
Tuna nicoise salad	3.10
Tropical fruit cocktail	2.20

### -Hot Starters-

Garlic baked mushrooms	3.95
Deep fried scampi with lemon	4.25
Spinach and Stilton tart	3.50
Goujons of plaice with tartar sauce	3.85
Grilled chicken on spicy tomato relish	3.80

### -Breads-

White bread rolls	0.48
Brown bread rolls	0.48
Italian bread selection	0.58

All breads served with butter

All seafood and fish starters served with brown bread and butter

## **-Main Courses-**

All Main courses are inclusive of 1 potato dish and 1 vegetable dish - please add 50p extra for cauliflower cheese, mixed seasonal veg and broccoli

£

### **Roast Dishes**

£

Roast leg of lamb with mint sauce	14.60
Roast beef and Yorkshire pudding	11.65
Roast chicken with sage and sausage stuffing	9.80
Roast pork with apple sauce and stuffing	9.45
Roast turkey, stuffing and bacon wrapped chipolatas	10.50
Honey roast gammon with grilled pineapple	10.50
Roast rack of lamb with herb crust	14.65

### **-Entrees-**

£

Braised steak with grilled tomatoes	10.25
Breast of chicken in white wine and mushroom sauce	10.45
Cumberland sausages, bubble and squeak and onion gravy	9.45
Pan fried pork steak with roasted apples	9.55
Gammon steak with caramelised peaches	9.95
Medallion of pork with grilled mushrooms	10.55
Honey glazed duck breast with orange	11.22
Spiced chicken in coconut and cream sauce	10.45
Lamb shank in red wine sauce	14.55
Salt beef with herb dumplings	10.80

### **-Main Fish Courses-**

£

Deep fried cod	10.20
Trio of fish pie with cheesy mash	10.20
Baked salmon with herb crust	11.22
Deep fried whole scampi with lemon and tartar sauce	11.20
Grilled fillet of sea bass	10.60
Lemon sole with brown butter	P.O.A.
Pan fried halibut with parsley and chive sauce	P.O.A.

### **-Pies and Puddings-**

Steak and kidney pudding	10.25
Steak and mushroom pie	10.25
Chicken, mushroom and bacon pie	10.60

## -Vegetarian Dishes-

£

Spinach and ricotta cannelloni	
Vegetable korma with pilau rice	6.95
Mushroom and spinach risotto	6.95
Roast vegetable cake with mozzarella	6.95
Sweet pepper and pasta bake with garlic bread	6.95

## -Cold Courses-

£

Poached salmon	10.70
Smoked trout	10.50
Gammon ham, roast turkey, chicken breast, roast beef (2 meats from the above selection)	10.00
Coleslaw – additional £0.50	

## -Vegetables-

£

Garden peas	0.95
Pan fried courgettes	1.05
Green beans	1.00
Roasted parsnips	1.02
Mashed swede	1.02
Buttered carrots	0.99
Peas and sweetcorn	0.99
Peas and baby carrots	1.14
Brussels sprouts	1.14
Broccoli	1.48
Cauliflower mornay	1.48
Seasonal selection	1.43

## -Potatoes-

Roast potatoes  
New potatoes  
Creamed potatoes  
Chips  
Saute  
Lyonnaise  
Braised rice

Potatoes and rice priced at

£1.10

## -Sweets-

### Hot Desserts

£

Bramley apple pie	2.35
Apple and blackberry crumble	2.35
Lemon meringue pie	2.35
Bread and butter pudding	2.25
Steamed spotted dick	2.25
Various sponge puddings:	
Raspberry jam, syrup or chocolate	2.25
Traditional apple strudel	2.25
Pear and almond tart	2.35

### Cold Desserts

£

Poached pear, vanilla ice cream and warm chocolate sauce	1.70
Exotic fruit salad	2.45
Sherry trifle with toasted almonds	1.75
Profiteroles with chocolate or toffee sauce	2.15
Raspberry crème brulee	2.15
Assorted cheesecakes	2.05
Assorted gateaux	2.05
Peach melba	1.60
Ice cream selection	1.22

### Executive Sweets

£

Lemon posset tart with summer berries	2.70
Individual tiramisu with chocolate sauce	2.70
Chocolate tart with vanilla cream	2.70
White chocolate and truffle torte with orange syrup	2.80
Apple tart tatin with vanilla ice cream	2.70

### -Cheese Course-

£

Mature Cheddar and Stilton	1.75
Mature Cheddar and Brie	1.75
Mixed cheese platter	1.90
4th Course cheeseboard	2 cheeses 11.68
	3 cheeses 12.34

4th course cheeseboard can only be chosen as part of a 4 course menu - Prices are based on 8 covers per cheeseboard

Other cheeses available on request. Prices may vary.

All cheese courses served with biscuits, butter, grapes and celery

### -Sundries-

Afternoon tea and biscuits	£0.95
Coffee	£0.75
After dinner chocolate mints	£0.30

Sandwiches, buffets and all other functions can be arranged to suit specific requirements.

## -Fine Dining Options Available on Request-

Price available on application due to seasonal change

### Starters

Trio of Fish terrine with cucumber and dill salad  
Seared scallops, chorizo, toasted hazelnuts  
Vine tomato, avocado, mozzarella on toasted ciabatta  
Grilled asparagus, poached egg, hollandaise  
Crayfish, tiger prawn, mango cocktail

### Mains

Beef wellington, mushroom duxelles, red wine sauce  
Roast Forerib of beef with horseradish and mustard  
Fillet steak, chips, grilled mushrooms  
Chicken wrapped in Parma ham, stuffed with mozzarella and tomato  
Slow cooked pork belly, caramelised apples, sage and garlic  
Salmon, asparagus and baby spinach wrapped in filo pastry