Orsett Masonic Hall

In association with

aFORDERble
CATERING

Menus

2026/2027

Menu

£27.00

To Start

Choice of Home-Made Soup

[Tomato & Basil, Minestrone, Leek & Potato, Butternut Squash, Sweet Potato & Chilli, Mulligatawny, Pea & Ham, Tomato & Rosted Red pepper or Broccoli & Stilton]

Pate Maison, served on a bed of leaves with toasted Ciabatta and Red Onion Chutney

Vegetable Spring Rolls with a Sweet Chilli Drizzle

Trio of Melon with Red Berry Compote

Deep Fried Mozzarella Sticks with Sweet Chilli Dip

Prawn Sundae with Marie Rose Sauce

Beef and Cherry Tomato Stack with Mozzarella Pearls with Pesto

Whitebait with Tartare Sauce

Chicken Caesar Salad

Deep Fried Mushrooms with a Garlic Mayonnaise

Upgrades

£2.75

Deep Fried Brie with Red Onion Chutney & Toasted Ciabatta

Trio Of Melon with Parma Ham

Sauteed Wild Mushrooms with crisp Pancetta on a Garlic Crostini

A Flat Mushroom stuffed with Spinach & Ricotta with a red onion chutney

Creole Prawns with Sweet Chilli Jam and a Wedge of Lime

Mixed Hors D'oeuvres- chefs selection of bite sized canapes

£3.75

Baked Camembert with a Fig & Apple Chutney, Rustic Bread

Prawn, Smoked Salmon & Crevette Salad

Anti Pasti Platter with Continental Meats, Cheeses, Olives and Rustic Breads

Sorbet Course- £4.50

To cleanse the palette. Your choice from-

Lemon, Mango or Raspberry and add a shot of Vodka, Prosecco or Cointreau

Main Courses

Choice of Home-Made Pie topped with Golden Shortcrust Pastry, served with Creamy Mustard Mash and Green Beans

[Steak & Ale, Chicken & Leek, Steak & Kidney, Chicken & Ham, Chicken & Mushroom]

Cottage or Shepherd's Pie, topped with Creamy Mash and Cheese and served with Carrots and Garden Peas

Roast Turkey with Traditional Trimmings, Roast Potatoes, Cauliflower Cheese, Roast Parsnips, Glazed Carrot Batons and Green Beans

Mediterranean Chicken- Breast of Chicken with a tomato and Roasted Vegetable Sauce, served with Sauté Potatoes and Green Beans

Roasted Shoulder of Pork, served with Stuffing and Crackling, Roast Potatoes, Braised Red Cabbage, Roast Parsnips and a Swede & Carrot Mash, served with a rich Cider Gravy

Lemon Buttered Salmon with New Potatoes and Green Beans

Tenderloin of Pork Stroganoff with a Brandy, Mushroom & Tarragon Cream Sauce served on a bed of White & Wild Rice

Freshly Beer Battered Cod & Chips, with Mushy or Garden Peas

A Breast of Chicken in a Wild Mushroom, White Wine and Cream Sauce, Served with Roasted New Potatoes and Green Beans

Cumberland Sausage Whirl, served with Creamy Mashed Potato, a Rich Onion & Red Wine Gravy and Topped with Onion Rings

Slow cooked shredded Chicken Curry served on a bed of Jasmine Rice with Poppadom's

Roast Chicken, served with Stuffing, Roast Potatoes, Cauliflower & Broccoli Mornay, a Swede & Carrot Mash and Green Beans

Fillets of Seabass with Chilli Butter, New Potatoes and Fine Green Beans

Steak & Kidney Pudding with creamy mash and Green Beans

Fisherman's Pie, topped with Creamy Mash & Cheese served with garden peas

Loin of Cod with a parsley sauce served with Roasted New Potatoes and garden peas

A selection of Cold Meats, served with freshly prepared salads, pickles and Buttered New Potatoes

Honey Roast Ham, served with a Fried Egg, Grilled Fresh Pineapple, Chips and Garden Peas

Home Made Lasagne with dressed salad and Garlic Bread

Vegetarian Options

Roasted Pepper, Stuffed with a Wild Mushroom, Asparagus and Pea Risotto, with New Potatoes & Green Beans

Vegetarian Sausage Toad in the Hole, served with creamy Mashed Potato, Peas and Gravy

Mediterranean Tart, served with New Potatoes and Green Beans

Roasted Vegetable Lasagne, with Salad and Garlic Bread

Brie and Mushroom Wellington with Roasted New Potatoes and Green Beans

Roasted Beetroot Parcel with New Potatoes and Green Beans

Upgrades

£5.00

Roast Rump of Beef with Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Glazed Carrots and Green Beans with Red wine Gravy

Lamb Shank, slow cooked, with a Red Wine and Redcurrant Jus, with Rosemary Mash and Green Beans

Chicken Ballentine- Breast of Chicken filled with Spinach & Cream Cheese, wrapped in Parma Ham, served with crushed Anya Potato & Garlic Cake, Green Beans and a creamy Spinach Sauce

Fillet of Seabream, with a Crayfish and Parley Butter served on a Bed of Samphire and Herby New Potatoes

Rump of Lamb, cooked to Medium, with a Port and Redcurrant reduction with a crushed Anya Potato and Garic Cake and Fine Green Beans

Mixed Grill- Gammon, Rump Steak, Butchers Choice Sausage, Fried Egg, served with Onion Rings, Chips and Grilled Tomato

£8.50

Slow Roasted Fillet of Beef, served atop a duxelle of wild mushrooms, topped with crisp Puff Pastry, with a Masala Wine reduction and served with Dauphinoise Potatoes and Fine Green Beans

Loin of Monkfish on a pool of Lobster Bisque, with Dauphinoise Potatoes and Fine Green Beans

Rack of Lamb, with a red wine and Redcurrant reduction, Dauphinoise Potatoes and Fine Green Beans

Sirloin Steak, cooked to medium, with a Brandy & Mushroom Sauce, Crisp Golden Fries, Garden Peas and a grilled Tomato

Desserts

Home Made Puddings

Sticky Toffee Pudding

Lemon Sponge

Spotted Dick

Treacle Sponge

Jam Roly Poly

Bread Pudding

Brioche & Baileys Pudding

Apple & Berry Crumble

All served with Custard

Cheesecakes

Lemon

Chocolate Brownie

Honeycomb

Oreo

Rolo

Irish Cream

White Chocolate

White Chocolate and Raspberry

All served with Cream

Profiteroles with Chocolate Ganache

Lemon Meringue Pie

Banoffee Pie

Warm Chocolate Brownie with Ice cream

Chocolate Mousse with Strawberries

Lemon Posset with Shortbread

Tiramisu

Warm Chocolate Fudge Cake with Ice cream

Strawberries & Champagne Cream

Cheese & Biscuits

All served with Coffee & Mints

Add Cheese & Biscuits as an extra course

£6.00 per person

All meals served with Roll & Butter

White Linen Tablecloths included

All prices inclusive of VAT

Minimum number 15

A charge of £45 is applicable for bookings under 15 persons

2 course available @ £22.50 per person

A choice of 1 item per course is included [excluding vegetarian option]

To add an extra option is £2 per person and must be pre ordered

Numbers and choices to be finalised 72 hours before function date

Please note- Cheques are no longer accepted.

Payment to be made by bank transfer or cash on the day of your event or by no later that 12.00 Midday of the following day. Late payment will incur a charge of £45

Buffets

Finger Buffet

Sandwiches- choose 4 from the following-

Honey & Mustard Glazed Ham, Tuna & Cucumber, Cheese & Pickle, Coronation Chicken, Egg & Cress, Brie & Cranberry, Prawn & Marie Rose, Beef & Horseradish, Chicken & Bacon with Caesar dressing, Turkey & Cranberry

Sausage Rolls

Pork Pies

Indian Bites

Hot & Spicy Chicken Wings

Cocktail Sausages

Mozzarella Sticks

Mini Quiches

Vegetable spring Rolls

Chicken Goujons

Dips and Crudites

Crisps and Nibbles

Choose 8 from the above [sandwiches are 1 option]

£14.00

Served on disposable tableware-this is a lay and leave Buffet

Choose from a selection of Home Made Cakes

£3.00 per person

Victoria Sponge, Chocolate Cake, Coffee and Walnut, Lemon Drizzle, Red Velvet, Chocolate Guinness, Chocolate Eclairs

Bronze Buffet

A selection of sandwiches, Mini Beef and Horseradish Yorkshires, Sausages in Honey and Mustard, breaded King Prawns, Savoury Crostini, Smoked Salmon & Cream Cheese Blinis, Mini Quiches, Mini Chicken Kebabs, Oriental Rolls, Mini Savoury Pies, Houmous with Rustic Bread, Southern Fried Chicken Goujons, Dips & Crudites

£18.50

Silver Buffet

Choose 3 from the following-

Chicken Curry & Rice

Beef in Red Wine with Mash

Lasagne

Thai Green Chicken Curry &Jasmine Rice

Sausage & Mash

Chilli Con Carne

Chicken Fajitas

Chicken Chasseur

Sticky Bar B Q Ribs and Spicy Rice

Roasted Vegetable Lasagne

Vegetable Curry & Rice

[Minimum 20 people]

All served with appropriate sides and Breads

£20.00

Add desserts - £6.00 per person

Gold

Honey Roast Ham, Roast Turkey Crown, Roast Rump of Beef, Dressed Salmon, a platter of seafoods, including Prawns, Smoked Salmon and Crevettes, a selection of savoury pastries, 3 freshly prepared salads, Hot Buttered New Potatoes, a selection of breads

A choice of 3 desserts

£32.00

Afternoon Tea

A selection of finger sandwiches, kettle crisps, sausages with Honey & Mustard, Sausage Rolls

Home Made Scones with Clotted Cream and Jam

A choice of 3 Home Made cakes

Unlimited tea and coffee

£19.50

Tea/Coffee and Biscuits

£2.50

Tea/Coffee and Pastries

£4.00