

# Orsett Masonic Hall

For 16 Guests and over

## 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 Bolognaise  
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 £24.00 per head

Two Course Option available at £20.00p per head (Min 20 guests)

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Cheese & Biscuits £4.00 per head (offered as 4th course)

If a choice of menu is offered, this should be pre-booked and a surcharge of  
£1.50 per course per head will be applied

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

£2.50 per head