



ASHFORD MASONIC HALL

CREATE YOUR OWN MENU



THREE COURSE MEAL **£28.00** PER PERSON



OPTIONAL CHEESE BOARD **£3.00** PER PERSON

Lodges may choose one starter, one main course and one dessert.
Vegetarian and vegan options are available. Please advise any dietary requirements in advance.



LODGES MUST GIVE 7 DAYS NOTICE OF CATERING.



VEGETARIAN



VEGAN

STARTERS

1. Egg Mayo Salad
2. Egg Salad with Chives & Crushed Black Pepper
3. Prawn Cocktail
4. Smoked Mackerel
5. Smoked Mackerel Rillettes
6. Pâté
7. Buffalo Chicken Wings
8. Garlic Mushrooms
9. Quiche Salad
10. Quiche Lorraine with Salad
11. Melon Fan with Raspberry Coulis
12. Beetroot & Apple Salad with Feta
13. Sweet Potato & Kidney Bean Salad
14. Ham Hock & Pea Salad
15. Tomato & Basil Soup
16. Cream of Tomato Soup
17. French Onion Soup
18. Vegetable Soup
19. Leek & Potato Soup
20. Broccoli & Stilton Soup
21. Tomato & Roasted Red Pepper Soup
22. Minestrone Soup
23. Tomato, Yellow Pepper & Herb Bruschetta
24. Vegetable Spring Rolls with Sweet Chilli Sauce

MAIN COURSES

All served with potatoes and seasonal vegetables unless otherwise stated.

1. Liver & Bacon with Mash and Onion Gravy
2. Roast Chicken
3. Beef Bourguignon
4. Gammon Steak with Pineapple
5. Chicken in Tomato & Garlic with Olives
6. Pork in Tomato & Garlic with Olives
7. Steak & Ale Pie
8. Chicken Curry
9. Salmon in White Wine Sauce
10. Chicken Salad
11. Ham Salad
12. Roast Beef Carvery with Trimmings
13. Two Meat Carvery with Trimmings
14. Meat Roast (+£2.00)
15. Chicken & Ham Pie
16. Chicken with Apricot & Apple Pie
17. Sausage & Mash with Onion Gravy
18. Mixed Grill with Sausage, Egg, Black Pudding & Mushrooms
19. Cottage Pie
20. Beef Lasagne with Garlic Bread
21. Beef Casserole
22. Jerk Chicken with Rice, Peas & Plantain
23. Chicken Stuffed with Pork & Leek Sausage Meat with Dauphinoise Potatoes



VEGETARIAN & VEGAN OPTIONS

1. Five Bean Casserole with Fusion Rice and Garlic Bread
2. Casado with Ratatouille, Sweet Potato & Butternut Squash
3. Stuffed Jacket Potato with Mediterranean Vegetables and Basmati Rice
4. Mediterranean Vegetable Stack with Mozzarella
5. Sweet Potato & Butternut Squash Risotto with Coconut Milk
6. Roasted Stuffed Peppers with Jambalaya Couscous and Tomato Salsa
7. Trio of Stuffed Peppers with Creamed Leeks and Parmesan
8. Wild Mushroom Risotto with Truffle Oil and Parmesan
9. Penne Pasta with Pesto, Pine Nuts and Spinach
10. Couscous Tagine
11. Roasted Spiced Cauliflower on Hummus
12. Sweet Potato & Kidney Bean Stew with Rice
13. Potato Gnocchi in Tomato Sauce
14. Dal Lentils with Scented Rice
15. Chickpea & Tomato Stew
16. Sweet Potato & Peanut Stew
17. Mixed Bean Chilli



DESSERTS

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| 1. Fresh Fruit Salad | 14. Rice Pudding with Jam |
| 2. Chocolate Fudge Cake & Cream | 15. Strawberry Eton Mess |
| 3. Black Forest Gateaux | 16. Tiramisu |
| 4. Cheesecake (Various Flavours) | 17. Sicilian Lemon Posset |
| 5. Apple Crumble & Custard | 18. Mango Posset |
| 6. Fruit Crumble & Custard | 19. Coconut Flan |
| 7. Rhubarb Crumble & Custard | 20. Fruit Trifle |
| 8. Summer Fruit Crumble & Custard | 21. Lemon Tart with Berries |
| 9. Peach Crumble & Custard | 22. Strawberry Sponge Pudding & Custard |
| 10. Lemon Meringue Pie & Cream | 23. Banoffee Pie |
| 11. Profiteroles with Warm Chocolate Sauce | |
| 12. Apple Pie & Custard | |
| 13. Jam Roly Poly & Custard | |



OPTIONAL CHEESE BOARD (+£3.00)

A selection of cheeses served with biscuits, grapes, celery and chutney.



*Thank you for choosing
FFF South Catering*