

Ashford Masons Set Menus for September 2025
£24 per head | £2 extra with cheese & biscuits included

Menu 1

Beetroot, apple, spring onion and Feta Crumbs salad

Classic chicken chasseur with herbs, crushed new potatoes and two Seasonal Vegetables.

Rhubarb Crumble & Custard.

Tea & Coffee

Menu 2

Buffalo chicken wings

Slow cooked pork into a rich tomato sauce served with hasselback potatoes & two Seasonal Vegetables

Strawberry EtonMess

Tea & Coffee

Menu 3

Smoked Mackerel rilette

Blackened salmon supreme on a bed of aromatic braised lentils with cherry tomatoes, red onion and herb salsa, & two Seasonal Vegetables.

Apple Pie & Custard.

Tea & Coffee

Menu 4

Tomato ,yellow peppers& Herb Bruschetta

Beef Lasagne served withGarlic

Bread

Tiramisu.

Tea & Coffee

Menu 5

Minestrone Soup

Meatball al Forno served with Penne Pasta and a

Side Salad

Sicilian Lemon Posset.

Tea & Coffee

Menu 6

Sweet potatoes,kidneys beans salad

Jerk chicken thigh with rice and peas,jerk gravy, Kale &

Carrots.

Coconut Flan

Tea & Coffee

Menu 7

Ham hock and pea salad

Cottage Pie or Shepherd's Pie with Red Wine Gravy &
two Seasonal Vegetables

Strawberry Sponge Pudding & Custard

Tea & Coffee

Menu 8

Vegetable Spring Rolls with sweet chilli sauce

Chicken Thai Green Curry with scented rice

Mango Posset

Tea & Coffee

Menu 9

Tomato & Basil Soup

Slow Cooked Beef Stew served with Roast Potatoes
two Seasonal Vegetables

Summer Fruit Crumble and Custard

Tea & Coffee

Menu 10

Egg Salad with Chives & Crushed Black Pepper

Beef & Ale pie, Chicken & Mushroom, Chicken & Leek pie,
Chicken & Ham pie, Pork & Apricot pie.

All served with Roast potatoes & two Seasonal Vegetables

Fruit trifle Tea

& Coffee

Menu 11

Prawn Cocktail

Wild Boar Sausages served with Creamy Mash, Onion Gravy & two Seasonal Vegetables

Peach Crumble & Custard

Tea & Coffee

Menu 12

Quiche Lorraine with Salad

Lamb stew with Potatoes and with two Seasonal Vegetables

Lemon Tart & Berries

Menu 13

Vegetable Soup

Two Meat Carvery served with Roast Potatoes & Two Seasonal Vegetables

Chocolate Fudge Cake & Cream

Tea & Coffee

Vegan/Vegetarian

Couscous Tagine

Roasted spiced cauliflower on a bed of hummus

Sweet potatoes and kidney bean stew with rice

Potatoes gnocchi into tomato sauce

Dal lentils with scented rice

Chickpeas and tomato stew

Sweet potatoes and peanut stew

Mix beans chilli