Masons Set Menus for September 2023

(£19 per head)

(£20.00 with Cheese & Biscuits included)

Menu 1

Pate served with Toasted Granary Bread Boiled Bacon with Pearl Barley and Lentil Stew with Roast Sauteed Potatoes, Broccoli & Carrots Madeira Sponge cake & Custard Tea & Coffee

<u>Menu 2</u>

Creamy Garlic Mushrooms Beef Bourguignon with Sauteed Potatoes, and two Seasonal Vegetables Tiramisu Tea & Coffee

<u>Menu 3</u>

Country Vegetable Soup

Cod Fillet wrapped in Baby Spinach with a White Wine sauce, Parsley Potatoes & two Seasonal Vegetables Sticky Toffee Sponge with Cream or Custard Tea & Coffee

<u>Menu 4</u>

King Prawns with Garlic Butter served with Granary Bread

PIE SELECTION

Beef & Ale Pie, Cottage Pie, Turkey & Ham, Chicken & Mushroom, Pork Apple & Apricot Pie, Steak & Kidney Pie, Served with Roast Potatoes and two Vegetables

Apple Crumble & Custard

Tea & Coffee

<u>Menu 5</u>

Fanned Melon with Raspberry Coulis Breast of Chicken stuffed with Brie wrapped in Bacon, with White Sauce served with Sauteed Potatoes & two Vegetables. Lemon Posset Tea & Coffee

Menu 6

Prawn Cocktail Guinea Fowl in Red Wine served with Creamy Mashed & two Vegetables Summer Fruit Crumble & Custard Tea & Coffee

<u>Menu 7</u>

Smoked Mackerel Pate with crushed Black Pepper served toasted Granary Bread & a Side Salad Hunters Chicken served with baby New Potatoes and two Seasonal Vegetables Treacle Tart served with Clotted Cream or Custard Tea & Coffee

<u>Menu 8</u>

Melon combined with Italian Smoked Ham Pork Schnitzel served with a Tomato & Basil sauce and Parsley New Potatoes New York Cheesecake with Raspberry Coulis Tea & Coffee

<u>Menu 9</u>

Egg Mayonnaise Salad Two Meat Carvery served with Roast Potatoes & two Seasonal Vegetables Spotted Dick & Custard Tea & Coffee

<u>Menu 10</u>

Warm Quiche Lorraine with Side Salad Cod, Salmon & Smoked Haddock Fish Pie Eaton Mess with Raspberry Coulis Tea & Coffee