

MASON HOSPITALITY MENUS 2023/24

CHRISTMAS MENU OPTIONS 2023

AMERICAN INDEPENDENCE MENU

PATRICK'S DAY MENU

BURN'S NIGHT

ST DAVID'S DAY MENU

ST GEORGE'S DAY MENU

EIGHT COURSE CLASSIC FRENCH MENU

NEW CURRY NIGHT MENU

NEW CHINESE NIGHT MENU

CORONATION MENU
FOOD FROM FOUR DIFFERENT CORONATIONS

NEW MASON MENU OPTIONS

VEGAN & VEGETARIAN MENUS

Welcome to our menu choices for 2023/24 we have new dishes, and event menus for you to choose from. We have some new ideas, this year I have put together more event menus so each festive board could have a theme.

The coronation menu is something that I researched. The food on this menu is the Monarch's choice for their coronation meal.

This year we have a classic French eight course dinner and you can still choose from our list of starters, mains and desserts.

During the last year we had some lodges have milestone anniversaries which we have produced the original menu they had years ago which we are happy to do.

Enjoy from

Barry & Denise

Christmas Menu

4 courses with coffee & mince pies for £32

STARTERS

DUCK, ORANGE & DATE TERRINE

served with spiced orange marmalade and crusty bread.

ROASTED RED PEPPER & GOATS CHEESE TART

Finished with smoked paprika and fresh rocket.

BLOODY MARY SOUP

Tomato and celery soup finished with a vodka and Worcestershire cream sauce.

KING PRAWN & MANGO COCKTAIL

In a curried mayonnaise served on a citrus salad with ciabatta.

MAINS

ROAST TURKEY

With goose fat roast potatoes, honey glazed parsnips, bacon-wrapped cumberland sausage, apricot stuffing, seasonal vegetables and a red wine jus.

CUMBRIAN STYLE SHEPHERDS PIE

Diced lamb cooked in mulled wine with a minted mash topping served with red cabbage.

BUTTER ROASTED COD LOIN

With cauliflower cheese croquet with a prawn and saffron cream sauce.

SWEET POTATO & BUTTERNUT SQUASH PIE

Sweet potato and butternut squash cooked in cumin and coconut milk finished with a puff pastry top.

DESSERT

EXPRESSO MARTINI TIRAMISU

STICKY TOFFEE PUDDING

served with toffee Sauce and clotted cream.

CHRISTMAS PUDDING

served Brandy Sauce.

CHEESE COURSE

CHEESE SELECTION

with mixed biscuits, grapes, celery and chutney.

COFFEE & MINCE PIES



Christmas Menu

3 courses with coffee & mince pies for £27

STARTERS

CHICKEN & PANCETTA TERRINE

served with crusty bread and spiced chutney.

CARROT AND CORRIANDER SOUP

served with a salt & pepper scone.

PRAWN & CRAB COCKTAIL

served with a citrus salad with Ciabatta.

MAINS

ROAST TURKEY

with all the trimmings.

SMOKED HADDOCK AND SALMON

served with lemon hollandaise sauce
potato rosti and French beans.

STEAK AU POIVRE

Rump steak served with pepper sauce and
dauphinoise potatoes and roasted carrots.

BEETROOT, BUTTERNUT SQUASH & GOATS CHEESE RISOTTO

DESSERT

CHRISTMAS PUDDING

served with brandy sauce.

LEMON TART

served with a lemon curd cream
and raspberries

CHEESE & BISCUITS

COFFEE & MINCE PIES

AMERICAN INDEPENDENCE MENU

£27 per person

Maryland Crab Cakes & Caesar Salad.

Smoky Braised Brisket
Served with Garlic Mash.

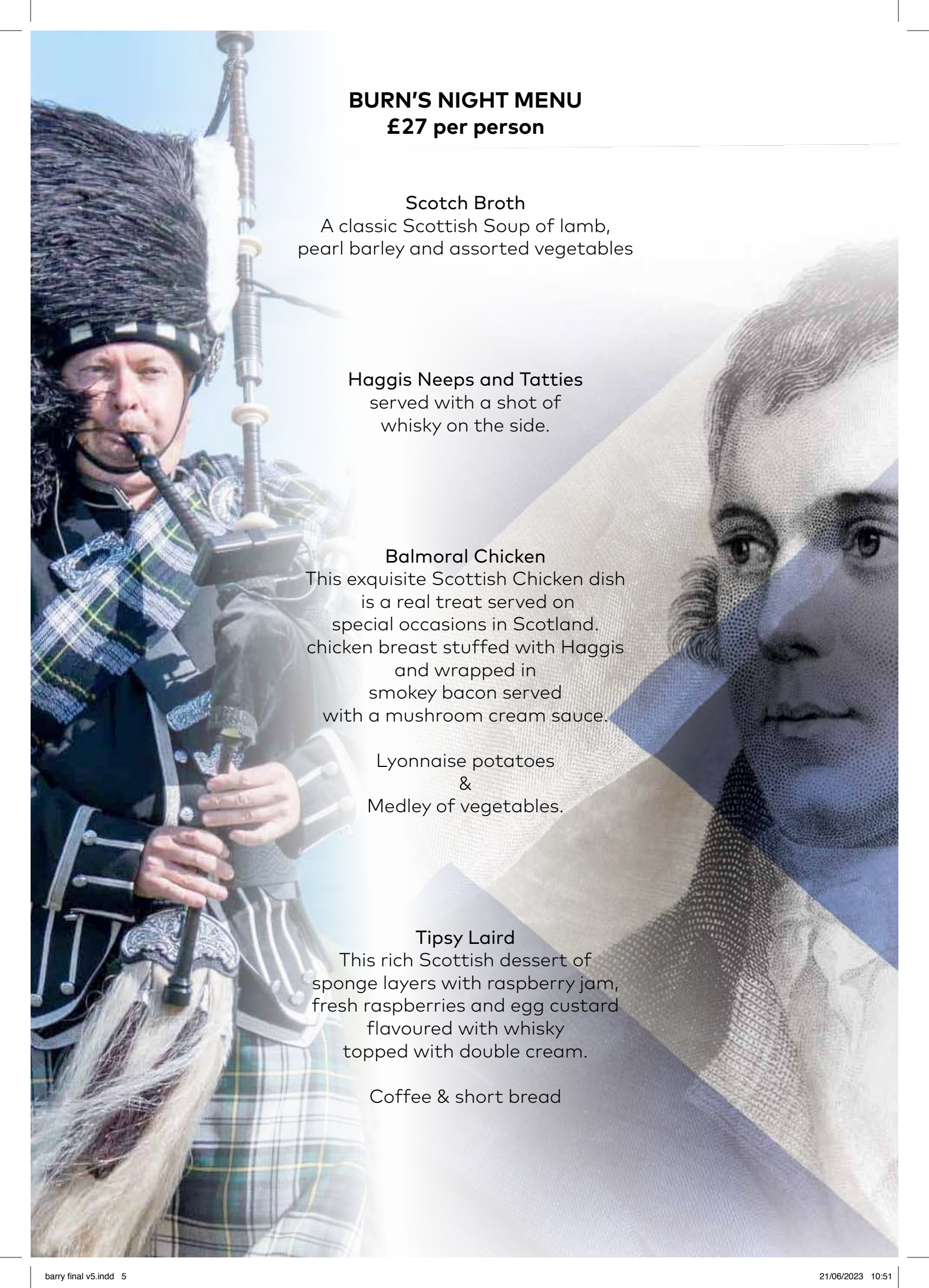
Barbecue Ribs.

Southern Fried Chicken.

Macaroni Cheese,
Coleslaw, Fries,
Onion Rings.
Corn on the Cob.

American Cheesecake.

COFFEE & DOUGHNUTS



BURN'S NIGHT MENU

£27 per person

Scotch Broth

A classic Scottish Soup of lamb, pearl barley and assorted vegetables

Haggis Neeps and Tatties
served with a shot of
whisky on the side.

Balmoral Chicken

This exquisite Scottish Chicken dish is a real treat served on special occasions in Scotland. chicken breast stuffed with Haggis and wrapped in smokey bacon served with a mushroom cream sauce.

Lyonnais potatoes
&
Medley of vegetables.

Tipsy Laird

This rich Scottish dessert of sponge layers with raspberry jam, fresh raspberries and egg custard flavoured with whisky topped with double cream.

Coffee & short bread



ST PATRICK'S DAY MENU
£27 per person

Celeriac soup
with scallops & black pudding

Potato cake
with smoked salmon & cream cheese

Irish coddled pork with cider
A working-class Dublin dish served
with Colcannon.

Bread & Butter Pudding
served with Irish eggnog.



St. DAVID'S DAY MENU
£27 per person

Gwledd y Cybydd
Traditional Welsh classic
of bacon, potatoes & onion.

Selsig Morgannwg
Glamorgan sausage served with Welsh rarebit sauce.

St David's Day Fish Cawl
Instead of lamb this cawl is made of mussels, haddock,
cod with leeks finished with double cream.

Roast Leg of Lamb
Cooked in rosemary and garlic served
with a redcurrant jus
sauté potatoes, creamy leeks
& bacon and minted peas.

Welsh Cake Stack
Welsh cakes with brandy cream,
strawberries and sticky toffee sauce

St GEORGES'S DAY MENU

£27 per person Five courses

Handmade Scotch Egg

Scotch egg served with black pudding and a rich tomato hollandaise.

Asparagus Soup

served with a herb scone.

Short rib of Beef

Cooked in ale served with butter mash and red cabbage.

Or

Traditional Fish Pie

Cod, haddock and prawns in a rich sauce topped with creamed mash and served with fresh greens.

Sticky toffee pudding

served with double cream.

English cheese board

Selection of English cheeses, with celery and crackers.



Eight Course Classic French Menu

Hors d'oeuvre

Chicken liver pate on toast

Potage

French onion soup

Poisson

Cod Duglere,

Originally created for the Rothschilds this dish is a French classic

Entrée

Cote de Beouf

Served with au poivre sauce and dauphinoise potatoes & mange tout

Or

Cog au vin

Chicken cooked in red wine served with garlic mash & mange tout

Sorbet au citron

Salade

Salad Niçoise

Fromage

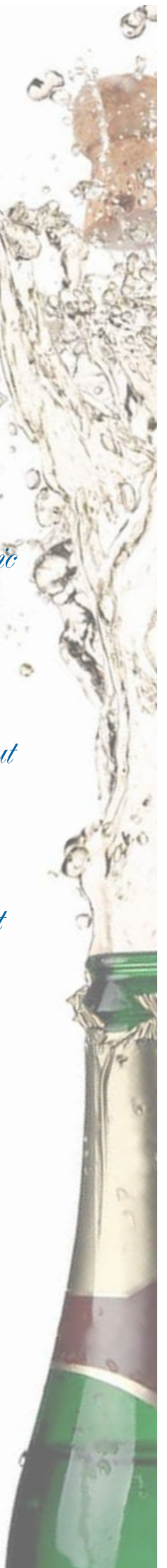
French cheese board with French bread

Dessert

Lemon Tart

Café

£30 per person





CURRY NIGHT MENU

£28 per person

POPPADOMS

served with a selection of dips, raita, mango chutney,
lime pickle and onion & coriander salad.

SAMOSA & ONION BHAJIS

served with yogurt & mint dip & mango chutney.

Tandoori Spiced Leg of Lamb

Chicken Tikka Masala

Chicken Madras

Pilau Rice

Tarka dhal

Naan Bread

Lemon Sorbet



CHINESE NIGHT MENU

£28 per person

Chicken and Sweet corn soup

Selection of Dim Sum

Seaweed, Dumplings, Chicken satay,
Prawn crackers

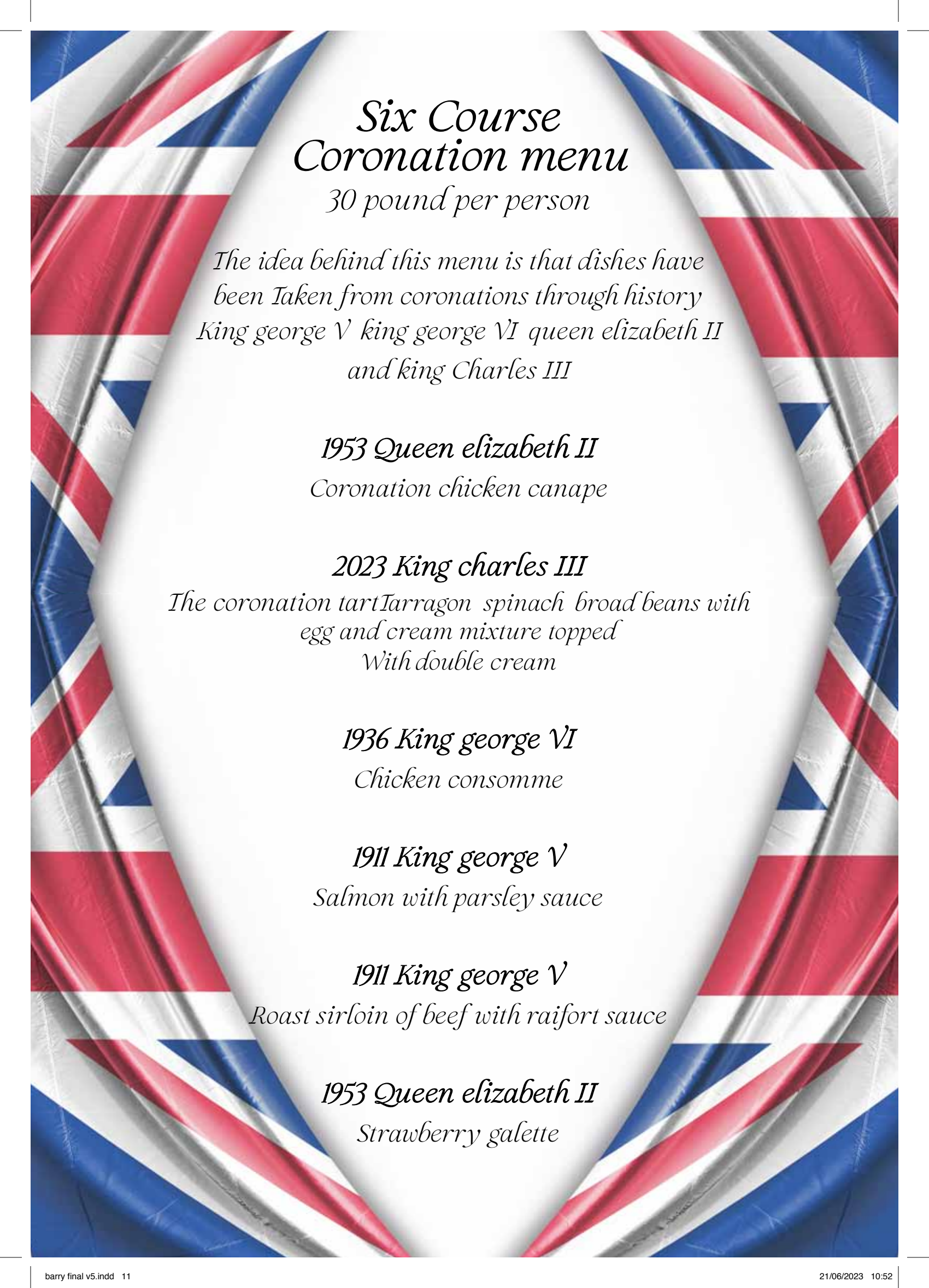
Crispy Duck

Sweet & Sour Pork

Chinese Chicken Curry

Vegetable Stir Fry and Egg Fried Rice

Sorbet



Six Course Coronation menu

30 pound per person

*The idea behind this menu is that dishes have
been Taken from coronations through history
King george V king george VI queen elizabeth II
and king Charles III*

1953 Queen elizabeth II

Coronation chicken canape

2023 King charles III

*The coronation tart Tarragon spinach broad beans with
egg and cream mixture topped
With double cream*

1936 King george VI

Chicken consomme

1911 King george V

Salmon with parsley sauce

1911 King george V

Roast sirloin of beef with raifort sauce

1953 Queen elizabeth II

Strawberry galette

£25 per person

STARTERS

King Prawns

King prawns cooked in garlic and butter served with a lemon rice.

Smoked salmon & prawns

Served with a lemon hollandaise.

Gremolata fish pots

Fish in a cream sauce with herb and lemon crumb topping.

Prawn cocktail

Prawns in a homemade Marie rose sauce served on a bed of Iceberg lettuce with brown bread and butter.

Crab cakes

Served with katsu curry sauce

Chicken & wild mushroom tart

Romany mushrooms

Mushrooms in white wine, cream and garlic served on a brioche bun.

Duck, orange & date terrine

Served with chutney and crusty bread.

Macaroni bites

Served with tomato salsa.

Scotch egg

Egg wrapped in seasoned sausage meat coated in bread crumbs served with a tarragon hollandaise.

Breaded mushrooms filled with cream cheese

Crab, courgette tart

Chicken liver parfait

Served with crusty bread and chutney.

Chicken & bacon salad

Served with a honey mustard sauce.

Ham & leek tart

Chilli, feta & king prawns

Choice of soup served with a bread roll

leek & potato soup, tomato & basil soup, french onion soup, mushroom soup, broccoli & stilton soup, carrot & coriander soup, or beetroot, apple, parsnip soup with blue cheese.

MAIN COURSES

Chicken parmigiani

Chicken fillet covered with a parmesan and herb crumb, topped with mozzarella and parma ham served with a tomato salsa.

Smoked haddock florentine
served with a thermidor sauce.

Salmon & King prawns
served with a lemon hollandaise sauce.

Roast leg of lamb
served with dauphinoise potato and seasonal vegetables.

Beef brisket wellington
served with a rich red wine sauce.

Slow cooked beef steak
served with au poivre sauce.

Beef Bourguignon
Beef cooked in red wine in the traditional french way.

Coq au vin
Traditional french dish chicken cooked in red wine.

Roast beef & Yorkshire pudding
served with roast potatoes, seasonal vegetables and homemade gravy.

Roast pork
served with roast potatoes, seasonal vegetables and homemade gravy.

Chicken supreme
served with a white wine sauce.

Duck al orange
served with dauphinoise potato and French beans.

PIES
Steak & ale pie or steak & stilton pie or chicken & ham pie
served with chips & peas.

Cod wrapped in smoked salmon
served with a white wine cream sauce.

Italian dolcelatte chicken parcels
chicken breast filled with dolcelatte cheese wrapped in Parma ham
served with roasted rosemary new potatoes and fresh greens.

Chicken Marsala
Marsala and wild mushroom cream sauce.

Mixed grill
Gammon steak, pork chop, chicken, sausage, black pudding,
fried egg, tomato, mushrooms, onion rings, chips and peas.

DESSERTS

Orange marmalade & rum soaked raisin brioche pudding
served with egnog crème anglaise.

Sticky toffee pudding
served with clotted cream.

Key lime pie
served with whipped cream.

Fresh Fruit Salad

Jam Roly Poly
served with custard.

Churros Sticks
served with a chocolate dipping sauce.

Sticky chocolate orange cake
served with double cream.

Syrup sponge pudding
served with custard.

Spotted dick
served with custard.

Bourbon street pecan pie
served with double cream.

Lemon meringue pie
served with double cream.

Apple & mixed fruit crumble
served with custard.

Red fruits cheesecake
served with double cream.

Profiteroles with chocolate sauce

Black forest gâteau
served with double cream.

Eton Mess

Crème Brûlée

Caramel apple pie
served with custard.

Cheese & Biscuits

CHEESE COURSE

cheese & biscuits £3 per person as an extra course

£23 per person Menu

STARTERS

Broccoli & Stilton Soup, Leek & Potato Soup, Tomato & Basil Soup, Mushroom Soup, Carrot & Coriander Soup, Vegetable Soup.

Garlic Mushrooms

mushrooms cooked in butter, garlic and parsley served with crusty bread.

Melon & Parma Ham

Deep Fried Brie

with a port and cranberry sauce.

Chicken & Brandy Paté

served with crusty french bread.

Main Course

Pork Tenderloin

served with a tomato and basil sauce.

Traditional Cottage Pie

served with chips and peas.

Peppered Pork Chop

served with chips and peas.

Gammon Ham & Pineapple

served with chips and peas.

Half Roast Chicken & Chips

Homemade Beef Lasagne

served with chips, salad & garlic bread.

Speciality Sausage In Onion Gravy

served with mash potato.

Hunters Chicken

with BBQ sauce, bacon & melted cheese served with chips and coleslaw.

Steak & Ale Pie

served with chips & peas.

Chicken & Mushroom Pie

served with chips & peas.

Chicken Schnitzel

served with a white wine and sage sauce.

Cold Honey Roast Ham

served with parsley sauce, buttered mash and garden peas.

Chicken Chasseur

served with mash potatoes and buttered peas.

Desserts

Fresh Fruit Salad

Blackforest Gateau

Bread & Butter Pudding

Apple Crumble

Profiteroles

Jam Roly Poly

Cheese & Biscuits

VEGAN & VEGETARIAN MENUS

STARTERS

Mozzarella and tomato salad
deep fried mozzarella served with a spicy tomato sauce. **V**

Greek Salad
olive, tomatoes, feta cheese
salad nicoise green beans, new potatoes, tomato,
boiled eggs with olive oil dressing. **V**

Quorn And Green Pepper Caesar Salad. **Vgn**

Garlic Mushrooms
mushrooms cooked in oil, garlic and parsley
served with crusty bread. **Vgn**

Melon & Berries Vegan

Mains

Zesty courgette & ricotta spaghetti
with pinenuts and mint. **V**

Butternut Risotto
meatless balls in a rich tomato sauce. **Vgn**

Nut Roast
mushroom, lentil and sundried tomato wellington
wild mushroom carbonara. **Vgn**

Butternut Squash,
sweet potato & chickpea curry. **Vgn**

Desserts

Devils chocolate cake. **Vgn**
Sticky toffee gingerbread cake. **Vgn**
Fresh fruit salad.
Ice cream. **Vgn**

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