

MENUS



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ALAN PODEMSKY

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**CAMBRIDGE
MASONIC HALL LTD.**

SECOND EDITION – VALID FROM SEPTEMBER 2018

Alan Podemsky at the Cambridge Masonic Hall

BOOKING FORM

Name of Lodge / Chapter:.....

Contact Name:.....

Contact's E-Mail Address:.....

Phone number:

Dining date:.....Dining time:.....

Number of diners:.....

MENU: Please Circle — Officers' Meal.....Option 1.....Option 2

Starters:.....

.....

Mains:.....

.....

Desserts:.....

.....

Cheese & Biscuits?.....YES / NO

ANY SPECIAL DIETARY REQUESTS:.....

.....

PLEASE NOTE:

We require menu choices TWO WEEKS before the dining date with an approximate number of diners.

FINAL DETAILS TO BE CONFIRMED AT LEAST THREE DAYS BEFORE THE DINING DATE:

THIS IS THE NUMBER THAT WILL BE BILLED

THERE IS A MINIMUM REQUIREMENT OF FIFTEEN (15) DINERS.

ALAN PODEMSKY'S CONTACT DETAILS:

E-mail: m.podemsky@sky.com

Telephone: 07941 306 045 or 07423 431 458

Menu Options.

Officers' Meal

Max 25 persons; min 12 persons.

Includes Bread Roll AND Tea/Coffee and Mints.

Main course from Menu Option 1.

Ice Cream and Cheese & Biscuits.

Coffee/Tea & Mints: £12.50

Menu Option One

MINIMUM ORDER IS FOR 15 COVERS

Includes Bread Roll with Starters AND Tea/Coffee & Mints

Any Two Courses: £12.50 (Starter and Main OR Main and Dessert)

Any THREE courses: £15.00.

ADD Cheese And Biscuits for an Extra £1.50 Per Person

PLEASE ADVISE OF ANY SPECIAL DIETARY REQUIREMENTS

Menu Option Two

MINIMUM ORDER IS FOR 15 COVERS

Includes Bread Roll with Starters and Tea/Coffee & Mint

Any Two Courses: £15.00 (Starter and Main OR Main and Dessert)

Any THREE courses: £17.50.

ADD Cheese And Biscuits for an Extra £1.50 Per Person

PLEASE ADVISE OF ANY SPECIAL DIETARY REQUIREMENTS

MENU OPTION ONE

STARTERS — EACH SERVED WITH A SOFT ROLL & BUTTER

Choice of soups:

Broccoli & Stilton;

Leek & Potato;

Minestrone;

Mushroom & Coriander;

Tomato & Basil;

Vegetable.

Seasonal Melon with Fruit Coulis;

Egg Mayonnaise;

Chicken Liver Pâté with Melba Toast and Salad Garnish;

Cod or haddock Fishcake with Salad Garnish;

Deep Fried Whitebait with Tartare Sauce;

Portobello Mushrooms with melted Cheese topping on rocket with balsamic dressing.

MAINS

Bangers and Mash with Onion Gravy and Vegetables;

8 oz. Home-made Beef Burger with Chips;

Cottage pie with Vegetables;

Chilli Con Carne with Rice;

Gammon, Egg and Chips;

Chicken Kiev with Chips and Vegetables;

Beef Lasagne with Garlic Bread and Salad;

Cod or Haddock Fishcakes with Chips and Peas;

Traditional Fried Fillet of Cod with Chips and Peas;

Caramelised Red Onion Tart with Goat's Cheese;

Vegetable Lasagne with Garlic Bread and Salad (v);

Vegetable Stir Fry (v);

Mushroom Stroganoff with Basmati Rice (v).

DESSERTS

Mixed Ice Cream;

Fresh Fruit Salad;

Chocolate Fudge Cake with Ice Cream;

Hot Rice Pudding with Cinnamon and Strawberry Jam;

Warm Apple Crumble Torte with Custard;

Profiteroles with Chocolate Sauce;

Berry topped Cheesecake.

TO FINISH

Tea or Coffee and Mint Chocolates.

MENU - OPTION TWO

STARTERS — EACH SERVED WITH A SOFT ROLL & BUTTER

Choice of soups:

Broccoli & Stilton;

Leek & Potato;

Minestrone;

Mushroom & Coriander;

Tomato & Basil;

Vegetable.

Seasonal Melon with Fruit Coulis;

Egg Mayonnaise;

Chicken Liver Pâté with Melba Toast and Salad Garnish;

Cod or haddock Fishcake with Salad Garnish;

Hummus, Vine Leaves and Pitta Bread;

Tomato & Mozzarella Salad;

Deep Fried Whitebait with Tartare Sauce;

Portobello Mushrooms with melted Cheese topping on rocket with balsamic dressing;

Prawn Cocktail with Marie Rose Sauce;

Smoked Salmon Salad (£1.00 supplement).

MAINS —

*Denotes — Served with a Selection of Fresh Seasonal Vegetables and Potatoes.

Roast Topside of Beef served with Yorkshire Pudding*;

Roast Turkey Breast served with Yorkshire Pudding*;

Roast Loin of Pork served with Yorkshire Pudding*;

Slow Roasted Pork Belly with Apple Mash & Crackling*;

Chicken & Leek Pie, encased in Shortcrust Pastry*;

Roast Chicken Breast with Brie & Broccoli Stuffing*;

Hunters Chicken (with Cheese & Bacon) with Barbecue Sauce*;

Steak, Ale & Mushroom Pie, encased in Shortcrust Pastry*;

Beef Bourignon*;

Beef Cobbler (Beef with Dumplings)*;

Lancashire Hotpot*;

Traditional Fried Fillet of Haddock with Chips, Peas & Tartare Sauce (max. 25 covers);

Slow Braised Featherblade Steak with Wine Gravy*;

Turkey & Ham Salad;

Fish Pie*;

Cold Poached Salmon Salad;

Caramelised Red Onion Tart with Goat's Cheese (v);

Vegetable Stir Fry (v);

Vegetable Lasagne with Garlic Bread and Salad (v).

continued

EXTRA MAINS - £2.00 SUPPLEMENT

Braised Lamb Shank*;
Sliced Lamb Rump cooked in a Rosemary Sauce*;
Cod Loin Steak with a Provencale Sauce with*;
Grilled Sea Bass Fillets with Butter & Caper Sauce*;
Poached Salmon Fillet with Creamy Herb Sauce*.

DESSERTS

Mixed Ice Cream;
Lemon and Mango Sorbet;
Chocolate Fudge Cake with Ice Cream;
Fresh Fruit Salad;
Warm Apple Crumble Torte with Custard;
Profiteroles with Chocolate Sauce;
Bread & Butter Pudding with Custard;
Eton Mess;
Sticky Toffee Pudding with Custard;
Berry topped Cheesecake.

Add CHEESE & BISCUITS for an EXTRA £1.50 PER PERSON

TO FINISH

Tea or Coffee and Mint Chocolates

**IF YOU WOULD LIKE ANY OTHER DISHES WHICH ARE NOT ON OUR MENU,
PLEASE ENQUIRE.**

PLEASE ADVISE OF ANY SPECIAL DIETARY REQUIREMENTS

MINIMUM CHARGE IS FOR 15 COVERS
