

# MENUS



**ALAN PODEMSKY**

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**CAMBRIDGE  
MASONIC HALL LTD.**

**MENU FOR SEPT. 2019 – SEPT. 2021 PERIOD**

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](mailto:m.podemsky@sky.com)

*Telephone:* 07941 306 045 or 07423 431 458

**MENU FOR SEPT. 2019 – SEPT. 2021 PERIOD**

# Menu Options.

## Officers' Meal

Max 25 persons; min 12 persons.

Includes French Bread AND Tea/Coffee and Mints.

**Main course from Menu Option 1.**

Ice Cream and Cheese & Biscuits.

Coffee/Tea & Mints: £13.50

## Menu Option One

**MINIMUM ORDER IS FOR 15 COVERS**

Includes French Bread with Starters AND Tea/Coffee & Mints

Any Two Courses: £13.50 (Starter and Main OR Main and Dessert)

Any THREE courses: £16.00.

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 French Bread with Starters and Tea/Coffee & Mint

Any Two Courses: £16.00 (Starter and Main OR Main and Dessert)

Any THREE courses: £18.50.

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 FRENCH BREAD & BUTTER**

Choice of soups:

Broccoli & Stilton:

Leek & Potato;

Minestrone;

French Onion;

Tomato & Basil;

Vegetable.

Seasonal Melon with Fruit Coulis;

Smoked Mackerel with Salad Garnish and Horseradish Mayo;

Chicken Liver Pâté with Melba Toast and Salad Garnish;

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;

Gammon, Egg and Chips;

Chicken Kiev with Chips and Vegetables;

Shepherd's Pie with Vegetables;

Home made Meatballs with Spaghetti in a Spicy Tomato Sauce

Beef Lasagne with Garlic Bread and Salad;

Traditional Fried Fillet of Cod with Chips and Peas;

Caramelised Red Onion and Goat's Cheese Tart;

Vegetable Lasagne with Garlic Bread and Salad (v);

Vegetable Curry with Basmati Rice (v);

Vegetable Stir Fry (v);

Mushroom Stroganoff with Basmati Rice (v).

## **DESSERTS**

Mixed Ice Cream;

Apple Pie with Custard;

Chocolate Fudge Cake with Ice Cream;

Warm Plum Crumble Torte with Custard;

Profiteroles with Chocolate Sauce;

Berry topped Cheesecake.

Fresh Fruit Salad;

Apple Crumble with Custard

## **TO FINISH**

Tea or Coffee and Mint Chocolates.

## MENU - OPTION TWO

### STARTERS — EACH SERVED WITH FRENCH BREAD & BUTTER

Choice of soups:

Broccoli & Stilton;

Leek & Potato;

Minestrone;

French Onion;

Tomato & Basil;

Vegetable.

Seasonal Melon with Fruit Coulis;

Smoked Mackerel with Salad Garnish and Horseradish Mayo;

Chicken Liver Pâté with Melba Toast and Salad Garnish;

Chicken Dipper with Garlic Mayonnaise and Salad Garnish;

Fishcake with Salad Garnish;

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 (£1.00 supplement);

Smoked Salmon Salad (£1.00 supplement).

### MAINS —

*\*Denotes — Served with a Selection of Fresh Seasonal Vegetables and your choice of Potatoes (Choose from New, Roast, Mash, Sauté or Chips).*

Roast Topside of Beef served with Yorkshire Pudding\*;

Roast Lamb served with Yorkshire Pudding\*;

Roast Turkey Breast served with Yorkshire Pudding\*;

Roast Loin of Pork served with Yorkshire Pudding\*;

Slow Roasted Pork Belly with Crackling\*;

Chicken & Leek Pie, encased in Shortcrust Pastry\*;

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

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

Beef Bourignon\*;

Pork Cordon Bleu - Breaded Pork Escalope stuffed with Ham & Cheese\*;

Lamb Moussaka;

Thai Green Chicken Curry with Basmati Rice;

Beef Cobbler (Beef with Dumplings)\*;

Traditional Fried Fillet of Haddock (in batter or breadcrumbs) with Chips, Peas & Tartare Souce (max. 25 covers);

Slow Braised Featherblade Steak with Wine Gravy\*;

Fish Pie\*;

Vegetable Stir Fry (v);

Vegetable Curry with Basmati Rice;

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

Vegetable Lasagne with Garlic Bread and Salad (v).

continued .....

## **SALADS**

Turkey & Ham;  
Tuna Niçoise;  
Brie & Avocado.

Cold Poached Salmon;  
Chicken Caesar;

## **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 White Wine, Lemon & Chive Sauce\*;  
Poached Salmon Fillet with Creamy Herb Sauce\*.

## **DESSERTS**

Mixed Ice Cream;  
Chocolate Fudge Cake with Ice Cream;  
Fresh Fruit Salad;  
Warm Plum Crumble Torte with Custard;  
Apple Pie with Custard  
Apple Crumble with Custard  
Rhubarb and Ginger Crumble with Custard.  
Profiteroles with Chocolate Sauce;  
Bread & Butter Pudding with Custard;  
Eton Mess;  
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**

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