



Cambridge Masonic Menu 2023/2025

Starters

Fan of melon accompanied by fresh fruit & raspberry coulis.

Pate and Melba Toast

Traditional Prawn cocktail

Egg and prawn mayonnaise.

Chicken Caesar Salad

Smoked salmon parcels filled with cream cheese and chives £1.00 supplement for smoked salmon.

Peppered mackerel fillet and horseradish sauce.

Mushrooms in a garlic cream sauce served on a crusty bread crouton.

Soups

Cream of mushroom

Cream of vegetable

Carrot and coriander

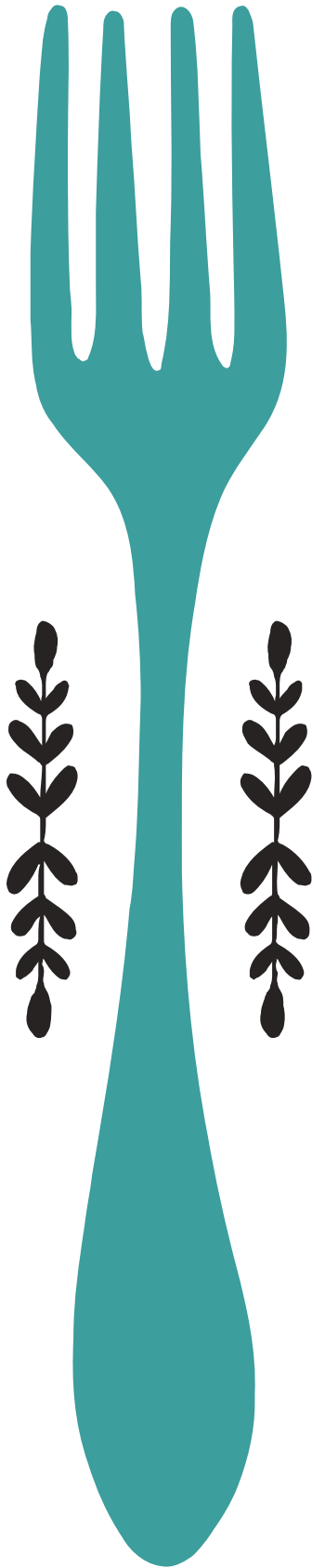
Tomato and basil

Where applicable our starters are served with a side salad and bread rolls and butter, bread will not be provided with a main course.

OR

We can replace your starters with a selection of canapés, these can be served by our staff and some left on tables and the bar.

These have been popular with lodges wishing to have drinks before dinner.



We serve a selection of hot and cold canapés which will vary: an example of this is

Hot breaded scampi with tartare sauce.

Chicken goujons and BBQ dip

Cocktail sausages with mustard dip

melon and Palma ham

asparagus rolls.

Main Course

Chicken and ham pie

Steak and ale pie

Shepherd's pie

Lasagne and garlic bread.

Sausage and mash onion gravy

Roast Beef, Yorkshire pudding & horseradish sauce.

Roast Turkey, sausage and bacon, stuffing, cranberry sauce.

Roast Chicken stuffing and sausage and bacon

Roast Pork apple sauce.

Lancashire Hotpot plus

Gammon and Pineapple

Braised Steak in Onion Gravy.

Salmon with hollandaise sauce.

3 meat salad with 5 fresh salads & new potatoes.

Freshly Made, Vegetarian and Vegan options Available upon request.



All of the hot dishes are served with 2 varieties of Potato to compliment your choice of meal and 3 Seasonal Vegetables

Please note a £1.50 supplement for the following choices

Roast sirloin of Beef

Lamb shanks in minted gravy

Salmon fillet

Dessert

Fruit Crumble

Treacle or Jam Sponge

Spotted Dick

Apple Pie

Sticky Toffee Pudding

Bread and Butter pudding

Fruit Cheesecake

Eaton mess

Lemon meringue pie

Strawberries and cream

Fresh fruit salad

Chocolate profiteroles.

Trifle

Christmas pudding.

Bakewell tart.

Please choose you accompaniment for everyone from either:

Custard or cream



Cheese board.

A tray of cheeses usually British Brie, cheddar and stilton with a good variety of crackers.

For additional charge of £1.00 we can add, grapes, celery and apple and ale chutney.

Coffee and tea.

We also have a fine dining menu. This is available upon request.

We can cater for all vegetarian, vegan, and gluten free meals. We do require prior notice of these.

Vegetarian options:

Root vegetable pie

3 cheese broccoli bake

Mushrooms & cranberry wellington.

Roasted pepper and Emmental cheese lattice

Moroccan nut roast

3 bean chilli

Butternut squash and sweet potato curry

We also can provide specially prepared halal meals.

Any of our guests with allergens should advise us when ordering and if possible, provide a contact number so any queries can be sorted out before the event.

Bespoke Meals

Please be aware that we can offer alternative dishes to the above however we would have to quote for these at the time.



Prices:

3 Course £20.00

4 Course £23.00

These assume that:

Payment is by Bacs

Table can be cleared before the Loyal Toast

Diners are seated at the agreed time

Contact

Please do not hesitate to contact us for any queries or if there is a more specialist menu requirement.

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