

# Menus

One of the ways that we make the experience bespoke is to price the individual courses rather than the whole menu, allowing you to create the perfect menu at a cost that suits you. Starters and mains are split into three price brackets, with sweets into two. We ask that you pick one option from each course. However it is possible to pick 2 or 3, but a pre-order of guests choices would be needed.

## Starters

(£4.50 per head)

Assiette of melon with lemon sorbet  
Warm tartlet of balsamic beetroot and goats cheese  
Chicken liver and brandy pâté  
Traditional prawn cocktail  
Carrot and coriander soup  
Broccoli and stilton soup  
Tomato and basil soup  
Leek and potato soup

## Starters

(£5.50 per head)

Bruschetta with sun-dried tomato, roasted red pepper and mozzarella  
Smoked haddock fish-cake, with spinach cream sauce  
Cured herb salmon, buttered granary bread and horseradish creme fraiche  
Smoked mackerel and horseradish pâté  
Mushroom risotto with melted brie and truffle oil  
French onion soup with croque monsieur  
Asparagus spears, wrapped in Parma ham, with white butter sauce  
Pea and mint soup with glazed goats cheese

## Starters

(£6.50 per head)

Smoked duck salad with spiced plum chutney  
Queen scallops St Jaques  
Smoked salmon, prawn and cream cheese roulade, with herb oil and pea shoots  
Smoked chicken and pancetta salad  
Roasted fennel, celeriac and rosemary soup  
Thai fish-cakes with asian rice salad

# *Main Course*

## *- Buffet Options -*

### *Mains Buffet*

(£11.00 per head)

**Cold plated buffet consisting of:**

Pear, fennel and watercress salad

Fine green beans and buttered almonds

Tomato, mozzarella and basil

Vietnamese rice salad

Whole salmon fillet with spicy bean salsa

Minted new potatoes

Chicken coronation

Vegetarian option

Waldorf salad

Tossed salad

Sliced ham

Sliced beef

Coleslaw

### *Mains Buffet*

(£12.50 per head)

**Hot carvery buffet consisting of:**

Poached salmon and bean salsa

Roast loin of pork

Honey and mustard chicken

Roast beef

**All served with appropriate traditional trimmings:**

Mixed seasonal vegetables

Yorkshire puddings

Roast potatoes

New potatoes

# *Main Course*

## *- Individual Options -*

### *Mains*

(£12.50 per head)

Roast beef and Yorkshire pudding  
Roasted loin of pork with crackling and apple sauce  
Chicken breast with a tarragon sauce  
Salmon steak with spinach hollandaise sauce  
Slow cooked belly pork with spring onion mash, and a cider reduction

### *Mains*

(£14.50 per head)

Pan roasted chicken breast, spinach and mushroom stuffing, chive beurre blanc sauce  
Duck breast, fondant new potatoes, and a Cointreau jus  
Lamb henry, mashed potato, with a mint and red currant jus  
Baked sea bass, julienne vegetables, Pernod and herb butter  
Roasted leg of rosemary lamb, celeriac puree, and a rich lamb sauce

### *Mains*

(£16.50 per head)

Pork tenderloin stuffed with an apricot forcemeat, served with a creamy rosemary and brandy sauce  
Monkfish fillet, wrapped in Parma ham, watercress crushed new potatoes, saffron cream sauce  
8oz beef fillet, wild mushroom gratin, borderlaise sauce  
Rack of lamb with black pudding and a madeira jus  
Venison loin, sweet potato puree, green herb salad, and red wine vinaigrette

# *Vegetarian Choices*

(£12.50 per head)

5 onion risotto, fried leeks and a black olive and red wine reduction  
Red onion and goats cheese tartlet with herb oil and balsamic glaze  
Wild mushroom cannelloni, baked in a parmesan cream sauce  
Buttered leek and Gruyère tarte au tin

# *Vegetable Accompaniments*

Dauphinoise potatoes  
Creamed mashed potato  
Lemon and thyme potatoes  
Green herb risotto  
Sauté paprika potatoes  
Roast potatoes

Roasted Mediterranean vegetables  
Seasonal mixed vegetables  
Garlic and thyme carrots  
Cauliflower cheese  
Fine green beans  
Honey glazed parsnips

# *Sweets*

(£4.50 per head)

Steamed ginger sponge and creme anglais  
Strawberry Eton mess  
Traditional apple crumble and custard  
Raspberry and hazelnut pavlova  
Traditional summer pudding  
Sticky toffee pudding and vanilla ice-cream  
Lemon posset and shortbread

# *Sweets*

(£6.50 per head)

Strawberry shortcake tower, chantilly cream, praline ice-cream  
Apricot and brioche pudding, creme anglais  
Poached pear, chocolate sauce and vanilla ice-cream  
Hot chocolate fondant  
Caramelised lemon torte with creme fraiche and lemon gel  
White chocolate and Baileys mousse

**All meals are served with tea and coffee**

**Cheese and biscuits served as an additional course (£4.50 per head).**

# *Evening Party Menu*

(£8.50 per head)

## **Finger buffet consisting of:**

Selection of sandwiches and wraps  
Mini Yorkshire puddings with beef and creamed horseradish  
Nidderdale pigs in blankets  
Hand cut chunky chips  
Selection of ciabatta pizza  
Sausage rolls  
Pork pies  
Spiced chicken goujons  
Vegetable samosa  
Stuffed new potatoes  
Smoked salmon bruschetta

Selection of mini puddings £3.50 per head

**Roast beef/pork baguettes, chunky chips and gravy £7.50 per head**

**Bacon and sausage butties (£3.50 per head)**

**Hand cut chunky chips (£1.00 per head)**

**Hog roasts are available, please call for information.**

Please contact us for further information



## **HARROGATE MASONIC HALL**



E-mail: [info@harrogatemasonichall.com](mailto:info@harrogatemasonichall.com)

Telephone: 01423 504473

Mobile: 07903 859 977

Masonic Lodge, Station Avenue, Harrogate, North Yorkshire, HG1 5NE