



KNOWLE MASONIC CENTRE DINNER MENUS

ALL MEALS SERVED
WITH A BREAD
ROLL, COFFEE AND
MINTS



Homemade Canapés

VEGGIE

Wild mushroom and blue cheese tart

Roast butternut and feta arancini

Asparagus frittata with a red pepper
chutney

Sweet potato bhajis with a cucumber raita

Goats cheese fritter with chilli jam

MEAT

Anya potatoes topped with cream cheese
and crispy bacon

Rare roast beef in a Yorkshire pudding with
a horseradish crème fraiche

Confit duck and hoisin wrap with spring
onion

Minted Lamb tartare served on a crostini

Crispy chicken bonbon

FISH

Smoked salmon blini with quail's egg

Thai fish cakes with sweet chilli sauce

Smocked trout with beats on a horseradish
rosti

King prawn and mango skewer

Crab and lemon mascarpone pinwheel





Starters

Soups: Leek and Potato, Cream of Tomato, Creamy Wild
Mushroom, French Onion and Cullen Skink

Ham Hock Terrine with Piccalilli

Brixworth Pate and Red Onion Jam

Prosciutto Crudo with Melon and Dressed Rocket

Salmon Rillettes with Cucumber Ribbons

Classic Prawn Cocktail in Marie Rose Sauce

Stuffed Flat Field Mushroom with Blue Cheese and Bacon

Warm Red Onion and Goats Cheese Tartlets

Glazed Goat Cheese with Marinated Beetroot

Potted Creamy Mushroom and Smoked Bacon

Smoked Mackerel Pate with Horseradish Crème Fraiche

Smoked Salmon with Capers and Lemon

Deep Fried Brie with a Cranberry Chutney

Devilled Whitebait with Aioli

Southern Fried Chicken Goujons with a Sweet Chilli Mayo



Main Course

SERVED WITH CHEF SELECTION ON
SEASONAL VEGETABLES

**IF YOU WOULD LIKE PLAIN VEGETABLES PLEASE STATE ON
YOUR BOOKING FORM*

Beef

Pressed Beef Brisket, with Red Onion Jus

Beef Short Rib (12oz) Braised with a Sauce of its Own Juices

Roast Rump of Beef Yorkshire Pudding and Gravy

Steak and Ale Pie with a Puff Pastry Lid

Chicken

Chicken and Bacon in a White Sauce with a Puff Pastry Lid

Lemon and Thyme Roasted Spatchcock Boneless Whole
Chicken, Thyme Jus

Galantine of Chicken, Wild Mushroom/Jus

Chicken Kiev Oozing with Garlic Butter and Panko Crumb

Free Range Chicken Breast with a Chasseur, Champagne and
Grape or Wild Mushroom Sauce

Lamb

Harissa Rubbed, Char Roasted Shoulder of Lamb

Barnsley chop with a redcurrant and mint sauce

Rosemary studded leg of lamb with gravy
(+ £1 *Supplement*)

Pork

Pork T Bone Chop 8oz, with Mustard Sauce

Braised Pigscheeks with Apple Cider Cream Sauce

Baked Loin of Ham, Parsley Sauce

Pork Schnitzel Breaded Pork Escalope

Roast Loin of Pork Cooked on the Bone with Gravy

Fish

Pan Fried Fillet of Seabass, Lemon and Chive Sauce

Roast Fillet of Salmon, Hollandaise Sauce

Baked Fillet of Hake with a Tarragon Sauce

Vegetarian

Wild Mushroom Frittata with a Mustard Sauce

Butternut and Goats Cheese Arancini With Lemon Sauce

Spinach and Ricotta Cannelloni

Butternut Squash and Lentil Filo Wellington (Vegan)

Turkey

*Roast Turkey with stuffing, pigs in blankets and gravy

**If you'd like Christmas crackers and decorations along with your meal, please let us know. Supplement charge +£0.75pp*



Desserts

Treacle Sponge Pudding with Custard

Seasonal Crumble with Custard

Jam Roly Poly and Custard

Spotted Dick and Custard

Bread and Butter Pudding and Custard

Apple Pie and Custard

Warm Bakewell Tart and Cream

Chocolate and Salted Caramel Tart

Lemon and Raspberry Posset

A Selection of Ice Creams

Creme Brulée

Strawberry Eaton Mess

Fruit Salad with Pouring Cream

Rice Pudding

Chocolate Fudge Cake

Cheese and Biscuits

*Christmas Pudding with Brandy Sauce

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Sharing Menus

2 COURSES FOR SMALLER
NUMBERS

Mains

Lasagne with Salad, Garlic Bread and
Roast New Potatoes

Mousaka with Salad, Garlic Bread and
Roast New Potatoes

Cottage Pie with Mixed Greens and
Crusty Bread

Irish Stew with Greens and Soda Bread

Beef Stew, Mash and Greens

Fish pie with Greens and Crusty Bread

Coq au vin, New Potatoes and Roast
Roots

Desserts

Cheese Board

Fruit Salad and Cream

Lemon Tart and Raspberry Ripple Ice
Cream

Ice Creams

Apple Pie and Custard



Price List

Over 20 Guests

3 course menu

£18.50

13 - 19 Guests

3 course menu

£19.50

13 Guests or less

3 Course menu

A minimum of 13 meals will be charged at £19.50

Sharing Menu for Late Nights and Low Numbers

£15.50

Reduce to 2 Course Menu

- £1.50

Add a Cheese board

£1.50

Choice Menu

+ £1 per additional choice (not including dietaries)

*minimum numbers apply

Member Socials and Non Resident Lodge Meetings

From £22

3rd Party Booking

From £25

Add Pre-prepared Canapes

2 for £1.50

Add Homemade Canapes

2 FOR £3

3 FOR £4.50

5 FOR £7

7 FOR £9

BUFFET MENUS ATTACHED



Buffet Menus

FOR MINIMUM NUMBERS OF 25

Option A

Selection of Freshly Cut Sandwiches
Selection of Cakes

Tea/Coffee

£7.00 pp

Option B

Selection of Freshly Cut Finger Sandwiches
Selection of Cakes
Chicken Skewers
Smoked salmon and cream cheese tarts

Tea/Coffee

£10.00 pp

Option C

Hot meat rolls carved in front of you
Rump of beef and pork loin
Cold poached Salmon
A selection of salads
Cheese board or selection of Cakes

Tea & Coffee

£13.50 pp

Option D

Assorted sandwiches
Chunky chips
pork pies
Chicken goujons sweet chilli sauce
Indian selection mint yogurt
Fish goujons and tartare sauce
Quiche
Deep fried Brie and cranberry sauce

Tea and coffee

£13.50



Contact Us

IF YOU'D LIKE MORE
INFORMATION

Call Rupert on

07977217502

or

Email us at

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