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| **SEVERN STREET MASONIC HALL**  **September 20 – August 21** | | |
| ***Starters*** |  |  |
| Soup served with bread, butter, olive oil & balsamic  Choice: Tomato & Basil, Highland Vegetable, Carrot & Coriander or Leek & Potato |  | Duo of Melon (V)  Served with a sorbet |
| Garlic Mushrooms (V)  Aioli Mayonnaise with mixed leaves |  | Egg Mayonnaise  Served with Salad |
| Chicken Goujons  With seasonal salad leaves & BBQ dip |  | Scampi  With salad and lemon |
| Mozzarella & Beef Tomato Salad (V)  With Balsamic Dressing |  | Smoked Salmon Salad (75p supplement)  Served with lemon dressing |
| Pate  Served with Chutney & Salad |  |  |
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| ***Main Courses*** with a selection fresh seasonal vegetables & choice of two potato dishes | | |
| Slow Roasted Beef  with Yorkshire pudding |  | Cottage Pie  minced beef with vegetables topped with mashed potato |
| Grilled Gammon Steak  served with pineapple or egg |  | Beef Bourguignon  tender steak in a rich onion, mushroom & thyme sauce |
| Homemade Steak & Ale Pie  Tender steak encased in puff pastry |  | Salmon Wellington  served with parsley sauce |
| Slow Roast Pork  with a cream sauce |  | Traditional Faggots  served with creamy mash potatoes, peas, and a rich gravy |
| Oven Baked Cod with Herb Crust  Breadcrumb crust with thyme & rosemary |  | ***Additional Costs Mains***  (£1.95 Supplement) |
| Chicken & Mushroom Cream Pie  with a creamy mushroom sauce with a puff pastry |  | The Severn Street Mixed Grill  meat lover’s delight |
| Roast Chicken Breast  in a Cream of Leek & Mushroom sauce |  | Grilled Sirloin Steak  with onion rings, grilled tomato & a pepper sauce |
| Beef Lasagne  served with garlic bread |  | Roast Leg of Lamb  marinated in honey & mint |
| Chicken Tikka Curry  served with Naan bread & poppadom |  | Chef’s Table Carvery: Turkey, Pork, Beef  (£2.50 supplement per person) |
| ***Vegetarian Options*:** Nut Roast, Linda McCartney Sausages in Gravy, Mushroom Stroganoff, Vegetable Moussaka, Spicy  Bean Burger, Quorn Cottage Pie, Vegetarian Soya Strips, Spinach & Ricotta Cannelloni, Tomato & Mozzarella Pasta Bake. | | |
| ***Desserts*** served with custard or fresh cream | | |
| Apple Pie |  | Treacle Tart |
| Apple Strudel |  | Bread & Butter Pudding |
| Rice Pudding served with Strawberry Jam |  | Cheesecake |
| Fresh Fruit Salad served with Ice Cream or Fresh Cream |  | Trio of Ice Creams |
| Strawberry Pavlova |  |  |
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| Cheese & Biscuits (V) (£1.00 supplement per person) |  | Cheese & Biscuits Sharing Platter  (Extra Course - £2.00 supplement per person) |

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| **Festive Board Banquet (3 Courses)** | **Price (per person)** | **Number of Covers** |
| Full Dining Waitress Service | £19.25 | 15 to 22 |
|  | £18.25 | 23 plus (maximum 85) |
| **Self Service (3 Courses)** | £18.50 | 10 to 15 |
|  | £18.00 | 16 to 22 |
|  | £17.50 | 23 plus (maximum 85) |
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| **2 Courses available on Festive Board & Buffet -£1.50 per person** | | |