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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 MayonnaiseServed with Salad |
| Chicken Goujons With seasonal salad leaves & BBQ dip |  | ScampiWith salad and lemon |
| Mozzarella & Beef Tomato Salad (V)With Balsamic Dressing |  | Smoked Salmon Salad (75p supplement)Served with lemon dressing |
| PateServed with Chutney & Salad |  |  |
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| ***Main Courses*** with a selection fresh seasonal vegetables & choice of two potato dishes |
| Slow Roasted Beefwith Yorkshire pudding |  | Cottage Pieminced beef with vegetables topped with mashed potato |
| Grilled Gammon Steakserved with pineapple or egg |  | Beef Bourguignontender steak in a rich onion, mushroom & thyme sauce |
| Homemade Steak & Ale PieTender steak encased in puff pastry |  | Salmon Wellingtonserved with parsley sauce  |
| Slow Roast Porkwith a cream sauce |  | Traditional Faggotsserved with creamy mash potatoes, peas, and a rich gravy |
| Oven Baked Cod with Herb CrustBreadcrumb crust with thyme & rosemary |  | ***Additional Costs Mains***(£1.95 Supplement) |
| Chicken & Mushroom Cream Piewith a creamy mushroom sauce with a puff pastry |  | The Severn Street Mixed Grillmeat lover’s delight  |
| Roast Chicken Breastin a Cream of Leek & Mushroom sauce  |  | Grilled Sirloin Steakwith onion rings, grilled tomato & a pepper sauce |
| Beef Lasagneserved with garlic bread |  | Roast Leg of Lambmarinated in honey & mint |
| Chicken Tikka Curryserved 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, SpicyBean 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** |