

# Masonic Menu 2022 -2023



Ashlar House  
23 Eastern Way  
Bury St Edmunds

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## Starters

**Selection of Chef's Soup to include  
Cream of Asparagus, Stilton and Broccoli , Leek and Potato  
Roasted Tomato and Basil, Wild Mushroom or Cream of Vegetable**

**Fanned Seasonal Melon with Stem Ginger  
Medallions of Smoked Mackerel with Horseradish Sauce  
Deep Fried Fish Goujons with Tartare Sauce  
Roasted Vegetable and Goats Cheese Tart  
Egg Mayonnaise with Prawns in Marie Rose Sauce  
Coarse Liver Pate with Spiced Chutney and Sliced Ciabatta**



## Main Course

**Poached Salmon with Sweet Chili Sauce  
Baked White Fish in Light Herb Crumb with Tartare Sauce  
Roast Chicken with Traditional Trimmings  
Breast of Chicken in Cream & Wine Sauce with Tarragon  
Chicken ,Ham with Creamed Leeks Topped with Pastry  
Hunters Chicken with BBQ sauce  
Roasted Loin of Pork with Crackling and Apple Sauce  
Baked Suffolk Gammon with Pineapple OR Parsley Sauce  
Steak Pie cooked in Local Ale with Mushroom and Onion  
Beef and Vegetable Stew with Herb Dumpling  
Braised Beef Steak cooked in Red Wine  
Sliced Turkey, Ham and Beef Salad with Trimmings**

**All Main Courses served with selection of Fresh Vegetables**

## Dessert

Bramley Apple Pie

Lemon Meringue Pie

Fresh Cream Gateaux

Fresh Cream Trifle

Fruit Topped Cheesecake

Profiteroles with Chocolate Sauce

Seasonal Fruit Crumble

Bread and Butter Pudding

Peach Melba

Fresh Fruit Salad

Sponge Pudding

All Desserts served with Fresh Cream or Custard as appropriate

Ice Cream IS **NOT AN ALTERNATIVE** and must be pre ordered

## Cheeseboard

with Stilton Brie and Cheddar, Biscuits and Celery

## Coffee, Tea, and Mints

## Menu Pricing

Standard four course @ £25.00 per head

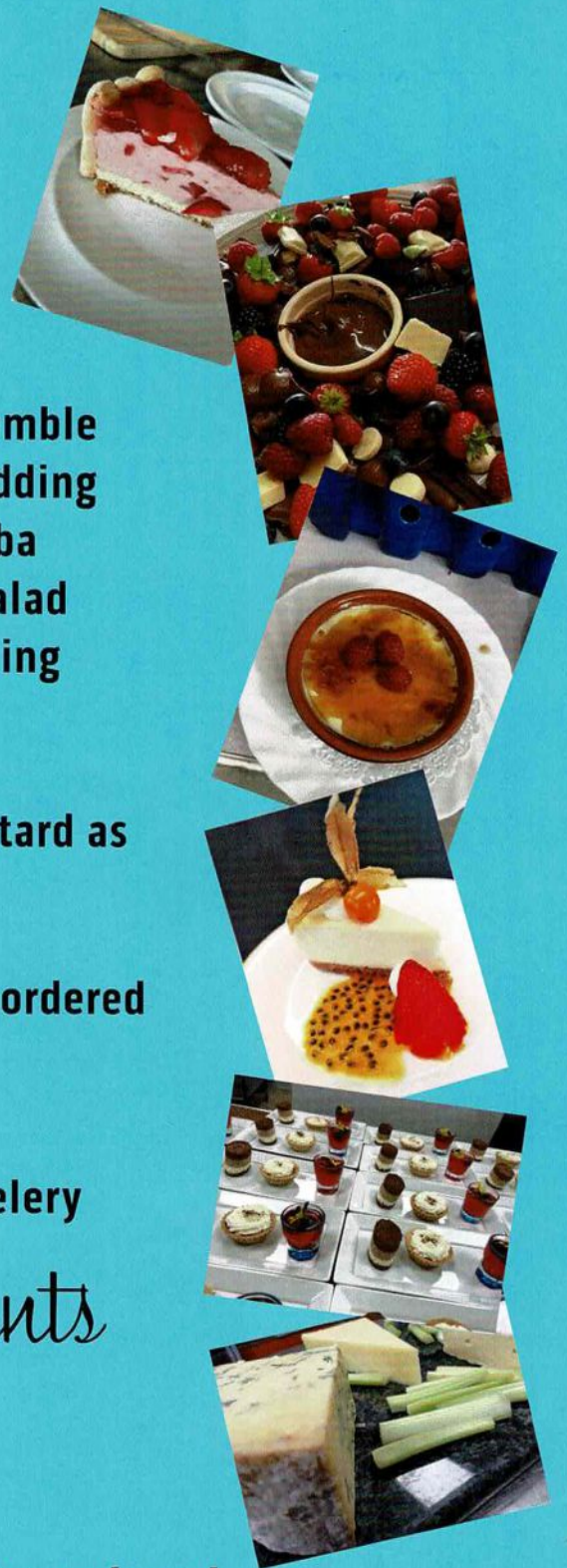
Starter, Main Course, Dessert, Cheeseboard and Coffee

Standard three course @ £23.00 per head

Starter, Main Course, Dessert\* and Coffee

\* Cheese may be selected as a pre ordered alternative to dessert, but this will require a list of the names of those that have requested this option to be supplied when confirming numbers along with a clear indication on seating plan of where they are seated.

If neither of these is supplied we reserve the right to remove this option.



# Supper Menu

It is appreciated that as things are beginning to return to normality after the last two years that the cost of dining at a festive board is a contentious issue to this end we are able to offer the following dishes as a two-course menu should you prefer an offering at a reduced cost.

Chicken Curry with Rice  
Sausage and Mash with Onion Gravy  
Gammon with Chips, Peas  
Shepherd's Pie  
Lasagne with Salad  
Followed by any of the desserts listed above

**This is a fixed menu with no alternative options available with the exception of dietary requirements.**

Standard two course @ £18.50 per head

Please note this option has a minimum of 20 Covers and does not include coffee or tea after the meal which can be added at a charge of £1.50. per head.

## Terms and Conditions of Booking

While we are happy to accommodate any special dietary requirements such as gluten or lactose intolerance please ensure that **ALL** such requests are made at the time of booking your final numbers.

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The minimum number for which catering can be provided is **15 covers**, while we are quite happy to still provide a meal for numbers below this you will be charged for a minimum of 15 covers.

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Menu and Provisional numbers to be notified a minimum of **10 working days prior to meeting**. Bookings will only be accepted on the approved booking form to be emailed or delivered to our office.

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Final numbers to be confirmed in writing a **minimum of 3 working days** prior to meeting no further reductions will be accepted after this time and the full dining charge will be made. If notification made by phone a written confirmation will still be required.

A clear and legible seating plan indicating the seating position of any members or guests with special dietary requirements must be supplied before the meeting commences.

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**If any changes to the menu need to be made on the day due to special dietary requirements not being notified in advance then there will be a surcharge levied as follows**

**£3.00 per head Alternate Starter or Dessert & £7.50 per head for Alternate Main Course.**

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Payments for meal and any other charges must be made at the end of service unless prior arrangements have been made for payment to be made by BACS following the event. If it is the intention of the treasurer to opt for this method of payment then we will require written notice in advance of the meeting. Cheque or cash payments may be made on the day.

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**If for any reason payment fails to be made on the day and is not made within 5 working days of the meal having been served then we reserve the right to make a surcharge on that invoice.**

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**All prices quoted are inclusive of VAT charged at 20%**

All dishes offered are subject to availability and given the extremely fluid nature of our overhead costs we reserve the right to make any alterations in this selection without prior notice.