

Masonic Menu 2024-2025

Starters

Selection of Chef's Soup to include

Cream of Asparagus , Stilton & Broccoli , Creamed Leek & Potato
Roasted Tomato & Basil , Wild Mushroom or Cream of Vegetable
Fanned Seasonal Melon with Stem Ginger , Florida Cocktail
Medallions of Smoked Mackerel with Horseradish Sauce
Deep Fried Fish Goujons with Tartare Sauce, Prawn Cocktail Marie Rose
Red Onion & Goats Cheese Tart , Whitebait with Tartare Sauce
Egg Mayonnaise with Prawns
Coarse Liver Pate with Spiced Chutney and Sliced Ciabatta

Main Course

Poached Salmon with Hollandaise
Baked Fish Pie topped with Mash Potato and Cheese
Roast Chicken with Traditional Trimmings
Breast of Chicken cooked in a Red Wine Sauce with Mushrooms
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 Parsley Sauce
Steak Pie cooked in Local Ale with Mushroom & Shallots
Roast Topside of Beef with Horseradish
Beef & Vegetable Stew with Herb Dumpling
Braised Beef Steak cooked in Local Ale
Braised Lamb Shank cooked in Red Wine
Three Meat Salad, with New Potatoes and a selection of Seasonal Salads
Poached Salmon Mayonnaise , with New Potatoes and a selection of Seasonal Salads

All Main Courses served with selection of Fresh Vegetables

Dessert

Apple Flan

Seasonal Fruit Crumble

Fruit Pavlova

Bread and Butter Pudding

Fresh Cream Gateaux

Peach Melba

Fresh Cream Trifle

Fresh Fruit Salad

Fruit Topped Cheesecake

Sponge Pudding

Profiteroles with Chocolate Sauce

Lemon Meringue Pie

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

A Standard four course @ £28.00 per head

Starter, Main Course, Dessert, Cheeseboard and Coffee

B Standard three course @ £26.00 per head

Starter, Main Course, Dessert OR Cheese and Coffee**

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

C Fixed three course @ £25.00 per head

Starter, Main Course, Pudding and Coffee

Please note that all diners must have either dessert OR cheese for the third course the decision over which will be served to be made by the secretary/ dining steward of each unit when booking.

Budget Menu

The cost of dining at a festive board remains 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

PLEASE NOTE This is a fixed menu with no alternative options available.

Two course @ £20.00 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 £2.00. per head.

We will also reduce the staff ratio subject to numbers dining which will possibly need the stewards of any unit to assist with clearing the tables. Paper tablecloths and not linen will be used

Buffet Supper

Should your meeting have insufficient numbers, or you want to have a less formal festive board we will be happy to arrange for a selection of assorted sandwiches/ buffet items to be provided.

Prices for this service will start from **£12.00 per head**



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Special Events

For special occasions that require a menu, or dishes not covered by the above selection please email the office with any request and we will provide a quotation or advise any surcharges applicable .

Example Dishes include,

Fanned Avocado with Prawns

Smoked Salmon with Lemon

Sliced Gravdlax

Sliced Meat Hors D'ouvre

Smoked Duck with Raspberry Vinaigrette

Baked Red Snapper with Salsa dressing

Fillet Beef en Croute

Medallions of Beef with Port Jus

Roast Maigret of Duck

Roast Sirloin of Beef

Roast Venison Casserole

Roast Rack of Lamb with Redcurrant

Baked Alaska

Crème Brulé

Meringue Roulade

Panna Cotta

Baked Pear in Red Wine

Prices valid from

September 1st, 2024, to August 31st, 2025.

Terms and Conditions of Booking

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

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.

Notification of Menu and Numbers

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 address.

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 is 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 . We cannot be held responsible for members and guests not adhering to this plan

If any changes to the menu need to be made on the day due to special dietary requirements of any member or guest not being notified in advance then there may be a surcharge levied as follows

£4.00 per head Alternate Starter or Dessert or Additional Cheese

£8.50 per head for Alternate Main Course.

Sit Down / Meal Service Times

Unless advised to the contrary all lunches are cooked for **1.00pm** and evening meals for **8.00pm** . If a meeting overruns as they sometime do ,
We are happy to accommodate a variation of this time by a maximum of 15 minutes.

However please note that the latest acceptable time will be **8.30 pm** .
If sit down time exceeds this, then we reserve the right to make an additional charge to your treasurer commensurate with the additional staff costs incurred and likewise we would expect that on occasions when the festive board is to be extended due to the occasion, i.e. an installation or Burns night dinner that the staff are allowed to complete the clearing of the tables prior to speeches commencing or that a suitable break is inserted into the toasts to permit that clearing to be completed.

We reserve the right to make a retrospective charge should these requests not be adhered to when practical.

Payments

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 and will be received by the chef on duty.

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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.