

# Halsey Masonic Hall Summer Menu 2017

**£20 per person**

**Any starter or dessert may be substituted for any other on the Menu**

Tea, Coffee and Biscuits before meetings or during a call-off is £1 per person



## **MENU - 1**

Crab and Avocado Stack with rocket and a truffle dressing.

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Blackened Chicken supreme, ciabatta  
pont neuf potatoes and coleslaw

\*\*

Homemade Jaffa cake

\*\*

Cheeseboard & coffee



## **MENU - 2**

Potted shrimp with herb croutes

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Lemon and herb marinated lamb with mediterranean vegetables and taboulet

\*\*

Strawberries and cream

\*\*

Cheeseboard & coffee

# Halsey Masonic Hall

## Summer Menu 2017

### MENU – 3

Pea and mint soup with creme fraiche

\*\*

Slow roasted belly of pork on cider sauce,  
Creamed potatoes and seasonal vegetables

\*\*

Apple turnover with Cream

\*\*

Cheeseboard & coffee



### MENU - 4

Warm brie and slow roasted garlic croutes

\*\*

Gammon steak, home blushed tomatoes, chunky chips  
with apple and prune compote

\*\*

Eton Mess

\*\*

Cheeseboard & Coffee



### MENU - 5

Sardines on toast with tomato and baby leaf

\*\*

International sausage, potato and onion bake  
served with sundried tomatoes and baby leaf

\*\*

Summer fruit syllabub

\*\*

Cheeseboard and coffee

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## MENU - 6

Carpaccio of tuna with beans, egg and olives

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Roast chicken breast with stuffing and chicken gravy

Roasted potatoes and seasonal vegetables

\*\*

Salted bailey's chocolate truffles with praline cream

\*\*

Cheeseboard and coffee



## MENU - 7

Salmon, home cured with beetroot on a honey mustard dressing

\*\*

Selection of cold meats with mixed salad and  
new potatoes

\*\*

Summer pudding

\*\*

Cheeseboard & Coffee



## MENU - 8

Melon and Parma Ham

\*\*

Roasted salmon supreme with a lemon & tarragon dressing

Roasted Mediterranean vegetables and boiled new potatoes

\*\*

Strawberry and raspberry tart

\*\*

Cheeseboard & Coffee

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## MENU - 9

Cheese and tarragon tart with red onion marmalade

\*\*

Salt beef with roasted new potatoes, pickled vegetables  
on a dijon dressing

\*\*

Lemon posset with ginger shortbread

\*\*

Cheeseboard and coffee



## MENU - 10

Gazpacho soup with Grana Padano and truffle cream

\*\*

Fish layer of courgettes and goats cheese,  
new potatoes and Roast capsicum and tomato salad

\*\*

Fresh fruit platter and sorbet

\*\*

cheeseboard and coffee



## MENU - 11

Cheesy mushrooms on toast

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Chicken and ham puff pastry topped pie with roasted baby potatoes and seasonal  
vegetables

\*\*

Rich chocolate mousse with cherry compote

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Cheeseboard and coffee