



CARDIFF MASONIC HALL

MASONIC DINING MENU

FEBRUARY TO JULY 2018



1 course - £11
2 courses - £15
3 courses - £18



*“Please note that the prices indicated are based
on one selection per course as appropriate.”*



CARDIFF MASONIC HALL

STARTERS

Chef's Soup

Select from Tomato and Basil, Leek & Potato, Vegetable,
Spiced Parsnip, Carrot & Coriander

Chef's Luxury Soup

Broccoli and Stilton, Roasted Red Pepper, French Onion, Croquette and Brie, Minestrone,
Mushroom and Tarragon, Traditional Welsh Cawl

Pates Served With Crusty Bread

Chicken Liver Parfait, Ardennes Pate, Brussels Pate, Smoked Mackerel Pate

Chef's Luxury Pates And Terrines

Smoked Salmon and Dill Pate, Ham Hock Terrine with Piccalilli,
Smoked Trout and Champagne Pate

Prawn Cocktail with Marie Rose Sauce

Marinated Buffalo Mozzarella Slices with Tomatoes and Pesto

Seasonal Melon and Fresh Coulis

Red Pepper and Goat's Cheese Tart with Chive Crème Fraîche

Welsh Rarebit Grilled Cheddar Roux On Toast
Deep Fried Baby Camembert with Cranberry Chutney

Mushroom Fricassée on Toasted Brioche and Smoked Bacon Lardoons

Black Olive Tapenade with Crusty Roll and Salad

Cold Poached Salmon with Lemon Aioli

Spicy Chicken Wings with Sweet Chilli Mayo

Egg Mayonnaise

Salmon Fishcake with Spring Onion Crème Fraîche

Mixed Indian Starters





CARDIFF MASONIC HALL

MAINS

Served with Potato and two Seasonal Vegetables unless otherwise indicated*.

Chicken Breast Fillet with Sauce served with one of the following:
Cacciatore, White Wine & Mushroom, Chasseur, Tarragon & Truffle

Roast Beef with Yorkshire Pudding and Rich Gravy

Roast Pork with Stuffing, Applesauce and Crackling

Hunter's Chicken with Chips and Peas

Roast Chicken with Stuffing and Gravy

Slow Cooked Steak with Forestiere Sauce

Gammon Steak with Fried Egg, Pineapple, Chips and Peas*

Slow Cooked Pork Belly with Grain Mustard Jus

Coq Au Vin

Chicken Stuffed with Asparagus Mousse served White Wine Sauce

Chicken Stuffed with Chorizo and Cheese

Braised Daube of Beef in Rich Wine Sauce

Beef Bourguignon

Roast Turkey with Chipolatas, Stuffing and Gravy

Roast Lamb with Mint Sauce and Gravy

Fish Pie with Chips and Peas

Chicken in Lemon Sauce

Chef's Curry with Rice, Chips and Poppadum

Chicken, Bacon and Leek Pie with Peas and Chips

Slow Braised Pork in Madeira and Apple Sauce

Cumberland Sausage with Mashed Potatoes, Onion Gravy and Peas





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FISH

Cod Loin wrapped in Parma Ham with Minted Potatoes and Green Beans

Battered Fish of the Day with Chips and Peas

Salmon with Dill Hollandaise
(+£2 Supplement)

Sea Bass Fillet With Fennel Salad, Lime and Mint Butter
(+£3 Supplement)





CARDIFF MASONIC HALL

DESSERTS

Fresh Fruit Salad with Cream

Caramel Apple Pie with Ice Cream

Trio of Ice Creams

Lemon Cheesecake

Apple and Rhubarb Tart with Vanilla Cream

Lemon Tart with Blackcurrant Compote

Strawberry Pavlova

Bread and Butter Pudding with Custard

Raspberry and Pistachio Frangipane with Vanilla Crème Fraîche

Chocolate Brownies with Ice Cream

Crème Brûlée with Short Bread Biscuit

White Chocolate Bavaroise with Coffee Syrup

Fresh Cream Profiteroles with Chocolate Sauce

Fruit Crumble with Ice Cream

Orange Panacotta

Italian Tiramisu

Fresh Cream Trifle

Chocolate Tart

Sticky Toffee Pudding with Toffee Sauce

Selection of Cheeses and Savoury Biscuits



After Dinner Coffee - **£1.60**

Tea - **£1.60**

Speciality Teas - **£2.00**

Coffee Cafetiere - **£2.00**



CARDIFF MASONIC HALL

Our food is freshly prepared by our chefs on the premises every day using the best, fresh and natural local Welsh produce and ingredients whenever possible. Please ask if you require any further information regarding any of the meals or prices for any dishes not on the list.

We ask that you confirm final numbers - **no later than - 72 hours before your function.** Please notify us of your selection as soon as possible but not less than 14 days before your meeting.

Reduction in numbers after 72 hours will be charged in full. If your numbers go up, we will endeavour to supply your extra guests with the same menu whenever possible.

Please note that prices indicated are based on one selection per course. Vegetarian, coeliac, dairy-free and other dietary options are offered at no extra charge if booked in advance.

For Masonic dining, regular coffee is included in the Menu of the Week and in three course meals totalling to £18 or more from the main selection

Tables are laid with banqueting roll and paper serviettes at no charge unless linen is ordered. Linen prices: White napkins 80p per cloth, white rectangular tablecloth £6.00 per tablecloth. White round linen £7.00 per tablecloth

Our wine list contains an excellent selection from full-bodied reds to light, fruity whites, our wines are from all over the world and complement all our dishes.



Please send you orders to kim@cardiffmasonichall.co.uk or hannah.law@cardiffmasonichall.co.uk or contact us on **029 2039 6576**.

Prices are inclusive of VAT. Prices and ingredients are subject to prevailing market conditions. Please confirm prices and availability on ordering.

Dishes may contain traces of nuts.



CARDIFF MASONIC HALL COMPANY LIMITED

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