

## Dunstable Masonic Centre Suggested Menu

If what you would like is not here or you want a celebratory meal please ask

### Starters All served with Roll and Butter

#### Soup

Broccoli and stilton  
Carrot and coriander  
Chunky vegetable  
Cock-a-leekie  
Cream of mushroom  
Leek and potato  
Spicy tomato and basil

#### Other

Three cheese, Mac and cheese with spinach  
Bruschetta with tomato and mozzarella  
Buffalo chicken wings  
Greek salad with olives and feta  
Houmous and pitta bread with cucumber  
Pate (smooth or course) with toast  
Prawn cocktail  
Smoked mackerel salad

### Main

Beef in red wine sauce  
Chicken and leek pie  
Chicken curry  
Chicken leg and thigh quarter, roasted with garlic and herbs  
Chilli con carne  
Creamy chicken supreme  
Honey mustard chicken breast  
Lasagne with garlic bread  
Mushroom stroganoff  
Pork chops  
Roast beef with horseradish and Yorkshire pudding  
Roast pork with apple sauce and crackling  
Sausages with onion gravy  
Spaghetti carbonara  
Steak and ale pie with lashings of gravy  
Tomato and mozzarella pasta bake with chorizo

Fillet of salmon with tartare sauce (£2 extra per person)  
Lamb shank (£2 extra per person)

*Vegetarian options available if ordered in advance*

#### Carbohydrate options

Garlic bread  
Pasta  
Potato Dauphinois  
Potato wedges  
Roast, mashed or boiled potatoes  
Seasoned rice

Seasonal vegetables available throughout the year

### Desserts

Apple crumble and custard  
Apple pie and custard  
Cheesecake  
Eton mess  
Fruit salad with cream  
Ice cream  
Rice pudding with jam  
Syrup sponge and custard  
Warm chocolate brownies with cream

### Cheese Board with Tea/Coffee

Selection of 3 cheese and grapes,  
with crackers & butter



When you are send out the summons please can you stress to your members and guests that they need to let **YOU** know if they have any allergies or special requirements. Being a small centre we have little or no food stored on site, so informing Zoe on the night is of no use. Members should not contact Zoe directly, to avoid confusion she will only work with the Secretary.

The cost of the four course meal is £22, this includes complimentary Tea/Coffee and biscuits before the meeting.

However if you drop either the Starter or Dessert the cost will be reduced to £21.

The minimum dining number is 12, please ALWAYS contact Zoe to discuss options if you have low numbers.

*The choice of menu and estimated number of diners is required six (6) days prior to the meeting.  
The final number of diners and special dietary requirements is required a minimum of **48hrs before the meeting.***

**Contact: Zoe Fenn**  
**zoefenn83@googlemail.com**  
**07825836224**