

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 (£2.50 extra per person)
Lamb shank (£2.50 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 standard four course meal is £24, this includes complimentary Tea/Coffee and biscuits before the meeting.
If you drop either the Starter or Dessert, and keep the cheese board, the cost will be reduced to £23.
The minimum dining number is 12, please 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.***