



CARDIFF MASONIC HALL

MASONIC DINING MENU

FEBRUARY TO JULY 2019



1 course - £12
2 courses - £16
3 courses - £19



*“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, 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, Duck and Orange Pate, Brussel Pate, Smoked Mackerel Pate

Chef's Luxury Pates And Terrines

Smoked Salmon and Dill Pate, Ham Hock Terrine, Country Chicken Terrine with Pear Chutney, Smoked Trout and Champagne Pate

Salmon Rilette with Tomatoes and Baby Capers

Marinated Buffalo Mozzarella Slices with Tomatoes and Pesto

Seasonal Melon and Fresh Coulis

Bacon, Mushroom and Brie Tart, with Chive Crème Fraîche

Crab Cakes with Pepper Mayo

Goat Cheese and Caramelised Onion Tart with Roasted Beetroot Salad

Mushroom Fricassée on Toasted Brioche and Smoked Bacon Lardons

Poached Salmon with Caperberries and Herb Mayonnaise

Mellon and Parma Ham with Pomegranate Syrup

Spicy Chicken Wings with Sweet Chilli Mayonnaise

Egg Mayonnaise

Cod and chorizo Fishcakes with Spring Onion Crème Fraîche

Mix Indian Starter





CARDIFF MASONIC HALL

MAINS

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

Chicken Breast Fillet with Sauce Cacciadore, White Wine & Mushroom,
Chasseur, Tarragon & Truffle

Roast Beef with Yorkshire Pudding and Rich Gravy

Roast Pork with Stuffing, Apple Sauce and Crackling

Hunters Chicken with Chips and Peas

Roast Chicken with Stuffing and Gravy

Slow Cooked Steak with Green Peppercorn Sauce

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

Ham or Beef Salad with Coleslaw and Minted New Potatoes

Beef Lasagne with Chips and Garlic Bread

Pork with Caramel Apple

Chicken Stuffed with Chorizo and Cheese

Chicken Stuffed with Asparagus Mousse

Braised Daube of Beef in Rich Wine Sauce

Beef Bourguignon

Roast Turkey with Stuffing and Gravy

Roast Lamb with Mint Sauce and Gravy

Fish Pie with Chips and Peas

Chicken with Black Pudding and Dijon Mustard Sauce

Chef's Curry with Rice, Chips and Poppadum

Chicken and Mushroom Pie with Chips and Peas

Cottage Pie with Chips and Peas

Slow Cooked Pork with Apple and Sage Sauce

Pork and Apple Sausages with Mashed Potatoes, Onion Gravy and Peas





CARDIFF MASONIC HALL

FISH

Cod Loin wrapped in Parma Ham with Hollandaise and Sautéed Potatoes
(+£1 Supplement)

Battered Fish of the Day with Chips and Peas

Salmon with Roasted Cherry Tomatoes and Herb Potato Cake
(+£2 Supplement)

Mullet with Black Olive and Tomato Dressing
(+£2 Supplement)

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

Poached Salmon with Creamed Leek and Buttered New Potatoes
(+£2 Supplement)



VEGETARIAN

Vegetable Wellington with Roasted New Potatoes and Tomato Sauce

Caramelised Onion and Gruyère Cheese Tart with Chips and Chive Crème Fraîche

Roasted Pumpkin, Parsnip and Parmesan Crumble

Tomato and Mozzarella Tarte Tatin with Rocket Salad and Green Pesto





CARDIFF MASONIC HALL

DESSERTS

Fresh Fruit Salad with Cream

Apple Pie with Ice Cream

Trio of Ice Cream

Cookie Cheesecake with Fruit Compote

Apple and Rhubarb Tart with Vanilla Cream

Lemon Tart with Blackcurrant Compote

Cappuccino Roulade

Bread and Butter Pudding with Custard

Blackcurrant and Blackberry Frangipane, Chantilly Cream

Chocolate Brownies with Ice Cream

Crème Brûlée with Short Bread Biscuit

Egg Custard Tart

Fresh Cream Profiteroles with Chocolate Sauce

Fruit Crumble with Ice Cream

Strawberry Panna Cotta with Fruit Compote

Lemon Meringue Pie with Fresh Cream

Fresh Cream Trifle

Chocolate Mousse

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

LUXURY DINING MENU 2019

3 courses for £30.00 pp/ one selection per course.

STARTER

Soup: Lobster Bisque with Sesame Crouton **OR** French Onion Soup with Welsh Rarebit Crouton

Beetroot Salmon Gravlax with Sweet Dill Dressing

Duck and Orange Parfait with Grape Chutney

Smoked Salmon and Avocado Terrine, Lemon Salt and Pickled Cucumber

Pressed Duck Terrine with Radicchio, Orange and Pistachio Salad

Butternut Squash Crème Brûlée with Crostini Bread Sticks (V)



MAIN

Roasted Duck Breast with Vanilla Mash, Roasted Plums and Madeira Jus

Pork Tenderloin wrapped in Parma Ham with Fondant Potato and Sage Sauce

Beef Fillet with Celeriac Mash, Confit Carrots and Herb Gravy

Rump of Lamb with Dauphine Potatoes, Minted Pea Pure and Rosemary Jus

Sea Bass Fillet with Herb and Lemon Potato Cake, creamed Spinach and Brown Shrimp Butter

Wild Mushroom and Truffle Risotto (V)



DESSERT

Chocolate Fondant with Madagascar Vanilla Ice Cream

Pistachio and Honey Cheesecake

Passion Fruit Panna Cotta with Crushed Strawberries

Classic Chocolate Tart with Pouring Chocolate Sauce and Fresh Berries

Warm Raspberry and Pistachio Frangipane with Elderflower Ice Cream

Glazed Lemon Tart with Blackcurrant Sorbet

Extra Cheese Course: Selection of Welsh Cheeses - £6

Variety of Cheeses negotiated with the Chef for Customer Preference





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 banquetting 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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