

Desserts £3.00

Jam or Treacle rolled pudding
Lemon Torte
Profiteroles and Chocolate Sauce
Fresh Fruit Salad
Bread and Butter Pudding
Lemon Bread and Butter Pudding
Pancakes and Sauce, served with Ice Cream
(Sauce choice of Cherry, Suzette, Butter scotch or Forest
Fruit Sauce)
Steamed Sponge Pudding:
(Choice of Chocolate, Forest Fruits, Lemon or Treacle)
Red Wine or Mint Poached Pears with Ice Cream and Chocolate
Sauce
Tart Tatin (Caramelized Apple Tart)
Lemon Meringue Pie
Apple Pie
Peach Melba
Peach Cobbler
Sherry Berry Trifle
Summer Pudding with Crème Fraiche
Crème Caramel

3/4 Course meal inclusive of Coffee

Cheese Board additional £1.50pp

Tablecloths additional cost of £1.00pp

Waiting Staff additional cost at £1.50 pp

◁▷ A maximum limit of 30 people for that choice of meal

**NOTE: THE PRICES WITHIN ARE FOR MASONIC
LODGE FUNCTIONS. PRIVATE FUNCTIONS ARE SUB-
JECT TO ALTERNATIVE CHARGING**

St Giles Masonic Association

5, St. John's Green, Colchester CO2 7EZ

Telephone: 01206 573973

<http://www.stgilescentre.org.uk/>

Menu Selecta 2008 / 2009

Please submit approximate numbers **ONE WEEK**
prior to function, and final numbers **THREE**
WORKING days in advance.

Please give one week's notification if you require
waiting staff or tablecloths.

Please notify secretary of any dietary requirements
or special meals prior to function. All meals will be
served with appropriate potatoes and vegetables.

Only alcoholic drinks purchased from the bar can
be consumed on the premises.

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Chairman

W.Bro. Gordon Spindler

Treasurer

W.Bro. Harry Traverse

Manager

James Goldsmith

Soups £3.50

Minestrone
Cream of Tomato
Cream of Mushroom
Cream of Roast Vegetables

Celery and Stilton
Curried Parsnip
Hungarian (*Smoked gammon vegetables and chickpeas*)

Starters £2.50

Egg Mayonnaise
Pate and Melba Toast
Melon with Fruit Coulis
Breaded Mushrooms with Garlic Dip
Florida Cocktail (*Grapefruit and Mandarins*)

Starters £3.50

Choux Buns filled with Ham and Coarse Grain Mustard Sauce
Spaghetti Carbonara
Deep Fried Camembert with Redcurrant Jelly
Peppered Mackerel wit Brown Bread and Butter
Haggis, Neeps and Tatties

Starters £4.50

Avocado Prawn
Avocado and Salmon Terrine
<>Whitebait with Brown Bread and Butter
Chicken Satay and Cucumber Dip
Chicken Goujons with Garlic or Blue Cheese Dip
Thai Fish Cakes with Chilli Sauce
Prawn Cocktail with Brown Bread and Butter

Main Course £6.50

Sausage, Mash & Onion Gravy
Chicken Marengo (*braised in an Italian Tomato Sauce with Olives*)
Chicken Escalope on a bed of Tagliatelle (*Choice of Peppercorn, Mushroom or Tomato Sauce*)
Chicken Chasseur and Rice
Gammon Steak and Pineapple with Sherry Sauce
Honey and Mustard Pork Loin Steaks with Rice

Pork Escalope on a bed of Tagliatelle (*Choice of Peppercorn, Mushroom or Tomato Sauce*)
Pork Steak - (*Choice of Peppercorn, Mushroom or Tomato Sauce*)

Main Course £7.50

Roast Topside of Beef with Yorkshire Pudding
Beef Madras (medium) with Poppadoms, Rice & Chutney
Steak and Ale Pie or Pudding
Roast Leg of Lamb
Beef Stew and Dumplings
Braised Steak with a Red Wine and Mushroom Sauce
Lamb and Apricot Stew with Rice
Lamb Hot Pot
Roast Loin of Pork with Stuffing
Lamb Korma (mild) with Poppadoms, Rice & Chutney
Half Roast Chicken with Stuffing and Gravy
Chicken Kiev and Peppercorn Sauce
Chicken Curry (mild) with Poppadoms, Rice & Chutney
Chicken and Ham Pie
Chicken and Leek Pie
Game Pie
Tuna Steaks with a Tomato and Caper Sauce
Roast Turkey with Chipolata & Stuffing
1/2 Roast Chicken with Chipolata and Stuffing

Main Course £8.50

<>Mixed Grill with Chips, Peas and Mushrooms
Fish Pie
<>Salmon, Leek, Potato and Rice in a Puff Pastry Parcel
<>Battered Cod and Chips with Mushy Peas
1/2 Roast Chicken, Turkey, Beef, Ham or Salmon (*served with a selection of Salad Dishes and Hot Buttered New Potatoes*).

Main Course £10.00

Fillet Steak Pizzaola (*Steak on a Bread Croute topped with Tomato Sauce and Melted Cheese*)
1/2/ Roast Duck with Cherry & Brandy Sauce
Roast Loin of Beef with Yorkshire Pudding

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