MASON HOSPITALITY MENUS

2025/26

Welcome to Mason Hospitality menus 2025/26. This year we have increased the set menu choices and added our special pie theme menus. The popular Curry menu is still here along with the Chinese. We have also put yours and our team's menu ideas in this season's menu. We have two vegan menu options this season. We have put together some terms and conditions.

There is a supplement for fish as an alternative.

Bavvy & Denise

Terms and Conditions

1 **Minimum numbers 15 (for numbers between 12 and 14 speak to denise)**

2 **Alternative meals ordered on the evening will be charged for.**
£6 different starter, £15 different main, different dessert £6. This has to be done this year due to the number of changes due to people not ordering alternatives, fish, vegetarian and different desserts.

3 **Menu choices**
Your choice needs to be in the month before. This is so we can plan with our suppliers, situations have occurred were on a Sunday we are chasing menus and numbers for that Monday.

4 **Numbers 5 working days before.**

5 **Order forms must be completed with names on special requirements filled in, any additions must be called in to Denise on 07888855189 as emails can be missed.**

6 **Dining times is a requirement so staff can be informed. Late dining will be charged for £10 extra per member of staff anything over 15 minutes late.**

7 **Service please allow the service staff to clear desserts before locking them out.**

8 **When sending BACS payments please use lodge name as a reference not 'dining'.**

Our Partners for 2025/26

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Christmas Menu

STARTERS

Chicken and Apricot Terrine
Served with toasted ciabatta and chutney

Tomato and Celery Soup
Served with bread roll and butter

Salmon and Asparagus Tart
Served with rocket salad and balsamic glaze

MAINS

Roast Turkey
With goose fat roast potatoes, honey glazed parsnips, pigs in blankets, apricot stuffing, seasonal vegetables and a rich turkey gravy.

Salmon en Croute
Served new potatoes and seasonal vegetables and a bisque sauce

Mushroom Bourguignon
Served with mashed potato and seasonal vegetables

DESSERT

Christmas Pudding
Served with brandy sauce

Berry Mascarpone Tart
Individual tart with white chocolate cheese cake filling and berries

Cheese & Biscuits

Fresh Fruit Salad

Coffee & Mince Pies

£30 per person

BURNS NIGHT MENU

Haggis Neeps and Tatties
Served with a shot of whisky on the side

Chicken Supreme
Served with a whisky and mushroom cream sauce

Toffee & Honeycombe Cheesecake
Served with a whisky cream

Coffee & Shortbread

£28

SET MENUS

Menu A

Tomato and Basil Soup

Served with bread roll

Fish and Chips

Served with mushy peas and bread and butter

Raspberry Artic Roll

Or

Cheese & Biscuits

Coffee & Mints

£27

Menu B

Cod Goujons

Served with a rocket salad & tartar sauce

Chicken Supreme

With a white wine cream sauce

Cube herb potatoes and fresh greens

Lemon Tart with Citrus Cream

Or

Cheese & Biscuits

Coffee & Mints

£28

Menu C

Sundried Tomato and Chorizo Soup

Served with fresh bread

Chicken Parmigiani

Chicken fillet covered with a parmesan and herb crumb, topped with mozzarella and parma ham

Served with a vermouth cream sauce

Lemon Pannacotta

Or

Cheese & Biscuits

Coffee & Mints

£28

Menu D

Cream of Onion Soup

Served with bread roll

Beef Bourguignon

Served with mashed potato and bacon & minted peas

Crème Brulee

Or

Cheese & Biscuits

Coffee & Mints

£28

Menu E

Broccoli and Stilton Soup

Served with a bread roll

Roast Beef and Yorkshire Pudding

Served with roast potatoes, vegetables and gravy

Apple Caramel Cobbler

Served with custard

Or

Cheese & Biscuits

Coffee & Mints

£29

Menu F

Smoked Salmon Mousse

Served with ciabatta and beetroot chutney

Roast Leg of Lamb

Served with roast potatoes, vegetables and gravy

Bakewell Tart

Served with custard

Or

Cheese & Biscuits

Coffee & Mints

£30

Menu G

Salmon and Prawn Tart

Served with a rocket salad

Coq au Vin

Traditional French dish cooked in red wine

Served with mashed potatoes and seasonal vegetables

Raspberry Crème Brulee

Or

Cheese & Biscuits

Coffee & Mints

£28

Menu H

Tomato and Pancetta Tart

Served with a rocket salad

Fillet of Salmon Hollandaise

Served with new potatoes and fresh greens

Strawberry and Prosecco Truffle

Or

Cheese & Biscuits

Coffee & Mints

£30

LADIES TO DINE MENU

Canapy's on Arrival

Smoked Salmon and King Prawns

Served with a lemon hollandaise

Chicken Supreme

Served with a rose wine and peppercorn sauce

Potato gratin and fresh greens

Chocolate Truffle

Served with white chocolate cream

Coffee & Mints

£30

PIE MENUS

Pie Menu 1

Smoked Salmon & King Prawns
Served with a horseradish cream

Steak & Stilton Pie
Served with chips and seasonal vegetables

Sicilian Lemon Cheesecake
Served with cream

Coffee & Mints

£28

Pie Menu 2

Salmon Fish Cakes
Served with lemon hollandaise

Lamb, Potato & Mint Pie
Served with chips and seasonal vegetables

Chocolate Orange Mousse
Served with cream

Coffee & Mints

£28

Pie Menu 3

Garlic & Lemon King Prawns
Served with lemon and garlic butter

Chicken & Chorizo Pie
Served with chips and seasonal vegetables

Mango & Passionfruit Mousse Cake
Served with mango cream

Coffee & Mints

£28

STARTERS

Tomato and Basil Soup

Cream of Vegetable Soup

Wild Mushroom Soup

All served with bread roll and butter

Cod Goujons

Served with lemon and tartare sauce

Chicken & Brandy Pate

Served with crusty bread and chutney

Chicken Goujons with Tomato Salsa

Creamy Garlic Mushrooms

MAINS

Pork Schnitzel with Mushroom Sauce

Served with chips and seasonal vegetables

Large Half Roast Chicken

Served with chips & peas

Traditional Beef Stew and Dumplings

Served with mashed potatoes

Roast Pork Dinner

Served with roast potatoes, seasonal vegetables, stuffing, gravy and apple sauce

Chicken Chasseur

Served with chips and seasonal vegetables

Gammon Ham and Parsley Sauce

Served with chips and peas

Bolognaise Pasta Bake

Served with chips and garlic bread

Chicken, Bacon and Leek Gratin

Served with new potatoes and seasonal vegetables

Nut Roast (Vgn)

Served with chips and seasonal vegetable

Trio of Bean Cassoulet

Served with chips

Salmon or Cod as an alternative £2 supplement

DESSERTS

Fresh Fruit Salad

Ice Cream

Apple Crumble with Custard

Strawberry Gateau with Cream

Jam Roly Poly with Custard

Cheddar & Stilton with Crackers

Lemon Meringue Pie

Profiteroles with Chocolate Sauce

Coffee & Mints

£25 PER PERSON

CURRY NIGHT MENU

Poppadoms, Samosas & Onion Bhajis
Served with raita, mango chutney & onion coriander salad
Masala Leg of Lamb
Chicken Tikka Masala
Potato and Chickpea Curry
Pilau Rice
Chips
Naan Bread
Belgian Chocolate Tart
Or
Cheese & Biscuits
Coffee & Mints
£30

CHINESE MENU

Selection of Chinese Starters
Spring rolls, prawn crackers, satay, dumplings
Chinese Chicken Curry
&
Sweet and Sour Pork
Served with egg fried rice and noodles
Fresh Fruit Salad
Coffee & Mints
£28

GERMAN NIGHT MENU

Beer, Cheese and Smoked Sausage Soup
Served with bread
Jaeger Schnitzel
Served with mushroom cream sauce
German Fried Potato Salad
Sauerkraut
Black Forest Gateau
Served with cream
Coffee & Mints
£30

VEGAN MENU

Menu 1

Minestrone Soup
Vegan Mushroom Bourguignon
Served with mashed potato and greens
Vegan Chocolate Cheese cake
Coffee and Mints

Menu 2

Tofu Nuggets
With green salad and a chilli sauce
Vegan Tagine
Served with hummus and flat bread
Vegan Apple Crumble
With vegan custard
Coffee and Mints
£30

BLACK COUNTRY MENU

Butchers Black Pudding
Served with apple cream cider sauce

Faggot Wellington
Served with onion gravy

Treacle Tart
Served with custard

Coffee & Mints

£28

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