

TERMS & CONDITIONS

**Please make only 1 selection from each course
we will not accept multiple choice orders only for dietary requirements**

**Price of Menu Per Person - 3 Course £34.95 | 4 Course £39.00 (includes cheese board)
Includes A Half Bottle of Wine Per Person & coffee**

Menu choices and approximate dining numbers required 5 working days before meeting, final numbers 72 hours before meeting not on the day, unless increasing numbers

Numbers booked will be charged for no exceptions, loss and breakages of gavel will be charged to lodge at £50 per gavel

All vegetarian and dietary needs can be catered for with prior notice, any changes on the day will be charged for

If port is required please order when placing your menu choice and numbers quoting how many bottles you require

Please note that if final catering numbers exceed the expected numbers, an alternative room may be provided and/or different seating style in order for us to accommodate the increase or decrease in numbers

Please note that in the event of cancellation of meeting and/or event space (i.e. Day Delegate Rates, Room Hire rates, equipment and/or pre-ordered food & beverage) the following charges in relation to potential revenue will be applicable (all cancellations must be received in writing):

For further information and to make bookings, please contact

freemasonsarms@shepherd-neame.co.uk

0207 836 3115

FUNCTION MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

French onion soup ⁽⁶⁰⁰⁾

With blue cheese crouton

Home made tomato and basil soup ⁽⁶⁰⁰⁾ (v/vg)

Traditional prawn cocktail ⁽⁶⁰⁰⁾

*Cold water prawns, shredded iceberg lettuce, cherry tomatoes
with Marie Rose sauce, lemon wedge and granary bread*

Bacalao Spanish style fishcakes ⁽⁶⁰⁰⁾

Red pepper coulis with sesame seaweed & pea shoots

Chicken liver & brandy parfait ⁽⁶⁰⁰⁾

With toasted sourdough, onion chutney, sliced radish, gherkin and dressed watercress leaves

Porcini mushroom arancini ⁽⁶⁰⁰⁾ (v)

With truffle mayonnaise, dressed leaves and pickled red onions

Vegetable gyoza ⁽⁶⁰⁰⁾ (v/vg)

*Crispy pastry dumplings with sweet chilli dipping sauce,
dressed rocket and pickled red onions*

MAINS

Pan fried chicken supreme

With sautéed potatoes, curly kale and a wild mushroom sauce

Beef, ale & onion pie

*A short crust suet pastry case with a puff pastry lid, filled with slow cooked beef, ale
and onions served with mash potato, seasonal vegetables and a rich gravy*

Kashmir chickpea curry ⁽⁶⁰⁰⁾ (v/vg)

With brown rice, dressed watercress, pickled red onions and topped with mixed seeds & dried fruit

Pressed pork belly

*Braised red cabbage, lemon & chive potato mash,
mushroom sauce & crispy crackling*

Traditional cod and chips

*A large cod fillet hand coated in our own
Shepherd Neame ale crispy batter with chips and peas*

Pork & Biddenden apple sausages and mash

*Our sausages are from local butcher Joseph & Henry and are served
with seasonal vegetables, beer braised onions and a rich gravy*

Cheddar cheese and bacon burger

*Loaded with back bacon, Cheddar cheese, house
burger sauce, crispy onions and buttermilk ranch sauce*

Greener planet ^(v/vg)

*Our soya Oumph! burger, crispy onions, smoked vegan bacon,
cheese & mayonnaise, pickled vegetables and tandoori ketchup*

DESSERTS

Warm open Bramley apple pie ^(v)

*Retro classic! Finished with an apricot glaze, crème anglaise,
salted caramel sauce & crispy crumble pieces*

Warm sticky toffee pudding ^(v)

Served with crème anglaise

Cookies & cream cheesecake ⁽⁶⁰⁰⁾ (v)

With salted caramel sauce

Warm triple chocolate brownie ^(v)

Black cherry compote & clotted cream

Selection of ice cream ⁽⁶⁰⁰⁾

Honeycomb ^(v) | Milk chocolate ^(v) | Mascarpone ^(v) | Sicilian pistachio ^(v)

British cheese board ^(v)

A selection of British cheeses with artisan crackers & fresh grapes.

⁽⁶⁰⁰⁾ = Under 600 Calories | v = Vegetarian | vg = Vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Allergen information is available on request. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. 0721