

TERMS & CONDITIONS

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

Price of menu per person

3 Course £38.95

**Starter
Main
Dessert
1/2 Bottle of wine
Coffee**

4 Course £43.00

**Starter
Main
Dessert
Cheese board
1/2 Bottle of wine
Coffee**

Menu choices and approximate dining numbers required 5 working days in advance, final numbers must be confirmed 72 hours before meeting.

Vegetarian, vegan and special diets can be catered for with prior notice, options to be provided 5 days in advance. Any changes on the day will incur additional charges.

Bottles of port are available and must be pre ordered when confirming numbers and placing food order.

Please note that if final catering numbers differ from those expected, an alternative room may be used and/or a different seating style may be required 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):

Loss and breakages of gavels will be charged to lodge at £50 per gavel

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 513 kcal
With blue cheese crouton

Home made tomato and basil soup 109 kcal (v/vg)

Traditional prawn cocktail 474 kcal
Cold water prawns, shredded iceberg lettuce, cherry tomatoes
with Marie Rose sauce, lemon wedge and granary bread

Chicken liver & brandy parfait 366 kcal
With toasted sourdough, onion chutney, sliced radish, gherkin and dressed watercress leaves

Crispy breaded butterfly king prawns 596 kcal
With satay sauce and sticky chilli jam, sprinkled with coriander,
chilli, spring onions, sesame seeds and seaweed

Porcini mushroom arancini 694 kcal (v)
With truffle mayonnaise, dressed leaves and pickled red onions

Quorn ChiQin buffalo wings 213 kcal (v/vg)
Tossed in balsamic glaze and sea salt, served with an Asian rocket slaw

MAINS

Pan fried chicken supreme 852 kcal
With sautéed potatoes, curly kale and a wild mushroom sauce

Beef, ale & onion pie 1289 kcal
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

Pressed pork belly 1724 kcal
Braised red cabbage, lemon & chive potato mash,
mushroom sauce & crispy crackling

Traditional fish and chips 1622 kcal
Hand coated in our own crispy Shepherd Neame
ale batter with chips and peas

Pork & apple sausages and mash 1240 kcal
Served with mixed greens, beer braised onions and a rich gravy

Grilled British lamb leg steak 1181 kcal
Marinated in lemon, rosemary & garlic, served with roast sweet honey & mustard new potatoes,
finished with crispy pancetta, summer mixed leaves & balsamic baked red onion

Butternut gobi dhansak curry 285 kcal (v/vg)
Served with fluffy cauliflower rice infused with coconut &
coriander and a tomato & spring onion salsa

Happy planet cheese & bacon burger 1302 kcal (v/vg)
Our soya Oumph! burger, crispy onions, smoked vegan
bacon & cheese, mayonnaise and tandoori ketchup

DESSERTS

Warm open apple pie 676 kcal (v)
Crème anglaise, salted caramel sauce & crispy crumble pieces

Warm sticky toffee pudding 700 kcal (v)
Served with crème anglaise

Cookies & cream cheesecake 596 kcal (v)
With salted caramel sauce

Warm triple chocolate brownie 655 kcal (v)
Black cherry compote & clotted cream

Selection of ice cream
Honeycomb 238 kcal (v) | Chocolate chip 226 kcal (v) | Cornish clotted cream 218 kcal (v)

CHEESE

British cheese board 683 kcal (v)
A selection of British cheeses with artisan crackers & fresh grapes

Adults need around 2000 kcal a day | (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.

FM 3/22