

Menu for Keynsham Masonic Hall Lodges

*S*oups (all served with crusty roll & butter)

- broccoli & stilton
- seasonal vegetables
- leek & potatoes
- cream of tomato
- roast red pepper & tomatoes
- carrot & coriander
- sweet potato, chilli & coconut
- minestrone
- celeriac, apple & stilton
- curried parsnips
- mushrooms & thyme

*C*old starters:

- prawn cocktail with brown bread
- chicken liver pate with melba toast, red onion chutney & salad garnish
- vegan mushroom pate with balsamic glaze and granary toast
- sundried tomato flavoured hummus with vegetable crudities & pita bread
- melon wedges with salad garnish
- tomato & pepper bruschetta on toasted sourdough bread
- mini caprese salad (tomato, mozzarella, basil, balsamic glaze)
- vegan aubergine caponata with flatbread

*H*ot starters:

- creamy garlic mushrooms on toasted brioche with pancetta
- fishcakes with sweet chilli dip & salad garnish
- breaded brie wedges with cranberry sauce and salad garnish
- whitebait with homemade tartare sauce
- vegetable spring rolls with vegan sriracha mayo
- chicken goujons with garlic aioli & salad garnish
- beetroot & feta cheese tarts with caramelised onion cream fraiche & salad garnish
- mince pork, rice & cabbage meatballs in rich tomato sauce
- bubble & squeak with hollandaise sauce & salad garnish

*M*ain courses:

- steamed salmon fillet with roast baby potatoes & hollandaise sauce (extra £1.50 per portion)
- chicken curry with rice, nan bread, poppadom's & chutneys
- vegetable curry with rice, nan bread, poppadom's & chutneys
- vegan curry with rice, nan bread, poppadom's & chutneys
- Chinese curry with rice & prawn crackers (chicken or tofu)
- chicken casserole with freshly baked bread rolls
- chilli con carne with rice, nachos & guacamole
- beef lasagne with garlic bread
- beef stew with new potatoes
- pasta bake with garlic bread (chicken or vegetable)
- stuffed chicken breast (sundried tomato & mozzarella or spinach & feta cheese)
- hunters chicken with sweet potato chips & coleslaw
- fried rice with poached egg & prawn crackers (chicken or vegetable)
- grilled pork chop with cider & onion gravy with new potatoes and seasonal vegetables
- beef burger in brioche bun with tomato, red onion, lettuce, pickle & relish served with chunky chips & coleslaw
- vegetable ragu with couscous & mix leaves

*P*ies:

- steak
- steak & kidney
- steak & mushroom
- chicken & bacon
- chicken & leek
- chicken & mushroom
- vegan cottage pie
- butternut squash, spinach & stilton
- 3 fish pie

All pies served with mashed potatoes or chips & seasonal vegetables and gravy/sauce.

Roast dinners:

- top side of beef & Yorkshire pudding
- slow cooked pork belly & stuffing
- chicken breast & stuffing
- slow cooked leg of lamb & Yorkshire pudding (extra £2.00 per portion)
- mushroom wellington

All served with roast potatoes, seasonal vegetables, gravy & selection of sauces.

Desserts:

- apple crumble with custard or vanilla ice cream
- berry crumble with custard or vanilla ice cream
- apple & blackberry pie with custard or vanilla ice cream
- bread & butter pudding with custard
- fresh fruit salad with pouring cream
- panna cotta with berry compote
- cheesecake (any flavour)
- chocolate fudge cake with custard or pouring cream
- Eton mess
- fruit jelly with whipped cream
- strawberries & meringue
- sticky toffee pudding with butterscotch sauce & custard or pouring cream
- lemon tarte with raspberry sorbet
- cherry frangipane with vanilla cream fraiche
- lemon posset with shortbread & raspberries
- ice cream or sorbet & fruit garnish
- selection of cheese & biscuits (extra charge or £3 per portion)

We are happy to accommodate every diet requirement, so please let us know about any special needs you may have.

Prices:

2 course meal £19.95 with waitering staff

3 course meal £24.95 with waitering staff

Tea & Coffee extra £1.50 per person