



*Knowle Masonic
Centre
Masonic
Dinner
Menus*

ALL MEALS SERVED WITH
A BREAD
ROLL, COFFEE AND MINTS
SEPT 24 TO AUG 25



Based in Warwick, RD Catering are professional caterers, established for over 25 years. We have catered for thousands of events that range from light finger buffets to wedding banquets. There are a variety of menu's for you to browse to give you an idea of what RD Catering can provide for you.

We look forward to catering your event!



Bookings



Bookings can only be made through the on-line form on the KMC website and only fully completed and received forms will result in a formal booking. Submitted forms will receive a confirmation of booking receipt. The form can be found on the Dining Tab at www.knowlemasoniccentre.com. Phone and E mail requests will not be acted upon for booking purposes and all submitted booking forms can be edited with changes and re-submitted upto 3 days before the event. All Dietary/Religious requirements must be clearly identified on the booking form. All forms (which should include an uploaded table plan) must be sent in by the Tuesday in the week before the event is taking place failure to provide this information on time will result in either no catering or a restricted menu and staffing. The form can be edited for final numbers upto 3 days before the event,. . The 2 up/1 down rule no longer applies but the kitchen will do its best to cater for any last minute requests. Please make the catering team aware directly of any cancelled events as cancellation of the room booking are always linked.

Enquiries

Seperately, customers may wish to make enquiries prior to an event and the (only) e mail to contact Rupert is (Caterer@kmcentre.co.uk) Such e mail exchanges are to help units plan events, enquire about possible food options etc. No bookings will be made or altered as a result of them and the booking form must be edited and resubmitted for any such changes. This is to protect Units as we are able to generate an audit trail of such forms.

Payment terms are payment on the night before leaving or if requested within 24 hours by internet transfer. Please be aware late payments which have not been agreed in advance will be subject to an admin charge of £20 each week its overdue.





Knowle Masonic Centre
Price List (note all menus in include VAT at
prevailing rate)

Formal Menu

3 Courses + coffee, Waitress served, Bar attended (add a 4th cheese board course for £2). Prices based on single choice for each course albeit Religious and Dietary choices available.

Lodge Meetings:
24+ covers - £27

Informal Menu Sharing

2 Courses + coffee, Designed for smaller meetings, waitress served, bar attended
Lodge Meetings:
12+ covers £22(12 cover minimum charge)

Buffet Menus

All Food laid out on serving table, ready for eating. One staff member who will also man bar unless specified. 20 cover minimum charge.

Lodges, Socials, Wakes etc:
Menu A - £14
Menu B - £17

All charges are not subject to the 2 up/1 down rule



Formal Menu



Starters

Soups: Leek and Potato, Cream of Tomato, Creamy Wild Mushroom, French Onion

Pate and Red Onion Jam

Salmon Rilette with Cucumber Ribbons

Classic Prawn Cocktail in Marie Rose Sauce

Stuffed Flat Field Mushroom with Blue Cheese and Bacon

Salad caprese, Mozzarella, tomato and Basil

Potted Creamy Mushroom with Mozzarella

Smoked Mackerel Pate with Horseradish Crème Fraiche

Smoked Salmon with Capers and Lemon

Deep Fried Brie with a Cranberry Chutney

Crispy Fish Goujons with Tartare Sauce

Southern Fried Chicken Goujons with a Sweet Chilli Mayo

Melon and serrano ham

Fan of melon and compote

Chicken Caesar Salad



Main Course

SERVED WITH CHEF SELECTION OF
SEASONAL VEGETABLES

**IF YOU WOULD LIKE PLAIN VEGETABLES PLEASE STATE ON
YOUR BOOKING FORM*

Beef

Pressed Beef Brisket, with Red Onion Jus

Roast Rump of Beef Yorkshire Pudding and Gravy

Steak and Ale Pie with a Puff Pastry Lid

Braised steak in a pepper sauce

Chicken

Chicken and Bacon in a White Sauce with a Puff Pastry Lid

Lemon and Thyme Roasted Spatchcock Boneless Whole
Chicken, Thyme Jus

Chicken Kiev Oozing with Garlic Butter and Panko Crumb

Free Range Chicken Breast with a choice of sauces
Chasseur,
Champagne and Grape
Wild Mushroom Sauce

Lamb

Lamb chops with a redcurrant and mint sauce

Rosemary studded Shoulder of lamb with gravy

Lambs liver and bacon with an onion sauce

Pork

Pork T Bone Chop 8oz, with Mustard Sauce

Baked Loin of Ham, Parsley Sauce

Faggots and sausage braised in a rich red wine gravy

Roast Loin of Pork Cooked on the Bone with Gravy

Fish

Pan Fried Fillet of Seabass, Lemon and Chive Sauce

Roast Fillet of Salmon, Hollandaise Sauce

Baked Smoked Haddock with Parsley Sauce

Baked cod Florentine

Vegetarian

wild mushroom frittata

Pea Spinach and and Ricotta arancini

Roast vegetable lasagne

Butternut Squash and Lentil Filo Wellington (**Vegan**)



Desserts

Treacle Sponge Pudding with Custard

Seasonal Crumble with Custard

Jam Roly Poly and Custard

Bread and Butter Pudding and Custard

Apple Pie and Custard

Warm Bakewell Tart and Cream

Chocolate and Salted Caramel Tart

Lemon and Raspberry Posset

A Selection of Ice Creams

Crème Brulé

Strawberry Eaton Mess

Fruit Salad with Pouring Cream

Rice Pudding

Baked cheese cake

Lemon Meringue Roulade

Cheese and Biscuits

**If you'd like Christmas crackers and decorations along with your meal, please let us know. Supplement charge +£0.75pp*





Informal sharing Dining menu

2 COURSES FOR SMALLER NUMBERS
a minimum of 12 guests will be charged for dining

All main meals are not subject to the 2 up/ 1 down rule Due to the menu style in the event of an increase especially on smaller numbers an alternative main course may need to be provided

Please choose either a starter or pudding

'Alternative Choices' for sharer menus can only be provided for Religious and Dietary reasons due to the nature of the catering package chosen.

Please note all alternative dishes will be served with the same side dishes as the main option.

Due to numerous requests we have included an individual fish pie which can now be ordered

Starter

Leek and potato soup

Mushroom soup

Pate red onion jam

Salad Caprese

Mains

Lasagne with Salad, Garlic Bread &
Roast New Potatoes

Shepherds Pie with Mixed Greens

Beef Stew, Mash & Seasonal Greens

Fish pie & Seasonal Greens (£3 supplement per meal)

Coq au vin, New Potatoes & Seasonal Greens

Chicken Hotpot topped with potatoes served with greens

Pork medallions in cider sauce Mash & Seasonal Greens

Chicken curry, rice and nan

Minted Lamb hotpot with mixed greens

Faggots in red onion gravy, mashed potatoes and greens

Dietary Options (only 1 choice per event)

Veggie Lasagne

veggie Cottage pie (vegan)

butternut and lentil wellington(vegan)

Veggie curry

Fish option (frozen item)

Individual fish Pie

Desserts

Sharing Cheese Board

Fruit Salad & Cream

Lemon & Raspberry Posset

Raspberry frangipanne and custard

Profiteroles and chocolate sauce

Chocolate and salted caramel tart

Apple Pie & Custard

Cheese cake and coulis

2 Courses £22

MINIMUM OF 12 DINING



Buffet Menus

Buffet A minimum 20 guests

Selection of Freshly Cut Finger Sandwiches

Selection of Cakes

Crispy Chicken Goujons

Chefs choice - Quiche

Mixed Salad

Tea & Coffee

£14.00 pp

Buffet B minimum 20 guests

Assorted sandwiches

Chunky chips

pork pies

Chicken goujons sweet chilli sauce

Indian selection mint yogurt

Fish goujons and tartare sauce

Quiche

Deep fried Brie and cranberry sauce

Tea & coffee

£17.00 pp