

Bridgend Masonic Centre, Coychurch Road, Bridgend, CF31 2AP
Menu and Price List

3 Courses £13.50

4 Courses £16.50

* Additional £2.00 Cost

Starters

Pate with salad garnish, chutney + crusty bread

* Smoked salmon with salad garnish, capers, brown bread + butter

Homemade soup – choices include leek, mushroom, tomato and basil,

French onion with cheese crouton, vegetable or mulligatawny

Creamy Garlic Mushrooms with cheesy crouton

* Brie Wedges with rocket leaves and cranberry

Melon with a fruit coulis

Fish Course

Cod Mornay

Cod Goujons

Fish in white wine and mushroom sauce

Note: Fish dishes can also be served as a main course

Mains – Served with two potatoes or sauté and two vegetables

Roast Beef and Yorkshire pudding

Roast Lamb (* additional £2.00)

Roast Pork

Roast Chicken

Braised steak with choice of sauces – Diane, pepper, bourguignonne etc

Steak and Ale Pie

Corned Beef Pie

Beef Madras

Lasagne with garlic bread, salad, peas and chips

Pork Chop in apple and cider sauce

Chicken Chasseur

Hunters Chicken wrapped in bacon with cheese and BBQ sauce

Coq au Vin

Chicken Provencal with tomato and garlic sauce

Chicken ham and leek pie

Chicken Rogan Josh curry

Deserts

Cheesecake

Apple Pie with ice cream or custard

Trifle

Fruit Crumble – rhubarb, apple, blackberry and apple

Bread and Butter pudding

Strawberry gateaux

Rice pudding

Chocolate cake

Ice cream

Buffets

Hot Carvery Buffet – 2 course £14.50

3 course £16.50

Cold Meats – Beef, Turkey, ham, Salmon, served with assorted salads, new potatoes, crusty bread plus a choice of desert.

£16.50

Finger Buffet – Chicken, Quiche, pastries, sausage rolls, pork pies, cakes, crisps, pickles, assorted sandwiches, filled rolls

£9.00

All Payments to be made on the night to Jayne, please ask her who the cheque is to be made payable

ALL MEALS ORDERED HAVE TO BE PAID FOR

Contact: Jayne Rodgers 07791 452988 with total numbers within 3 days of event.

If there are any alternatives that you may require please contact Jayne.

Also, it is essential that you inform Jayne of any allergies or dietary intolerances you may have so that these can be catered for.

**Table Plans to be sent to BMLCT via Mike Johnson on mike.johnson100@gmail.com two days before the event,
Copy to Phil Aubrey - 1secretarybmlct@gmail.com**