

PW CATERING LTD
MENU FOR KINGS HEATH MASONIC HALL
SEASON BEGINNING SEPTEMBER 2017

Normal lodge meetings and all shareholder orders will receive a discount of £2.60, shown in brackets against each menu price. None shareholder orders will receive a discount of £1.00 off the full price menus. No discount is given when choosing a buffet menu. ALL PRICES ARE INCLUSIVE OF VAT

Where numbers are less than 12 please discuss the menu options with Lorraine

Booking forms can be completed on request, please call 0121 441 1764. Menus and approximate number of people dining are required at least 7 days in advance in order to allow us to book staff and prepare food orders. An approximate time of dining is also very helpful. Confirmed times will ensure the best quality of food and service.

Waitresses are only booked until 10.30PM by which time they need to have cleared all glasses and crockery from the tables. If you have booked the room until 11.30, the waitresses need to have cleared all glasses and crockery by 11PM. It is important that you let us know if you have booked an extension so that we can arrange staff accordingly. In the event that waitresses cannot clear the tables by these given times, a surcharge of £30 will be applied to the bill to cover the cost of their time.

Guaranteed numbers are required at least 2 working days in advance. The numbers can be increased by up to 10% until the day of service but we must be given sufficient time to prepare the extra meals and cannot guarantee the same menu choice. If extra meals are ordered prior to service, they will be charged whether taken or not. Once guaranteed numbers have been given they cannot be decreased and will be charged.

For Ladies Evenings or larger events, we require approximate numbers at least 14 days in advance. White chair covers and colored bows are available for hire along with candelabra and table flowers if required. When catering staff are required to clear tables and wash glasses until the end of the evening, there will be a charge of £60.00. Please give Lorraine a call if you would like to discuss menus and arrangements for your event

Notification of special dietary requirements are needed 2 days in advance. For ease of service, we also require a name for the alternative meals and a table plan to show where they are sitting

Cancellation charges may apply if catering is cancelled with less than 7 days' notice. Less than 48 hours' notice 20% of total invoice. Less than 24 hours' notice full payment is required.

If you would like to discuss menus or particular requirements, please let us know. Similarly, if there is any aspect of our service you are not happy with, we would like to know in order to improve our service.

CONTACT DETAILS

Office 0121 441 1764
Mobile 07976273721

MASONIC HALL, 221 Alcester Road South
Birmingham B14 6DT

Three course set menu at £18.60 (£16.00) per person
Served with Chef's choice of potatoes and vegetables
Includes soup and dessert of your choice

Goujons of plaice with tartar sauce

Macaroni Cheese with salmon & prawns

Homemade fish cakes with tomato salsa and horseradish sauce

Roast boneless chicken thigh filled with homemade stuffing served with onion & herb jus

Butter chicken

(Diced chicken mildly spiced with butter, green chilli, coriander and clotted cream)

Chinese chicken curry

(Diced chicken cooked in a thick Chinese flavored curry sauce)

Chicken & asparagus pie

Homemade pork rissoles

(Seasoned with sage served in a rich brown gravy)

Locally sourced pork sausages in onion gravy

Lambs liver & onions with crispy bacon

Steak & caramelized baby onion pie

Mushroom stroganoff

(mushrooms sauté with garlic and onions served in a creamy white wine sauce)

Cheese & onion Pie

(Creamed potatoes with cheese & onions encased in short crust pastry)

Three course menu at £20.60 (18.00) per head
Served with Chef's choice of potatoes & vegetables
Includes soup and dessert of your choice

Fish & chips

(freshly battered cod fillets (loin fillets £1.00 supplement) with tartar sauce)

Crusted cod with rocket pesto

Tandoori fish

Roast supreme of chicken, homemade stuffing chipolatas and gravy

Chicken breast in a honey & wholegrain mustard sauce

Coq au vin

(Chicken breast and thigh cooked in a red wine sauce with baby onion, mushrooms and smoked bacon)

Roast pork with homemade stuffing, crackling and apple sauce

Braised pork loin in a peppercorn sauce

Sugar baked gammon with parsley sauce

Braised steak in a mushroom stroganoff sauce

Beef olives

(Thin slices of beef wrapped around a homemade pork stuffing cooked in a red wine sauce)

Aubergine parmigiana

(sliced aubergine stuffed with spinach & ricotta in a tomato sauce)

Roasted vegetable & halloumi stack

Three course menu at £21.85 (£19.25)
Served with Chef's choice of potatoes & vegetables
Includes soup and dessert of your choice

Fillet of salmon wrapped in filo pastry served with Hollandaise sauce

Poached salmon served with lemon butter sauce

Duo of cod and smoked haddock with a lemon & dill sauce

Roast turkey crown with homemade stuffing, bacon rolls & cranberry sauce
served with a rich turkey jus

Fillet of pork Wellington stuffed with Brussels pate or black pudding and apple sauce
served with pork & cider jus

Roast leg of lamb served with minted jus

Roast topside of beef and Yorkshire pudding

Cold Turkey and ham with vegetable tart or pork pie & pickles

Roast vegetable basket with tomato & basil sauce

Soups

Broccoli & cream cheese

Cream of mushroom

Cream of root vegetable

Butternut squash & sweet potato

Spring vegetable

Scotch broth

French onion

Leek & potato

Minestrone

Oxtail

Cream of tomato

Tomato & basil

Additional Starters

Melon

(chilled fanned melon served with raspberry coulis)

Egg Mayonnaise with salad garnish

Pate served with dressed leaves & melba toast

Caesar salad with crispy bacon

Selection of homemade bread, olives, pesto butter, olive oil and balsamic

(£2.75 per head)

Plaice goujons with tartare sauce and salad garnish

Prawn cocktail

(Greenland prawns served on a bed of iceberg lettuce with Rose Marie sauce)

Indian selection

(Vegetable samosa and onion bhajia with mixed leaves and mint raita)

Pear & walnut salad with blue cheese

(sliced pears served on dressed mixed leaves sprinkled with walnuts and blue cheese)

Caprese salad

Tomato, basil and mozzarella cheese dressed with olive oil

Mango, papaya and avocado salad

With crumbled dolcelatte, orange and raspberry dressing

(£3.75 per head)

Haggis neeps & tatties (Burns night)

(traditional haggis served with creamed potato and swede)

Haddock Barrie

(haddock fillet served in a creamy cheese sauce dressed with prawns)

Fillet of plaice Veronique

(Rolled plaice fillet cooked in white wine finished with cream and grapes)

Roasted cod topped with sundried tomato tapenade

Smoked salmon blini

(thinly sliced smoked salmon on a blini pancake dressed with capers, lemon & dill vinaigrette)

Charcuterie of cured meats

(selection of cured meats with olives, extra virgin oil with balsamic vinegar & breads)

£4.00 per head)

**If you would like to replace your soup with one of the alternative starters,
please deduct £1.00 from the starter price**

Desserts

Jo's joyful homemade vanilla cheesecake with strawberry compote

Ferrero Roche cheesecake

Lol's luscious fresh fruit pavlova

(home baked meringue nest filled with fresh cream and mixed fruits)

Raspberry, lemon or mango posset served with a homemade shortbread biscuit

(duo of possets also available)

Chocolate pot with raspberry sable

Brioche bread & butter pudding

Chocolate bread & butter pudding

Peach melba

(peaches with vanilla ice cream and raspberry coulis)

Poached pears

(Williams pears poached in red wine served with fresh cream and spicy red wine sauce)

Apple & blackberry pie

Apple/Rhubarb or forest fruits crumble served with custard or cream

Sticky date & chocolate pudding with butterscotch sauce

Sponge pudding served with custard

(your choice of syrup, chocolate or raspberry)

Chocolate crunch with strawberry custard

Lemon Bakewell tart

(lemon flavored sponge with lemon curd cooked in a pastry case served with cream or custard)

Blackforest trifle

(fruits of the forest and chocolate sponge soaked in kirsch, topped with chocolate blancmanche and fresh cream)

Selected ice cream

Cheese & biscuits

(mature cheddar, stilton and brie with celery, grapes and crackers)

£2.20 as an extra course

Finger buffet menus £10.00 per head

Menu 1

Freshly made sandwiches & rolls
to include a selection of cold meats,
cheeses, fish and salad

Breaded plaice goujons with tartar sauce

Melton Mowbray pork pie

BBQ chicken drumsticks

Sausage rolls

Blue cheese & spinach tartlets

Pickles

Menu 2

Freshly made sandwiches and rolls
to include a selection of cold meats
cheeses, fish and salad

Hot & spicy breaded prawns with sweet
chili sauce

Vegetable samosas

Tikka masala chicken skewers

Cheese & onion rolls

Vegetable Tartlets

Cherry tomatoes, crudités & dips

Add chips, potato wedges or spicy roast potatoes for and extra £1.00

Add a dessert for £3.00

Add Tea/Coffee for £1.25

Prices include linen tablecloths, napkins and service

Please contact us for prices to deliver buffets to other venues on disposables