

Masonic Menu Selection

Egg Mayonnaise Salad a la Russe

Smooth Duck Pate with Orange Segments and Salad Leaves

A Platter of Orange & Grapefruit Segments with a Cointreau Syrup & Fruits of the Forest

A Salad of Smoked Chicken on a bed of Woodland Leaves with a Basil Vinaigrette

Chilled Fan of Honeydew Melon garnished with Summer Berries

Flaked Salmon & Prawn Cocktail Coated with a Brandied Cocktail Sauce

Smoked Fish Terrine, presented on a Pool of Horseradish Coulis

An American Salad of Ham, Celery and Stilton with Chive Mayonnaise

A Delicate Platter of Smoked Salmon complemented by a French

Dill Dressing - £2.50 Supplement

Celery and Stilton Soup

Leek and Potato Soup

Tomato and Courgette Soup

Watercress Soup

Potage Minestrone

Mushroom Soup

Cream of Vegetable Soup

Lemon Sorbet - Orange Sorbet - Blackcurrant Sorbet

Roast Rib of Scotch Beef with Yorkshire Pudding and Horseradish Sauce

Roast Leg of Lamb with Apricot Farce and Port Wine Jus

Roast Norfolk Turkey Breast with Seasoning, Chipolata and Cranberry Sauce

Escalope of Chicken Breast with Asparagus and Cherry Tomato

Poached Fresh Scotch Salmon with Cucumber Slices and Chablis Sauce

Roast Breast of Chicken with Seasoning. Bacon and Mushrooms

Roast Loin of Pork with Apple Slices and Calvados Sauce

SELECTION OF FRESH VEGETABLES AND POTATOES

Elstead Hotel BOURNEMOUTH

Profiteroles set upon Dark Chocolate Sauce

Fresh Fruit Salad with Cream


Brandy Snap Tulip filled with Strawberries Romanoff

Chocolate Orange Cheesecake Served with Vanilla Cream

Baked Alaska

Meringue Swans with Fresh Fruit

Blackforest Gateau



A Selection of Fine Cheeses and Biscuits



Coffee with Elstead Mints

