

Newport Masonic Hall - Function Menu

Please make your selection of one dish from each course

Entrees

Choice of Chef's Homemade Soup

Served with Roll & Butter

Pate Maison

Served with Salad Garnish and Melba Toast

Fan of Melon

Served with Raspberry Coulisse

Prawn Salad

Served in a Marie Rose Sauce

**Salmon, Sweet Potato &
Coriander Fishcake**

Served with Salad Garnish

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## Main Courses

**Roast Breast of Chicken Supreme (Boneless)**

*Or*

**Roast Turkey Breast**

*Both options served with Bacon Rolls & Seasoning*

**Succulent Roast Pork**

*Served with Homemade Seasoning and Apple Sauce*

**Tender Prime Roast of Beef\***

*Served with a Yorkshire Pudding & Horseradish Sauce*

**Prime Welsh Leg of Lamb\***

*Served with Homemade Leek Stuffing & Mint Sauce*

**Poached Fillet of Scottish Salmon\***

*Served with Chef's own Prawn Sauce*

**Vegetarian Option Available**

*All Main Courses are served with  
Chef's Selection of Fresh Seasonal Vegetables*

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3 Course including Coffee & Mints

Optional extra course of a Selection of Cheese & Biscuits

(Prices by request & may be subject to change)

Desserts

Fresh Cream Gateau

Fresh Fruit Tartlet

Dutch Apple Pie

Profiteroles & Chocolate Sauce

Individual Cheesecake

*All desserts served with
Fresh Cream*

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