



*Knowle Masonic
Centre
Masonic
Dinner
Menus*

ALL MEALS SERVED WITH
A BREAD
ROLL, COFFEE AND MINTS
SEPT 26 TO AUG 27



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 online 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 email requests will not be acted upon for booking purposes, and all submitted booking forms can be edited with changes and re-submitted up to three days before the event.

All dietary and religious requirements must be clearly identified on the booking form.

All forms (which should include an uploaded table plan) must be submitted 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 up to three 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 is not always linked.

Enquiries

Separately, customers may wish to make enquiries prior to an event. The only email address to contact Rupert is caterer@kmcentre.co.uk.

Such email exchanges are to help units plan events, enquire about possible food options, etc. No bookings will be made or altered as a result of these enquiries, and the booking form must be edited and re-submitted for any such changes.

This is to protect Units, as we are able to generate an audit trail of submitted forms.

Payment Terms

Payment is due on the night before leaving or, if requested, within 24 hours by internet transfer.

Please be aware that late payments, unless agreed in advance, will be subject to an administration charge of £20 per week until payment is received.





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 course cheese board course for £3). Prices based on single choice for each course albeit Religious and Dietary choices available.

Lodge Meetings:

24+ covers - £31

Informal Menu Sharing

2 Courses + coffee, Designed for smaller meetings, waitress served, bar attended
Lodge Meetings:

12 to 24 covers £25 (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 - £16

Menu B - £19.50

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

Pâté 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

Burrata & Heritage Tomato Salad

Potted Creamy Mushrooms with Mozzarella

Smoked Salmon with Capers and Lemon

Deep Fried Brie with Cranberry Chutney

Crispy Fish Goujons with Tartare Sauce

Southern Fried Chicken Goujons with Sweet Chilli Mayo

Thai Fish Cakes with Sweet Chilli Dressing and Asian Salad

Tiger Prawn Thermidor

Bubble and Squeak topped with a Poached Egg and Hollandaise
Sauce

Melon and Serrano Ham



Main Course

SERVED WITH CHEF SELECTION OF
SEASONAL VEGETABLES & A SUITABLE
POTATO DISH

**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

Steak Dinners

Served with grilled tomato, mushroom and chips, with a choice of Pepper or
Wild Mushroom Sauce

Rump Steak 8oz (£1 supplement)
Ribeye Steak 8oz (£2.50 supplement)
Sirloin Steak 8oz (£3 supplement)
Fillet Steak 8oz (£6 supplement)

Chicken

Chicken and Bacon in a White Sauce with a Puff Pastry Lid
Lemon and Thyme Roasted Chicken with 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

Whole Roast Poussin served with Black Pan Gravy (£1 supplement)

Lamb

Lamb Chops with Redcurrant and Mint Sauce (£1 supplement)

Rosemary-Studded Leg of Lamb with Gravy (£1 supplement)

Lamb Chump with Rosemary and Garlic Jus (£1 supplement)

Braised Lamb Shank with a Sauce of its Own Juices (£3 supplement)

Pork

Pork Ribeye 8oz with Mustard Sauce

Baked Loin of Ham with Parsley Sauce

Faggots and Sausage Braised in a Rich Red Wine Gravy

Roast Loin of Pork Cooked on the Bone with Gravy

Slow-Cooked Crispy Pork Belly with a Calvados Sauce

Fish

Pan-Fried Fillet of Seabass with Lemon and Chive Sauce

Roast Fillet of Salmon with Hollandaise Sauce

Baked Smoked Haddock with Parsley Sauce

Baked Cod Florentine

Vegetarian

Homemade Vegetable Lasagna

Seasonal Flavoured Risotto

Mushroom Bourguignon Pie

Stir-Fried Vegetables with Tofu

Sicilian Large Arancini Filled with Mozzarella

Cheese, Potato and Onion Pie

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



Desserts

Treacle Sponge Pudding with Custard

Seasonal Crumble with Custard

Jam Roly-Poly with Custard

Bread and Butter Pudding with Custard

Apple Pie with Custard

Chocolate and Salted Caramel Tart

Lemon and Raspberry Posset

A Selection of Ice Creams

Crème Brûlée

Strawberry Eton Mess

Fruit Salad with Pouring Cream

Rice Pudding

Baked Cheesecake

Lemon Meringue Roulade

Cheese and Biscuits

Eve's Pudding with Custard

Spotted Dick with Custard

Homemade Chocolate Mousse

Baked Cherry Pie with Custard





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 in guest numbers, particularly for smaller parties, an alternative main course may need to be provided.

Please choose either a starter or a 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 that 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 and an individual Chicken Pie, which can now be ordered. This is subject to a supplement.

Starter

Soup of the Day

Pâté with Red Onion Jam

Melon and Serrano Ham

Mains

Lasagne with Salad, Garlic Bread & Roast New Potatoes

Cottage Pie with Mixed Greens

Beef Stew with Mashed Potatoes & Seasonal Greens

Fish Pie with Seasonal Greens (£3 supplement)

Coq au Vin with New Potatoes & Seasonal Greens

Chicken Hotpot topped with Potatoes, served with Seasonal Greens

Pork Medallions in Cider Sauce with Mashed Potatoes & Seasonal Greens

Chicken Curry with Rice and Naan

(If a spicier curry is required, please state on the booking form.)

Minted Lamb Hotpot with Mixed Greens

Faggots in Red Onion Gravy with Mashed Potatoes & Greens

Dietary Options

(Only one choice per event to complement the main course ordered.)

Homemade Vegetable Lasagne

Sicilian Large Arancini filled with Mozzarella

Vegetable Curry

Vegetable Cottage Pie **(Vegan)**

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

Individual Fish Pie *(Frozen Item)*

Individual Chicken Pie *(Frozen Item)*

Desserts

Sharing Cheese Board

Fruit Salad with Cream

Lemon & Raspberry Posset

Raspberry Frangipane with Custard

Profiteroles with Chocolate Sauce

Chocolate and Salted Caramel Tart

Apple Pie with Custard

Cheesecake with Coulis

2 Courses £25

MINIMUM OF 12 DINING



Buffet Menus

Buffet A (Minimum 20 Guests)

Selection of Freshly Cut Finger
Sandwiches

Selection of Cakes

Crispy Chicken Goujons

Chef's Choice Quiche

Tea & Coffee

£16.00 per person

Buffet B (Minimum 20 Guests)

Assorted Sandwiches

Chunky Chips

Pork Pies

Chicken Goujons with Sweet Chilli
Sauce

Indian Selection with Mint Yoghurt

Fish Goujons with Tartare Sauce

Quiche

Deep-Fried Brie with Cranberry Sauce

Tea & Coffee

£19.50 per person

Add a Selection of Cakes **£2.50 per person**



Bespoke Menus

RD Catering is delighted to create bespoke menus tailored to suit your individual requirements and preferences. The following sample menus are designed to showcase the style and variety of dishes we offer. Whilst these menus may be selected as presented, we are equally happy to work with you to create a personalised menu for your event.

Optional additions include:

- Canapés – from £4.50 per person
- Amuse-bouche – from £2.50 per person

SAMPLE MENU 1 - FROM £35PP

Starter

Thai spiced fish cakes with a crisp Asian-style salad
and sweet chilli dipping sauce

Main Course

Traditional steak and kidney pie
served with buttery colcannon potatoes,
honey-roasted carrots, and seasonal greens

Dessert

Classic jam roly-poly
with warm vanilla custard

To Follow

A selection of cheeses with biscuits

SAMPLE MENU 2 - FROM £47PP

Starter

Pan-seared scallops with slow-cooked pork belly, silky butternut purée, and apple gel

Main Course

Duo of duck: pan-seared breast and confit leg bonbon, served with sticky red cabbage and a rich cherry jus, accompanied by dauphinoise potatoes and a medley of buttered tenderstem broccoli, asparagus, and chard

Dessert

Baked Alaska filled with pistachio ice cream and rose-petal jam

To Follow

A selection of cheeses with biscuits

SAMPLE MENU 3 - FROM £37PP

Starter

Garlic and rosemary baked Camembert

Main Course

Slow-braised lamb shanks served with buttery mashed potatoes and a selection of roasted root vegetables

Dessert

Traditional treacle tart with fresh cream

To Follow

A selection of fine cheeses with biscuits

SAMPLE MENU 4 - FROM £38PP

Starter

Salmon and king prawn rillette with delicate cucumber ribbons and toasted sourdough

Main Course

Sous-vide rump of beef noisette with a brisket and horseradish bonbon, served with a rich red onion jus

Dessert

Chocolate tart with clotted cream and blackberry compote

To Follow

A selection of cheeses & biscuits

SAMPLE MENU 5 - FROM £37PP

First Course

Clear chicken consommé

Second Course

Crisp fish goujons

Main Course

Pork tomahawk with creamed mushroom and tarragon sauce, served with seasonal vegetables

To Follow

A selection of cheeses & biscuits