

St Annes Palace



Masonic Dining Menu

Masonic Event Catering
By Lee Munro

Masonic Dining Menu

Any three courses from this list at £18.00 p/p

Starters

Soup of the Day

your choice either vegetable, cream of mushroom, tomato, broccoli and stilton, minestrone. Served with a bread roll and butter.

Breaded Mushrooms

crispy crumb coated mushrooms served with mixed baby leaves and garlic mayo.

Minced Lamb Curried Samosa (or vegetarian)

served with Madras mayo and mixed leaf salad.

Ham Hock Terrine

pressed ham hock served with mixed leaf salad, orchard chutney and brioche bread.

Black Pudding Scotch Egg

served with wholegrain mustard mayo

Spicy Potato Wedges

topped with bacon and cheese and served with a garlic mayonnaise dip.

Cherry Tomato and Mozzarella

salad cherry tomatoes, mozzarella, mixed baby leaves, croutons and balsamic dressing.

Garlic Mushrooms

served on a slice of garlic bread with a creamy garlic sauce.

Southern Fried Chicken Goujons

southern fried chicken strips served with mixed leaf salad and sweet chilli sauce.

Vegetable Spring Rolls

with mixed leaf salad and sweet chilli sauce

Black Pudding Benedict

sliced black pudding topped with a warm poached egg and hollandaise sauce on a bed of rocket.

Chicken Liver Pate

served with mixed baby leaf salad, onion chutney and a crusty roll.

Main Courses

Classic Roast Dinner

beef, chicken, pork or gammon. Served with Yorkshire Pudding and real gravy.

Fish and Chips

hand battered haddock served with chunky chips, mushy peas and tartare sauce.

Blade of British Beef

24 hour slow cooked blade served with peppercorn sauce.

Chicken Kiev

a tender, garlic and parsley butter filled, deep fried chicken breast, another classic dish.

Beetroot Wellington

a delicious vegetarian take on a classic dish.

Beef & Oxtail Suet Pudding

served with chips, mushy peas and real gravy.

Quorn and Mixed Bean Enchiladas

a spicy Mexican style dish with salsa and soured cream

Homemade Individual Pies

choose from steak & stilton, cheese & onion or chicken and leek.

Weiner Schnitzel

classic Bavarian dish with skinny fries, creamy garlic mushrooms, salad and a wedge of lemon.

Cumberland Sausage Swirl and Creamy Mash

a true winter warmer served with red onion gravy and English mustard.

Pork Tenderloin

With a Dijon sauce, and accompaniments as requested.

Butternut Squash and Mushroom Pithivier

A vegetarian take on a classic and delicious French dish.

Beef Stroganoff

Tender strips of prime beef, button mushrooms and caramelised onions served in a garlic, French mustard and soured cream sauce on a bed of rice.

Main Courses

Hunter's Chicken

tender chicken breast with bacon, barbecue sauce and cheese.

Trio of Pork

pork fillet, loin chop & pulled pork bon-bon with sage and cider sauce.

Chicken Curry

medium strength curry with boiled rice and Naan bread.

Cauliflower, Mixed Bean and Spinach Curry

medium strength curry with boiled rice and Naan bread.

Thai Red or Green Curry

an authentic spicy Asian curry with sticky rice and flat bread.

Roasted Shallot Tarte-Tatin

served with a red wine jus.

Fish Options

poached salmon or grilled sea bass served with hollandaise sauce.

Salads

salmon & prawn

chicken & ham

bacon and black pudding

Ploughman's

3 cheese, pork pie, half scotch egg, pickle and beetroot.

Side Orders

When ordering, please choose one choice of potato and two veg.

mash, roast, Hasselback, dauphinoise, boulangère, herb dice, new, chips.
peas, carrots, braised carrots, creamed leeks, green beans, broccoli, cauliflower or
sweet corn.

Breakfast Menu for Daytime Lodges

Full English Breakfast

gammon, Cumberland sausage, hash brown, mushrooms, black pudding, tomatoes, beans, poached eggs, toast, tea and coffee **£12.00**

Two Course Breakfast

a continental style starter with sliced cold meats, cheese, Danish pastries, fruit juice preserves, and bread selection followed by the above full English. **£15.00**

Desserts

Sticky Toffee Pudding

served with toffee sauce and fresh cream.

Lemon Tart

served with fresh cream and raspberry coulis.

Cheesecake

served with fresh cream and coulis, please ask about flavours.

Banoffee pie

An indulgent American classic.

Lemon Posset

A refreshing, yet rich dessert.

Eton Mess

Seasonal berries, meringue pieces and whipped cream.

Black Forest Gateaux

Everything you would expect with a modern twist.

Apple Pie

Homemade and served with custard, cream or ice cream.

Lemon Meringue Pie

Homemade, zingy and served with fresh cream.

Cheese and Biscuits

Stilton and mature cheddar with grapes, celery and cheese biscuits.

Followed by tea and coffee

Add cheese and biscuits as a 4th course for an additional £3.00

Enhanced Masonic Dining Choices

Upgrade Your Options

Are you planning a celebration meeting and looking for an extra special menu?

Upgrade one or more courses from the list below. The price of your meal will be the standard £18.00 plus the individually shown price.

Would you prefer an enhanced two course meal?

Upgrade one or two courses from the standard price of £16.00.

Starter Options

Asian Starter

Samosa, onion bhaji, pakora, mixed leaves with mango chutney and mint yoghurt dressing. **£1.50 extra**

Trio of Pate

smoked salmon & dill, chicken liver and game **£2.00 extra**

Poached Pear

served with a Blacksticks Blue cheese pate and rose peppercorn sabayon. **£1.00 extra**

Asian inspired Confit Duck Roulade

rolled shredded duck served on a bed of soy noodles with hoisin sauce and a shredded chilli and vegetable garnish. **£2.00 extra**

Main Course Options

Pan Fried Goosnargh Duck Breast

served with potato rosti, parsnip puree, black cherry sauce. **£3.00 extra**

Roast Loin of Pork

with a black pudding & stuffing stack, crackling, cider & sage sauce. **£2.50 extra**

Rib-Eye Steak

served with a peppercorn sauce, a stack of chunky chips, homemade onion rings and a rocket Caesar salad. **£4.50 extra**

Enhanced Masonic Dining Choices

Lamb Rump

with a honey, port wine & redcurrant jus and pea & potato puree.

£6.00 extra

Fillet of Cumbrian Beef

served with a peppercorn sauce, a stack of chunky chips, homemade onion rings and a rocket Caesar salad.

£7.00 extra

Surf 'n Turf

a succulent rib-eye steak, tempura king prawns, grilled cherry tomatoes, portobello mushroom with a rocket and parmesan salad.

£7.00 extra

Dessert Options

Espresso Brulee

a coffee flavoured brulee served with shortbread sugar cubes.

£2.00 extra

Trio of Puddings

a selection of three beautifully presented miniature puddings.

Choose any three from chocolate brownie, lemon posset, banoffee pie, chocolate tart, sticky toffee pudding, crème brulee, cheesecake.

£2.00 extra

Chocolate Plant Pot

a hand crafted chocolate plant pot containing an edible garden of chocolate delice, chocolate crumb soil and fruity seasonal berries .

£2.00 extra

The Big Cheese

a mouth watering selection of mature cheddar, Blackstick's blue, five shires and creamy French brie served with biscuits, celery, frozen grapes and homemade orchard chutney.

£4.00 extra

**To enquire about any dishes not shown please contact Lee Munro on
07973 307785 or masoniceventcatering@outlook.com**

Sunday Lunch Menu

*Why not hold your Lodge or Chapter Sunday Lunch
in the beautifully appointed Blue Room?*

£22.00 per person, £11.00 for children up to 14 years old

Starters

Prawn Cocktail

with mixed leaves and a Marie Rose sauce.

Homemade Ham Hock Terrine

served with mixed leaves, orchard chutney and rustic bread.

Cheese Soufflé

home made and delicious.

Main Courses

Roast Rib of Beef

cooked pink and served with garlic & herb Hasselback potatoes,
whole roasted carrot, mixed greens,
homemade Yorkshire pudding and real gravy.

Roasted Salmon Fillet

served with a butter sauce and vegetables as above.

Vegetarian On Request

Desserts

Trio of Puddings

Any three from a choice of lemon posset, chocolate brownie, banoffee pie,
cheesecake, sticky toffee pudding, chocolate tart.

Ice Cream

refreshing and delicious.

Cheese & Biscuits

served with grapes, celery and home made chutney.

Celebration Banquet Menu

For that very special occasion

£34.00 per person

Starters

Wild Mushrooms

woodland wild mushrooms in a garlic and cream sauce served with rustic dipping bread.

King Prawns

succulent king prawns, pan fried and finished with a white wine and cream reduction served with rustic dipping bread.

Chicken Liver Parfait

served with a mixed leaf salad, crostini bread and orchard chutney.

Main Courses

Fillet of Cumbrian Fell Beef

char grilled Cumbrian beef fillet cooked pink for maximum flavour served with a stack of hand cut chips, homemade onion rings, peppercorn sauce and garnished with a rocket, parmesan and pesto salad.

Rump of Lamb

finest salt marsh Lamb cooked pink for full flavour, served with a pea and mint mashed potato and redcurrant and rosemary sauce.

Double fillet of roasted Sea Bass

Fleetwood landed fillet served on a bed of root vegetable stew with a fondant potato and topped with a Langoustine and finished with lobster sauce.

Desserts

Trio of Mini Deserts

Any three from a choice of lemon posset, chocolate brownie, banoffee pie, cheesecake, sticky toffee pudding, chocolate tart.

Crème Brulee

a classic desert served with homemade shortbread.

Cheese Board and Assorted Biscuits

traditional cheese board featuring Spanish Manchego, Blue Stilton and English Cheddar served with biscuits, celery, frozen grapes and homemade chutney.

Ice Cream

for a cool refreshing of the palate.

To Finish

Homemade Petit Fours

Ladies Evening Menu

To simplify choosing your Ladies Evening Menu we have put together an extensive list of choices for a three course dinner. Simply choose any three starters, main courses and desserts to offer your guests. We will need to know the numbers of each menu items ordered 5 days in advance.

£24.00 per person

Starters

Homemade Chicken Liver Pate

served with crostini, mixed leaves and home made chutney.

Ham Hock Terrine

with cream cheese & herb pate, orchard chutney, artisan bread.

Homemade Soup of the Day

any variety you wish.

Goats Cheese & Caramelised Onion Croute

served with honey roasted pine kernels, passion fruit and beetroot.

Honeydew, Cantaloupe & Watermelon

mango & passion fruit coulis, pistachio crumb.

Chicken & Asparagus Terrine

with air dried ham wafers, mixed leaves and lemon dressing.

Cheese Soufflé

Homemade and delicious.

Main Courses

Ballotine of Chicken

stuffed with sun blushed tomato & basil, pink peppercorn & champagne sauce.

24 hour Slow Cooked Blade of Beef

with Lytham Blond Ale and caramelised onion gravy.

Pressed Shoulder of Lamb

served with crispy leeks and mint enhanced gravy.

Ladies Evening Menu

Roast Loin of Pork

with a black pudding & stuffing stack, crackling, cider & sage sauce.

Roast British Beef

served with a home made giant Yorkshire pudding and real roast gravy.

Confit of Goosnargh Duck Leg

with a Port wine, honey and rosemary flavoured sauce.

Pork Belly Roulade

in a maple glaze with apple gel, black pudding bon-bons and popcorn crackling.

Grilled Fillet of Fleetwood Landed Sea Bass

with spring onion, butter sauce.

Vegetarian Options

Beetroot Wellington

a delicious vegetarian take on a classic dish.

Quorn and Mixed Bean Enchiladas

a spicy Mexican style dish with salsa and soured cream

Butternut Squash and Mushroom Pithivier

A vegetarian take on a classic and delicious French dish.

Cauliflower, Mixed Bean and Spinach Curry

medium strength curry with boiled rice and Naan bread.

Roasted Shallot Tarte-Tatin

served with a red wine jus.

Ladies Evening Menu

Desserts

Hedgerow Berry Eton Mess

a heavenly combination of meringue, whipped cream and seasonal berries.

Lemon Posset

a zingy, luxuriant, palate cleansing dessert with popping candy crumble.

Sticky Toffee Pudding

home made English classic pudding with toffee sauce and vanilla ice-cream.

Crème Brulee

a classic French dessert served with a raspberry coulis.

New York Baked Vanilla Cheesecake

Or any flavour you like with a refreshing coulis and fresh cream.

Indulgent Chocolate Brownie

served with vanilla ice-cream.

Espresso Brulee

coffee flavoured brulee served with shortbread sugar cubes.

Trio of Puddings

a selection of three beautifully presented miniature puddings.

Choose any three from chocolate brownie, lemon posset, banoffee pie, chocolate tart, sticky toffee pudding, crème brulee, cheesecake.

Chocolate Plant Pot

a hand crafted chocolate plant pot containing an edible garden of chocolate delight, chocolate crumb soil and seasonal berries.

Cheese and Biscuits

Stilton and mature cheddar with grapes, celery and cheese biscuits.

Ladies Evening Menu

Upgrade Your Ladies Evening Menu

Not enough? Upgrade one or more courses from the list below. The price of your meal will be the standard £24.00 meal cost plus the individually shown price.

Starter Options

Poached Pear

served with Blacksticks blue cheese pate and rose peppercorn sabayon. **£1.00 extra**

Asian inspired Confit Duck Roulade

rolled shredded duck served on a bed of soy noodles with hoisin plum sauce and a shredded chilli and vegetable garnish. **£2.00 extra**

Main Course Options

Pan Fried Goosnargh Duck Breast

served with potato rosti, parsnip puree and black cherry sauce. **£3.00 extra**

Rump of Lamb

with a honey, Port wine & redcurrant jus and pea & potato puree. **£6.00 extra**

Fillet of Cumbrian Beef

served with a peppercorn sauce, a stack of chunky chips, homemade onion rings and a rocket Caesar Salad. **£7.00 extra**

Surf 'n Turf

a succulent rib-eye steak with tempura battered king prawns, grilled cherry tomatoes, portobello mushroom and a rocket and parmesan salad. **£7.00 extra**

Dessert Options

The Big Cheese

a mouth watering selection of mature cheddar, Blacksticks blue, five shires and creamy French brie served with biscuits, celery, frozen grapes and homemade orchard chutney. **£4.00 extra**

*Make a big impression by offering
canapés at your reception!*

*Choose any three of our delicious handmade canapés at
£4.00 per person, served to you by our waiting staff.*

Black pepper scone with smoked salmon and dill crème fraîche

Mini Yorkshire pudding with roast beef

Halloumi, sage and pancetta sticks

Mini Welsh rarebit 

Butternut squash, basil and pine nut filo 

Toad in the hole with onion chutney

Goats cheese, roast walnut and beetroot crisp 

Crisp tortilla with chorizo and chilli jam

Chicken liver pate and onion marmalade toasts

Add a glass of Prosecco on arrival

*For just £2.50 per person, each of your guests will be met
with a welcoming glass of quality Prosecco.*

Buffet Menu

Choose any five items for £10.00 p/p

Selection of freshly made sandwiches

Selection of home made mini quiches

Mini pork pies, red onion marmalade

Selection of tortilla wraps

BBQ glaze chicken drumsticks

Chicken liver pate on toasted brioche

Shots of prawn cocktail

Teriyaki chicken brochettes

Smoked salmon, dill & lemon, cream cheese & herb pate

Sun blushed tomato & basil filo tart

Scotch eggs

Smoked salmon & cream cheese bagels

Mozzarella, tomato & basil brochettes

Goats cheese, red pepper & tapenade crostini

Selection of open petit-pain baguettes

Add a sumptuous dessert buffet for just £4.00p/p

Chocolate fudge cake

Caramel slices

Strawberry gateaux

Cheesecake

Lemon meringue pie

All served with whipped and pouring cream.



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