

MENUS



MICHAEL PODEMUSKY

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RADLETT

MASONIC CENTRE

MICHAEL PODEMSKY AT THE RADLETT MASONIC CENTRE
BOOKING FORM

Name of Lodge / Chapter:

Contact Name:

Contact's E-Mail Address:

Phone number:

Dining date:..... Dining time:.....

Number of diners:

MENU: Please CIRCLE Economy 2-Course Menu..... Three Course Menu

Starters:

.....

Mains:

.....

Desserts:

.....

Cheese & Biscuits? YES / NO

Tea/Coffee before Meeting or during Call Off? YES / NO

What Time:

ANY SPECIAL DIETARY REQUESTS:

.....

PLEASE NOTE:

We require menu choices **TWO WEEKS** before the dining date with an approximate number of diners.

FINAL DETAILS TO BE CONFIRMED AT LEAST **THREE DAYS** BEFORE THE DINING DATE:

THIS IS THE NUMBER THAT WILL BE BILLED

THERE IS A **MINIMUM** REQUIREMENT OF **FIFTEEN (15)** DINERS.

MICHAEL PODEMSKY'S CONTACT DETAILS:

E-mail: **M.PODEMSKY@SKY.COM**

Telephone: **07941 306 045 or 07423 431 458**

MENU OPTIONS.

ECONOMY TWO COURSE MENU

MINIMUM order is for **15 Covers**

Includes Bread Roll with Starters and Tea/Coffee & Mint

Any TWO courses:

Starter and Main OR Main and Dessert — £13.00

Add Tea/Coffee & Biscuits before meeting or during Call

Off for Extra £1.00 per person

**PLEASE ADVISE ANY SPECIAL DIETARY
REQUIREMENTS**

OR

THREE COURSE SET MENU

MINIMUM order is for **15 Covers**

Includes Bread Roll and Coffee & Mint Chocolates

Any Starter, Main and Dessert — £18.00

ADD Cheese and Biscuits for an extra £1.50 per person

Add Tea/Coffee & Biscuits before meeting or during Call

Off for Extra £1.00 per person

**PLEASE ADVISE ANY SPECIAL DIETARY
REQUIREMENTS**

ECONOMY TWO COURSE MENU

STARTERS — EACH SERVED WITH A SOFT ROLL & BUTTER

Choice of soups:

Broccoli & Stilton;

Carrot & Coriander;

Leek & Potato;

Mushroom & Thyme;

Tomato & Basil;

Vegetable.

Seasonal Melon with Fruit Coulis;

Egg Mayonnaise;

Chicken Liver Pâté with Melba Toast and Salad Garnish;

Cod or Haddock Fishcake with Salad Garnish;

Deep Fried Whitebait with Tartare Sauce;

Calamari Fritte with Lemon Mayonnaise;

Portobello Mushrooms with melted Cheese topping on rocket with balsamic dressing.

MAINS

Bangers and Mash with Onion Gravy and Vegetables;

Cottage Pie with Vegetables;

Chilli Con Carne with Rice;

Beef Lasagne with Garlic Bread and Salad

Sweet & Sour Chicken with Rice;

Cod or Haddock Fishcakes with Chips and Peas

Traditional Fried Fillet of Cod with Chips and Peas

Ham, Egg & Chips

Lamb's Liver with Mashed Potatoes, Onion Gravy & Vegetables;

Chicken Stroganoff with Basmati Rice

Mushroom Stroganoff with Basmati Rice (v)

Tagliatelle with a rich Mushroom or Tomato Sauce {v}

DESSERTS

Mixed Ice Cream;

Fresh Fruit Salad;

Chocolate Fudge Cake with Ice Cream;

Hot Rice Pudding with Cinnamon and Strawberry Jam;

Warm Apple Crumble Torte with Custard;

Profiteroles with Chocolate Sauce;

Chocolate Brownie with Ice Cream.

TO FINISH

Tea or Coffee and Mints.

THREE COURSE SET MENU

STARTERS — EACH SERVED WITH A SOFT ROLL & BUTTER

Choice of soups:

Broccoli & Stilton;

Carrot & Coriander;

Leek & Potato;

Mushroom & Thyme;

Tomato & Basil;

Vegetable.

Seasonal Melon with Fruit Coulis;

Egg Mayonnaise;

Chicken Liver Pâté with Melba Toast and Salad Garnish;

Cod or Haddock Fishcake with Salad Garnish;

Deep Fried Whitebait with Tartare Sauce;

Calamari Fritte with Lemon Mayonnaise;

Portobello Mushrooms with melted Cheese topping on rocket with balsamic dressing;

Smoked Salmon Salad (£1.00 supplement);

Mixed Fish Hors D'oeuvres (£1.00 supplement);

Prawn Cocktail with Marie Rose Sauce (£1.00 supplement).

MAINS —

*Denotes — Served with a Selection of Fresh Seasonal Vegetables.

Roast Topside of Beef served with Roast Potatoes and Yorkshire Pudding*;

Roast Turkey Breast served with Roast Potatoes and Yorkshire Pudding*;

Roast Loin of Pork served with Roast Potatoes and Yorkshire Pudding*;

Slow Roasted Pork Belly with Apple Mash & Crackling*;

Salt Beef Platter with Chips or Latkes & Coleslaw;

Breaded Chicken Escalope with Mashed Potato and a Mushroom Sauce*;

Chicken & Mushroom Pie, encased in Shortcrust Pastry with Mashed Potato*;

Roast Chicken Breast with Brie & Broccoli Stuffing and Sauté Potatoes*;

Steak, Ale & Mushroom Pie, encased IN Shortcrust Pastry with Mashed Potato*

Lancashire Hotpot*;

Traditional Fried Fillet of Haddock with Chips, Peas & Tartare Sauce;

Slow Braised Featherblade Steak with Roasted New Potatoes and Wine Gravy*;

Turkey & Ham Salad;

Cold Poached Salmon Salad;

Mushroom Stroganoff with Basmati Rice (V);

Tagliatelle with a rich Mushroom or Tomato Sauce (V).

EXTRA MAINS - £2.00 SUPPLEMENT

Braised Lamb Shank with Minted Mash Potatoes*;

Sliced Lamb Rump cooked in a Rosemary Sauce with Roasted New Potatoes*;

Cod Loin Steak with a Provencale Sauce with baby New Potatoes*;

Grilled Sea Bass Fillets with Butter & Caper Sauce and lemon infused New Potatoes*;

Poached Salmon Fillet with new Potatoes & Creamy Herb Sauce*.

DESSERTS

Mixed Ice Cream;
Lemon and Mango Sorbet;
Chocolate Fudge Cake with Ice Cream;
Fresh Fruit Salad;
Warm Apple Crumble Torte with Custard;
Profiteroles with Chocolate Sauce;
Bread & Butter Pudding with Custard;
Eton Mess;
Sticky Toffee Pudding with Custard;
Chocolate Brownie with Ice Cream;
Various Flavoured Cheesecake.

Add CHEESE & BISCUITS for an EXTRA £1.50 per person.

TO FINISH

Tea Or Coffee and Mint Chocolates.

PLEASE ADVISE ANY SPECIAL DIETARY REQUIREMENTS

MINIMUM CHARGE IS FOR 15 COVERS
