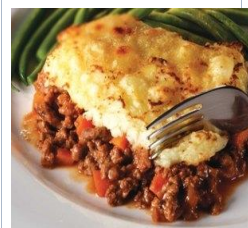


Menu

April 6, 2016
e4 Catering Ltd



Budget Menu

Budget 3 course meals from only £18.50



Low Cost Favourite Menus

Regular Masonic 3 course meals for just £20.00



Popular Choice Menus

The most sought after 3 courses meals from £22.00



Extra Choice Menus

Push the boat out with a little extra for 3 course meals from just £24.00 per person

Please note; We reserve the right to increase the basic menu price with one calendar months notice.
All dietary requirements will be catered for provided we are given 3 days notice. If people request a dish which carries a surcharge this cost will be shown on your invoice.

SET PRICE BUDGET MENUS

Chefs Choice soup of the day
Cottage pie with a crispy cheese topper
Chefs selection of seasonal vegetables
Chefs dessert, you choose
Coffee

Chefs Choice soup of the day
Lasagne
Mixed Salad and Chips
Chefs desert, you choose
Coffee

Chefs Choice soup of the day
Fried Chicken & Chips
Chefs selection of seasonal vegetables
Chefs desert, you choose
Coffee

Chefs Choice soup of the day
Quiche Lorraine
Chefs selection of seasonal salad vegetables
Chefs desert, you choose
Coffee

Desserts

Fruit Pie (Apple, Rhubarb, Apple & Blackcurrant)
Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit)
Steamed Sponge Pudding (Jam, Treacle, Sultana)
Mince Tart
Various seasonal flans.
Trifle
(All served with, Ice Cream, Fresh Cream, or Custard)

All served with coffee for only £18.50 per person

Menu 1 Low Cost Favourites

All main courses are served with a choice of a potato dish and two vegetables appropriate to the main dish unless otherwise stated.

Starters

Egg Mayonnaise,

Melon or Melon Cocktail

Soups – Asparagus, Tomato, Vegetable, Mushroom, Oxtail, French onion.

Minestrone, Chicken, Chicken broth, Tomato & Basil, Broccoli & Stilton

Lentil & Coriander, Carrot & Mint, Leek and potato.

Main Course

Chicken in Cream of White Wine and Mushroom sauce

Chicken Chasseur

Roast Breast of Chicken with Stuffing

Liver and bacon onion Gravy

Chicken Ham and Mushroom Pie

Chicken Ham and Leek Pie

Chicken Casserole

Pork and Cider Stew With Herb Dumpling

Grilled Gammon Pineapple and tomato (served with potatoes mushroom, peas.)

Sausages, Mash and Onion Gravy

Desserts

Fruit Pie (Apple, Rhubarb, Apple & Blackcurrant)

Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit)

Steamed Sponge Pudding (Jam, Treacle, Sultana)

Mince Tart

Trifle

Crème Caramel

Fresh Fruit Salad

Peach Melba

Cheesecake

(All served with, Ice Cream, Fresh Cream, or Custard)

Coffee after dining

Choose a starter, main course, dessert, and coffee at £20.00

Please note; We reserve the right to increase the basic menu price with one calendar months notice.

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Menu 2 Popular Choices

All main courses are served with a choice of a potato dish and two vegetables appropriate to the main dish unless otherwise stated.

Starters

Egg Mayonnaise,

Melon or Melon Cocktail

Soups – Asparagus, Tomato, Vegetable, Mushroom, Oxtail, French onion.

Minestrone, Chicken, Chicken broth, Tomato & Basil, Broccoli & Stilton

Lentil & Coriander, Carrot & Mint, Leek and potato.

Main Course

Grilled Pork Chop with Stuffing Grain Mustard and Cider Sauce

Escalope of Pork with Herb Potatoes and Green Beans

Braised Steak Garni 8oz.

Lamb Chops, Grilled Tomato.

Roast Loin of Pork, Apple sauce

Steak & Kidney Pie or Pudding

Steak & Mushroom Pie or Pudding

Crusted Baked Cod Fillet with Butter Sauce

Battered Cod

Desserts

Fruit Pie (Apple, Rhubarb, Apple & Blackcurrant)

Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit)

Steamed Sponge Pudding (Jam, Treacle, Sultana)

Mince Tart

Trifle

Crème Caramel

Fresh Fruit Salad

Peach Melba

Cheesecake

(All served with, Ice Cream, Fresh Cream, or Custard)

Coffee after dining

Choose a starter, main course, dessert, and coffee for £22.00 per person

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Menu 3 Popular Choices

All main courses are served with a choice of a potato dish and two vegetables appropriate to the main dish unless otherwise stated.

Starters

Egg Mayonnaise,

Melon or Melon Cocktail

Soups – Asparagus, Tomato, Vegetable, Mushroom, Oxtail, French onion.

Minestrone, Chicken, Chicken broth, Tomato & Basil, Broccoli & Stilton

Lentil & Coriander, Carrot & Mint, Leek and potato.

Main Course

Roast Topside of Beef, Yorkshire pudding

Coq Au Vin

Roast Turkey with Trimmings

Beef Goulash

Poached Salmon

Pork Belly with Apple and Cider Gravy

Fish Pie (Served with three veg and contains potatoes)

Roast Leg of Lamb, mint sauce

Braised Lamb Steaks

Braised Beef en croute

Lemon Sole fillet with shrimp Caper Butter

Salmon & Chefs Sauce, salad & new potatoes

Desserts

Fruit Pie (Apple, Rhubarb, Apple & Blackcurrant)

Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit)

Steamed Sponge Pudding (Jam, Treacle, Sultana)

Mince Tart

Trifle

Crème Caramel

Fresh Fruit Salad

Peach Melba

Cheesecake

(All served with, Ice Cream, Fresh Cream, or Custard)

Coffee after dining

Choose a starter, main course, dessert, and coffee for £23.00 per person

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Menu 4 Extra Choices

All main courses are served with a choice of a potato dish and two vegetables appropriate to the main dish unless otherwise stated.

Starters

Egg Mayonnaise,

Melon or Melon Cocktail

Soups – Asparagus, Tomato, Vegetable, Mushroom, Oxtail, French onion.

Minestrone, Chicken, Chicken broth, Tomato & Basil, Broccoli & Stilton

Lentil & Coriander, Carrot & Mint, Leek and potato.

Main Course

Roast rib of beef and Yorkshire pudding

Roast Sirloin of Beef, Yorkshire pudding

Mixed Grill

Lamb Shank

Grilled Rib Eye Steak Garni

Desserts

Fruit Pie (Apple, Rhubarb, Apple & Blackcurrant)

Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit)

Steamed Sponge Pudding (Jam, Treacle, Sultana)

Mince Tart

Trifle

Crème Caramel

Fresh Fruit Salad

Peach Melba

Cheesecake

(All served with, Ice Cream, Fresh Cream, or Custard)

Coffee after dining

Choose a starter, main course, dessert, coffee for £24.00 per person

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Menu 5 Specials

All main courses are served with a choice of a potato dish and two vegetables appropriate to the main dish unless otherwise stated.

Starters

Deep Fried Whitebait
Pate and Toast
Smoked Mackerel
Seafood Cocktail
Breaded mushrooms
Prawn Cocktail
Smoked Trout
Smoked Salmon
Hors D'oeuvres

Main Course

Salmon Hollandaise
Duck Breast in Orange Sauce
Breaded Veal Escalope
Boiled or Salt Beef
Grilled Sirloin Steak
Roast Sirloin of Beef
Rack of lamb

Desserts

Profiteroles, Chocolate sauce
Hot Cherries and Ice Cream
Black Forest, Strawberry Gateaux
Baked Apple Sponge
Lemon Tart
Jam Roly Poly
Spotted Dick
Bread & Butter pudding
Eton mess

Coffee after dining

Choose a starter, main course, dessert coffee for £25.00 per person

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Chefs Set Menu Seasonal Choices

Home Made Winter Root Vegetable Soup, Roll & Butter

Slow Roasted Beef Brisket with Herb Roasted New Potatoes, Sweet Pickled Red Cabbage, Beef Gravy and a Medley of Seasonal Vegetables.

Chocolate Brownie with Vanilla Ice Cream

Coffee

£23.00

Home Made Creamy Mushroom Soup, Roll & Butter

Braised Stuffed Pork Shoulder with Caramelized Onion Mashed Potato, Braised Savoy Cabbage, Carrots and Gravy

Fresh Lemon Mousse

Coffee

£ 22.00

Home Made Minestrone Soup, Roll & Butter

Honey & Mustard Roast Gammon with Wet Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables and Gravy

Creamy Rice Pudding with Cinnamon

Coffee

£21.00

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NEW!!! Chefs Choice Menus

Beetroot & Goats Cheese salad

Italian Beef Parmigiana with Roast Herb New Potatoes & Selection of Vegetables

Homemade Chocolate Mousse & Cream

Coffee

£22.00

Palma Ham & Olive Salad

Beef Stroganoff with Basmati Rice & Potato Sticks with Crusty Bread

Peach Melba

Coffee

£23.00

Pea & Pancetta Risotto

Braised Beef & Bacon Rolls with Mashed Potato & seasonal Vegetables

Strawberry Cheesecake with Cream

Coffee

£23.00

Roasted Onion Quiche

Moroccan Lamb Tagine with Spicy Basmati Rice

Homemade Lemon Mousse

Coffee

£24.00

Grilled Asparagus & Poached Egg

Garlic Pork Tenderloin with Barbecue Sauce, Roasted Rosemary Potatoes & Green Beans

Chocolate Hanky Panky

Coffee

£23.00

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the e4 Catering Company Ltd for Chingford Masonic Hall

Cheese platters as a fourth course

Please note that this is only available as a fourth course after a starter main and dessert have been purchased

3 cheeses, biscuits

Price £1.25 per person

5 cheeses, biscuits, celery and grapes

Price £1.95 per person

Cheese & Biscuits as a Dessert

Price £3.65 per person

Afternoon tea / coffee and biscuits

Price £1.00 per person

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the e4 Catering Company Ltd for Chingford Masonic Hall

Terms & Conditions.

We require menu, dining time, and tea times with estimated numbers, a minimum of 7 days before your function date and final numbers 48hrs before the meeting.

Table Plans/Layouts must be received at least 24 hours before the function/meeting.

Numbers of less than 20 will be subject to a £15.00 surcharge.

Minimum dining numbers are 10. *

There is no allowance available if the number of diners falls below the number ordered, but 3 (three) extra meals will be available if required on the day. Only 2 (two) extra meals will be available when the dining numbers are between 20-30.

Accounts must be settled on the day of meeting and cheques returned will be subject to a £35.00 charge

Waitresses should be allowed to clear coffee cups not more than 20 minutes after it is served. Any additional staff cost incurred due to the waitresses not being able to clear will be passed on to the Lodge

All items on the Menu are subject to availability.

If you require a menu item that is not listed, please do not hesitate to ask and we will be pleased to further advise you of availability and prices.

All prices quoted are the prices you pay

**Small units that are meeting on the same day as another unit, may benefit from enjoying the same menu choice. By doing so, the small unit or units will then, not be subject to the minimum dining number.*

Please ensure you inform us of any food allergen issues that need to be addressed. We are happy to advise you on each product specified in our menus, you only need to ask.

Orders by phone: 07484 060 742 or 0208 524 5142

Orders by email: e4catering@yahoo.com

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