



# COLE COURT

## MENU 2019 / 2020



### *A message from our Head Chef*

*Please find attached the full dining menu for the forthcoming Masonic year. I trust it will provide you and your members with ample choice for your enjoyment at the Festive Board, and other occasions such as Ladies Festivals etc.*

*If, however, you have a special occasion and wish for dishes not on the menu, please feel free to contact me to discuss as we may be able to cater for your requirements.*

*Please also feel free to contact the Kitchen if you have any particular allergies that we need to cater for. Our telephone number is 020-8891-3393.*

*Thank you.*

*Nathan Brooker-Blanchard*

*Standard Menu Price £24.50 inc. VAT*

*Valid from 1<sup>st</sup> September 2019*



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### **\*\* STARTERS \*\***

- 1 Salmon Niçoise
- 2 Smoked chicken Caesar salad
- 3 Fan of cantaloupe melon with summer berries
- 4 Potted brown shrimp with brown bread and butter
- 5 Greek meze with flatbreads
- 6 Smoked salmon roulade
- 7 Portobello mushroom stuffed with stilton and pancetta
- 8 Duck and peppercorn terrine with green tomato chutney
- 9 Grilled goats cheese salad with beetroot
- 10 Chicken and sweet pepper kebabs with Pico de Gallo salsa

### **\*\* SOUPS \*\***

- 11 French Onion
- 12 Hot and Sour
- 13 Minestrone
- 14 Leek and Potato
- 15 Tomato and Basil
- 16 Cream of Asparagus
- 17 Winter Vegetable
- 18 Carrot and Coriander
- 19 Broccoli and Stilton

### **\*\* SECOND COURSES \*\***

- 20 Chicken Pakora with mango chutney  
(Suppl. £3.90 inc. VAT)
- 21 Coconut crumbed prawns with sweet chilli sauce  
(Suppl. £3.90 inc. VAT)
- 22 Breaded whitebait  
(Suppl. £3.50 inc. VAT)
- 23 Sorbet  
(Suppl. £2.20 inc. VAT)



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### **\*\* MAIN COURSES \*\***

- 24 Beef Cobbler
- 25 Chicken Provençale
- 26 Duck confit with plum sauce
- 27 Homemade meatloaf with tomato sauce
- 28 Pork chop with black pudding and baked apple
- 29 Chicken with asparagus sauce
- 30 Medallions of pork in cider and mustard sauce
- 31 Chicken Tikka Masala
- 32 Minted lamb casserole
- 33 Rack of lamb with herb crust  
(Suppl. £3.50 inc. VAT)
- 34 Sirloin steak with salsa verde, tomatoes and mushrooms  
(Suppl. £2.00 inc. VAT)

### **\*\* ROAST \*\***

- 35 Roast topside of beef with Yorkshire pudding
- 36 Minted roast leg of lamb
- 37 Roast loin of pork stuffed with prunes
- 38 Roast breast of chicken with sage and onion stuffing and pigs in blankets

### **\*\* PIES \*\***

- 39 Steak and ale
- 40 Steak and mushroom
- 41 Chicken and leek
- 42 Shepherds
- 43 Seafood (minimum 10 people)
- 44 Mediterranean chicken

### **\*\* FISH \*\***

- 45 Smoked haddock with spinach and cheese sauce
- 46 Loin of cod wrapped in Parma ham with a lemon and caper butter
- 47 Roast monkfish with a mustard and tarragon sauce
- 48 Roast seabass with asparagus sauce
- 49 Breaded plaice
- 50 Salmon en croute with hollandaise sauce

*Price valid from 1<sup>st</sup> September 2019 but subject to review*



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## **\*\* VEGETARIAN \*\***

- 51 Mushroom Provençale (vegan)
- 52 Vegetable lasagne
- 53 Four cheese ravioli
- 54 Brie and asparagus cheesecake

## **\*\* VEGAN \*\***

- 55 Red Thai curry
- 56 Butternut squash and lentil wellington

## **\*\* VEGETABLES \*\***

Choice of one of the following:

- 57 Ratatouille
- 58 Mashed carrot and swede
- 59 Cauliflower Cheese
- 60 Roasted root vegetables
- 61 Roasted Mediterranean vegetables

Or choice of two of the following:

- 62 Broccoli
- 63 Roast carrots with rosemary
- Peas
- 64 French beans
- 65 Roast parsnips
- 66 Buttered sweetcorn
- 67 Roasted chicory
- 68 Savoy cabbage

## **\*\* POTATOES \*\***

- 69 Roast
- 70 Sautéed
- 71 Boulanger
- 72 Creamy mash
- 73 Fondant
- 74 Roasted new potatoes with onion and turmeric
- 75 French fries
- 76 Sweet potato fries



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## **\*\* RICE \*\***

- 77 Basmati
- 78 Wild rice

## **\*\* DESSERTS \*\***

- 79 Apple and rhubarb crumble served with custard or ice cream
- 80 Sticky toffee pudding served with custard or ice cream
- 81 Raspberry and amaretti crème brûlée
- 82 Eton mess
- 83 Medley of summer fruits in a rose wine jelly
- 84 Tarte Tatin
- 85 Apple and blackcurrant pie served with custard or ice cream
- 86 Fresh fruit salad
- 87 Lemon parfait
- 88 Chocolate sponge served with custard or ice cream
- 89 Passionfruit fool
- 90 Bailey's cheesecake

## **\*\* CHEESE \*\***

- 91 Cheese board selection with grapes and chutney (£4.50 inc. VAT Supp.)

## **\*\* COFFEE \*\***

Coffee or Tea with After Dinner Mints



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<b>Burns Night Supper</b> <b>92</b>	<b>Christmas Menu</b> <b>93</b>	<b>Summer Menu</b> <b>94</b>
<p><b>** STARTER**</b> Cullen Skink</p> <p><b>** MAIN **</b> Haggis served with Tatties and Neeps or Balmoral Chicken</p> <p><b>** DESSERT **</b> Drambuie Strawberry Cheesecake or Cloote Dumpling</p> <p><b>** COFFEE AND MINTS**</b></p> <p><b>£27.40 inc. VAT</b></p> <p>Only available between 1<sup>st</sup> November 2019 to 28th February 2020</p>	<p><b>** STARTER**</b> Tomato Soup with Croutons laced with Sherry or Pâté</p> <p><b>** MAIN **</b> Traditional Roast Turkey with all the trimmings or Roast Sirloin of Beef (£1.00 + VAT Supp.)</p> <p>Served with Roast Potatoes, Buttered Carrots and Brussel Sprouts</p> <p><b>** DESSERT **</b> Christmas Pudding and Brandy sauce</p> <p><b>** CHEESE AND BISCUITS **</b></p> <p><b>** COFFEE AND MINTS**</b> Served with Mince Pies</p> <p><b>£29.80 inc. VAT</b></p> <p>Only available between 1<sup>st</sup> November 2019 to 31<sup>st</sup> January 2020</p>	<p><b>** STARTER**</b> Melon with Raspberry Coulis or Prawn Cocktail</p> <p><b>** MAIN **</b> Either: Salmon and Chef's Salad Honey Roast Ham Roast Chicken</p> <p>Served with Mixed Salad and New Potatoes</p> <p><b>** DESSERT **</b> Strawberry and Clotted Cream Tart or Strawberry Cream</p> <p><b>** COFFEE AND MINTS**</b></p> <p><b>£22.50 inc. VAT</b></p> <p>Only available between 1<sup>st</sup> May 2020 and 31<sup>st</sup> July 2020</p>

*Price valid from 1<sup>st</sup> September 2019 but subject to review*



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## WINE LIST



### \*\* CHAMPAGNE & SPARKLING WINES \*\*

- (1) **HOUSE Champagne, France** **Bottle £35.00**  
Golden in colour, elegant fine mousse, creamy and rich flavor with ripe peach and apricot fruits.
- (2) **Moinet Prosecco, Italy** **Bottle £20.00**  
Light, refreshing and lots of citrus and peach flavours. The perfect aperitif.

### \*\* WHITE WINE \*\*

- (3) **HOUSE WINE L'Artista Sauvignon Blanc, Chile** **Bottle £13.25**  
Fresh and lively Sauvignon Blanc with vibrant citrus fruit. Mouth-watering.
- (4) **HOUSE WINE Griffin Ridge White, France** **Bottle £13.50**  
Easy drinking style, light and crisp.
- (5) **Sartori Pinot Grigio, Italy** **Bottle £13.75**  
Light, refreshing, tropical fruits.
- (6) **Whilsting Duck Semillon/Sauvignon Blanc, Australia** **Bottle £14.75**  
Fruity wine. lychee, pomegranate and lime, with a very fresh acidity.
- (7) **Riebeek Cellars Chenin Blanc, South Africa** **Bottle £15.50**  
Produced from old bush vines, there is an abundance of ripe tropical fruit.
- (8) **Edwin Fox Sauvignon Blanc, New Zealand** **Bottle £16.75**  
Classic Marlborough Sauvignon Blanc: intense passion fruit and fresh herbaceous aromas.
- (9) **La Palma Chardonnay, Chile** **Bottle £16.75**  
Soft and juicy fruits: citrus, peach, pear and pineapple. Medium bodied.



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## WINE LIST



### \*\* ROSÉ WINE \*\*

- (10) **HOUSE WINE Griffin Ridge Rosé, France** **Bottle £14.25**  
Dry, pale pink colour with fresh notes of raspberry.

### \*\* RED WINE \*\*

- (11) **HOUSE WINE L'Artista Merlot, Chile** **Bottle £13.25**  
Intense and juicy plum flavours, succulent and fruity.
- (12) **HOUSE WINE Griffin Ridge Red, France** **Bottle £13.75**  
Soft and fruity, easy drinking and medium bodied.
- (13) **Riebeek Cellars Shiraz, South Africa** **Bottle £15.50**  
Full bodied and smooth, ripe fruit and a gentle and subtle spice.
- (14) **Marques del Atrio Tempranillo, Spain** **Bottle £16.25**  
Rich black fruits interlaced with fine tannins. Spicy notes and a long finish.
- (15) **La Vuelta Malbec, Argentina** **Bottle £17.75**  
Fresh fruity style of Malbec with lots of violet and red Morello cherries.
- (16) **Le Versant Pinot Noir, France** **Bottle £17.75**  
Silky tannins, light and easy drinking wine with raspberry and strawberry flavours.





# COLE COURT BOOKING FORM

## 2019/20



### Meeting Information

Lodge / Chapter Name & No \_\_\_\_\_  
 Meeting Date \_\_\_\_\_  
 Contact Name \_\_\_\_\_  
 Contact Tel. No \_\_\_\_\_  
 Email \_\_\_\_\_

<b>Tea</b> Time _____ : _____ (Leave blank if not req'd)
<b>Dining</b> Time _____ : _____

### Menu and Drinks Selection

	Menu Item No.	Quantity Required		Set Menu No.	Quantity Required
Starter			Burns Night	92	
Soup			Christmas Menu	93	
Second			Summer Menu	94	
Main					
Roasts (Carved on Night)	Yes / No				
Pies				<b>Bin No</b>	<b>Quantity Required</b>
Fish			White Wine		
Vegetarian			White Wine		
Vegetables (Choose 1 or 2 per menu)			Red Wine		
Potato			Red Wine		
Rice			Port		
Desserts			<b>TOTAL NO. OF DINERS</b>		
Cheese & Biscuits					

Completed forms can be returned by post (150 London Road, Twickenham TW1 1HD) or by email ([stewards@tdmcl.co.uk](mailto:stewards@tdmcl.co.uk)). All orders are subject to availability, substitutions will be made if necessary. Final confirmation of numbers is required 72 hours before the meeting, reductions cannot be accepted after that time.



# TWICKENHAM DISTRICT MASONIC COUNCIL LTD

Cole Court, 150 London Road, Twickenham, Middlesex TW1 1HD  
Tel: 020-8892-1131 Fax: 020-8892-4266



## **CHARGES - YEAR COMMENCING 1<sup>st</sup> SEPTEMBER 2019**

### **MASONIC RENTALS**

<b>CAPITA CHARGE</b>	£11.50 per head, as per the number of members registered at Provincial Office on 30 <sup>th</sup> June 2019.
<b>LOCKER RENTAL</b>	£31.50 per annum inclusive of VAT.
<b>COMMITTEE ROOM</b>	£15.75 per meeting.
<b>ALICE CAPLIN ROOM</b>	£36.75, subject strictly to prior written approval.
<b>LOI ROOM</b>	£283.50 per annum for weekly meetings. £141.75 per annum for twice monthly meetings. £73.50 per annum for monthly meetings.
<b>CASUAL BOOKINGS</b>	Please contact the Centre Manager.

### **NON-MASONIC RENTALS**

Please contact the Centre Manager for information on Non-Masonic Rentals.