

BOOKING FORM

THE WINE CELLAR

WHITE WINES

Pinot Grigio

Provincia Di Pavia £12.95

Italy

Chenin Blanc

Kleine Zalze £14.95

South Africa

RED WINES

Merlot-Sangiovese

Vipra Rossa £12.95

Italy

Shiraz

Short Mile Bay £14.95

Australia

PORT

Cockburns Fine Ruby £19.95

TO MAKE A BOOKING

- Please choose either Menu 1, 2 or 3.
- Choose a starter, main course and dessert
- Choose a choice of potato for your main meal unless otherwise stated
- Choose a choice of two vegetables or salad
- Make a note of **any** allergies or dietary requirements for us to be aware of as we need to prepare the food accordingly
- Then either fax this form to the number opposite or email your choices noting any requirements that we need to know about.

Name of Lodge/Chapter:

Contact Name:

Ph:

Fax:

Email:

Meeting Dates:

Menu: 1:___ 2:___ 3:___

TERMS & CONDITIONS

- Final Menu choice to be received 1 week prior to dining.
- Final numbers must be received by 3pm the day prior to your meal and you will be charged accordingly.
- A minimum of 15 persons is required to satisfy our minimum booking requirements.
- The dining secretary should make themselves known to the duty manager upon arrival to alert us to your arrival.
- Unless previously agreed we require payment upon departure, please make cheques payable to **Interpub**.
- Please note that the entire premise is non smoking and anybody found to be smoking in the Masonic room or toilets may be asked to leave.

HERCULES PILLARS



MASONIC DINING

18 Great Queen Street
Holborn, London WC2B 5DG

Tel: +44 (0) 20 7242 2218

Fax: +44 (0) 20 7430 1115

E-mail: herculespillars@interpub.co.uk

MENU March 2010

MENU 1

£23.95

(1/2 bottle of house wine included)

STARTERS

Soup of the Day

Pate and Toast

Mini Spring Rolls (V)

MAINS

Chicken Breast with mushroom sauce

Cottage Pie

Vegetarian Lasagne (V)

DESSERTS

Apple Crumble with custard

Bread & Butter Pudding with custard

Chocolate Ice cream

SIDES

Potato Choices: Boiled new, Roasted new with garlic & herb butter, mashed, crushed new, chips or jacket

Vegetable Choices: Peas, crisp steamed broccoli, boiled cauliflower with blue cheese dressing, roasted baby carrots

Salad with fresh home made dressing

Cheese & Biscuit Platter £3 per person

MENU 2

£24.95

(1/2 bottle of house wine included)

STARTERS

Soup of the Day

Chicken Wings with BBQ sauce

Smoked Salmon and brown bread

MAINS

Steak & Ale Pie

Roasted Pork Belly

Salmon Fillet

Vegetarian Lasagne (V)

DESSERTS

Apple Crumble with custard

Cheesecake with cream

Bread & Butter Pudding with custard

Fresh Fruit Salad

SIDES

Potato Choices: Boiled new, Roasted new with garlic & herb butter, mashed, crushed new, chips or jacket

Vegetable Choices: Peas, crisp steamed broccoli, boiled cauliflower with blue cheese dressing, roasted baby carrots

Salad with fresh home made dressing

Cheese & Biscuit Platter £3 per person

MENU 3

£27.95

(1/2 bottle of house wine included)

STARTERS

Soup of the Day

Flat Mushrooms topped with Stilton

Chicken Satay

MAINS

Lamb Shank

Chicken & Leek Pie

Beef Wellington

Vegetarian Lasagne (V)

DESSERTS

Apple Crumble with custard

Profiteroles

Cheese & Biscuits

Lemon Tart

SIDES

Potato Choices: Boiled new, Roasted new with garlic & herb butter, mashed, crushed new, chips or jacket

Vegetable Choices: Peas, crisp steamed broccoli, boiled cauliflower with blue cheese dressing, roasted baby carrots

Salad with fresh home made dressing