



Welcome to

GRAND CATERING

Weddings at bordon masonic centre

Ideal for all kinds of events and celebrations, from weddings and birthdays to conferences and corporate events. Bordon Masonic Centre is the perfect location for an exclusive or intimate wedding. Set in a lovely location in the East of Hampshire, Bordon is nearby to the market town of Alton and is part of the village of Whitehill. At Bordon Masonic Centre, your exclusive wedding will have full use of the hall and patio area which are yours for your special day. You can have the ceremony and reception here, and you guests can enjoy the stunning surroundings for the duration of your wedding celebrations. We have a range of exciting set menus to choose from for this very special occasion. However, if you prefer a more personal touch, feel free to contact us to discuss your own ideas with our experienced chef or to arrange a consultation.

Classic Starters

Tomato & Basil Soup (v)

Roasted tomato soup, infused with basil, drizzled with cream and finished with croutons

Prawn Cocktail

Prawns in a marie rose sauce, with a crisp green salad and finished with a honey and mustard dressing

Chicken Liver Pate

Smooth chicken liver pate, served on a bed of salad accompanied with melba toast

Melon & Parma Ham

Parisienne scoops of cantaloupe melon and parma ham, on a bed of rocket drizzled with a honey and mustard dressing

Classic Mains

Braised Beef Steak

In a mirepoix of vegetables, served on a bed of creamy mashed potato

Pan Fried Chicken Breast

Served on a bed of rice, fragranced with star anise, smothered in a white wine and creamy mushroom sauce

Slow Roasted Belly of Pork

Place on a bed of creamy, garlic Savoury cabbage, finished with a red win juice

Roasted Salmon Fillet

Accompanied with lemon infused cous cous, finished with a tarragon beurre blanc

Classic Desserts

Treacle Tart

A short crust pastry tart, filled with a delicious, sticky treacle filling, accompanied with crème anglaise

Lemon Meringue Pie

A light, tangy lemon custard, topped with a fluffy swirl of soft meringue, finished with raspberry coulis

Fresh Fruit Salad

A refreshing selection of summer fruits in a sweet sugar syrup, served with a quenelle of Derbyshire clotted cream

Premium Starters

Leak & Potato Soup (v)

Traditional leak and potato soup, with a quenelle of chive crème fraiche

Caramelised Red Onion & Goat's Cheese Tart (v)

Slow roasted goat's cheese tart, with a sweet red onion confit, on a bed of rocket and watercress salad

Smoked salmon roulade

Traditional smoked salmon roulade, with toasted crostini bread accompanied with dill crème fraiche and dressed secretts' baves

Chicken & Chorizo Salad

Applewood smoked chicken and chizo salad, drizzled with a sweet red pepper dressing finished with crispy salad leaves

Premium Mains

Sear-Roasted Sirlion of Beef

Smothered in a rich and creamy Cognac peppercorn sauce

Braised Lamb Shank

Slowly roasted in a wild mushroom and red wine juice

Pan Fried Chicken Supreme

Corn fed chicken breast, served with buttered cabbage infused with thyme, and a shallot and red wine reduction

Roasted Cod Fillet

With crushed new potatoes, served with a tomato, balsamic and chive dressing

Premium Desserts

Etan Mess

A traditional English dessert of a whipped cream, meringue and fresh strawberries, infused with strawberry coulis

Blackberry & Apple Crumble

Soft, sweet blackberries and apples, covered with a crunchy crumble, served with homemade vanilla ice-cream

Poached pear

A poached pear in a spiced red wine syrup, accompanied with a quenelle of Devonshire clotted cream

Deluxe Starters

Beef Consomme

A clear beef stock, infused with parisienne scoops of carrot and courgette, with julienne slices of sirloin steak

Wild Mushrooms

Sauteed wild mushrooms on toasted brioche with a balsamic glaze, served on a bed of rocket (v)

Prawn & Crayfish tian

Prawn and crayfish salad, served with little gem lettuce, smothered with a fresh lemon crème fraiche dressing

Pan-Friend Wood Pigeon Breast

Pan-friend wood pigeon breast served on a potato rosti, drizzled with a reduced wine and suniper berry jus

Deluxe Mains

Roast Rack of Lamb

Slowly roasted, with a crunchy herb crust, finished with a red wine jus

Seared Pork Tenderloin

Wrapped in parma ham, drizzled with a creamy tarragon sauce

Traditional beef Wellington

Fillet of beef wrapped in a mushroom confit, with horseradish cream and red wine jus

Pan Fried Red Mullet

Placed on seared asparagus spears, with a scallop and mussel broth

All main courses will be served with seasonal vegetables and potato dish of your choice

Roasted rosemary potatoes

Boiled mint new potatoes

Fragrant fondant potatoes

Sautéed potatoes

dauphinoise potatoes

Deluxe Desserts

Raspberry & White Chocolate Crème Brulee

And Authentic French classic, served with a home make shortbread biscuit

Lemon Meringue Syllabub

A delicious old English dessert, made with Chantilly cream, lemon zest and crushed meringue pieces, topped with an amaretti biscuit crumb

Triple Chocolate Parfait

Three layers of smooth, iced mille, dark and white chocolate mousse, accompanied with a sweet cherry compote

The Classic Buffet

Assorted Sandwiches

Mini Pizzas

Mini Quiches

Cheese and Pineapple Sticks

Sausages on Sticks

Chicken Nuggets

Sausage Rolls

Nuts

Crisps

£9.50 per head

Desserts

Chocolate Cake

Gateaux

Fruit Salad

Citrus Tart

Please note that an extra £1.50 will be charged per head for a dessert

The Premium Buffet

Assorted Sandwiches
Mini Pizzas
Sausage Rolls
Satay Skewers
Cheese and Pineapple Sticks
Assorted Pastries
Crisps
Nuts
Breadsticks
Celery, Cucumber and Carrot Crudité's with Dips
Roasted Potatoes and Dips
Olives
Assorted Salads
£11.95 per head

Desserts

Meringues
Chocolate Cake
Banoffee Pie
Fruit Salad
Chocolate, Cointreau and Mandarin Roulade

Please note that an extra £1.95 will be charged per head for a dessert

The Deluxe Buffet

Assorted Canapés on Arrival

Dressed Salmon

Mini Pastries

Various Tortilla Wraps

Homemade Pork and Apple Sausage Rolls

Mini Pasties

Smoked Salmon and Dill Tart

Wild Mushroom and Herb Tart

Chicken Satay Skewers

Celery, Cucumber and Carrot Crudités with Dips

Cheese Straws

Olives

Cured Meats accompanied with gherkins and mixed chutneys

Sliced Meats

Mixed Green Salad

Tomato, Basil and Mozzarella Salad

Classic Creamy Coleslaw

£16.95 per head

Desserts

Individual Strawberry Tart

Trio of Chocolate

Lemon Meringue Pie

Coconut and Malibu Cheesecake

Tart Au Citron

Please note that an extra £2.50 will be charged per head for a desse

Gourmet Cheese Board

Chef's selection of cheeses from around the world,
served with a variety of crackers, celery sticks, grapes and caramelised red onion chutney.

£4.00pp

Canapes

An exciting assortment of canapes to choose from; including meat, fish and vegetarian. Please feel free to discuss with our chef to ensure it suits your taste!

£4.00pp

Menu Prices

Classic Menu - £27.50

Premium Menu - £32.50

Deluxe Menu - £39.50

