



Saxon Hall

Dinner & Dance 2023/2024



Booking Guidelines

1. Menu and estimated numbers must be communicated to Saxon Hall a minimum of 14 days before the event.
2. Final dining numbers must be confirmed no later than 7 days in advance. Any alternative dietary meal requirements must also be stated at this time via, either by e mail or in writing.
3. Table plans should be submitted at least 3 days before your function.

Where more than one choice per course is offered, Saxon Hall require name cards for your guests. These must include: guest name and their menu choices – please do not use a code (alphabetic or colour) to signify choices.

4. The only person we will accept instructions from for ordering or changing meals is the event organiser, this includes changes on the day. All staff will be instructed to refer all requests for changes to the organiser as they often incur additional charges.
5. Any meal changes in the last 24 hours will be charged as an extra to the number booked.
6. All prices are inclusive of table linen, a bread roll and butter, tea, coffee & after dinner mints and VAT.
7. GDPR regulations from 25 May 2018 – any details sent to Southend Masonic Centre/Saxon Hall will be incorporated into our Privacy Notice. Should you require a copy please email robert@saxonhall.co.uk.

Please feel free to contact us if you have any queries

TEL: 01702 545554
WEB: www.saxonhall.co.uk
EVENTS COORDINATOR: gemma@saxonhall.co.uk
ACCOUNTS: inna@saxonhall.co.uk
GENERAL ENQUIRIES: colette@saxonhall.co.uk

WEDDINGS | BANQUETING | CONFERENCES

Standard Menu

Please choose **TWO items** from each box. All numbers **must be pre-ordered**

All mains will be accompanied by potatoes and seasonal vegetables

£32.75 per person

To add a cheese course please add a supplement of £4.30 per person

Starters

Deep Fried Garlic Mushrooms with a Spicy Dipping Sauce

Tomato & Basil Soup

Beef Tomato, Mozzarella & Basil Salad

Fan of Melon with Fruit Coulis

Egg Mayonnaise with Mixed Salad

Homemade Vegetable Soup

Mains

Roast Chicken with Chipolata Sausage & Stuffing

Parsnip, Cranberry & Chestnut Loaf served with a Sage Cream Sauce

Chicken with Sun Blushed Tomatoes, Cream Cheese and wrapped in Bacon

Chefs' Homemade Hunters Chicken

Classic Beef Bourguignon

Chicken Supreme in a White Wine & Mushroom Sauce

Salmon with Lemon & Dill Sauce

Chicken with a Parma Ham, Sage & Parmesan Crust

Desserts

Vanilla Crème Brûlée

Homemade Apple Pie & Custard

Fresh Fruit Salad & Rossi's Vanilla Ice Cream

Strawberry Cheesecake & Cream

Lemon Meringue Pie with Cream

Sticky Toffee Pudding & Custard

Cheese & Biscuits

Spotted Dick & Custard

Classic English Sherry Trifle

Treacle Tart served with Cream

Bread & Butter Pudding with Custard

Classic Lemon Tart with Cream

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Mid-range Menu

Please choose **TWO items** from each box. All numbers **must be pre-ordered**

All mains will be accompanied by potatoes and seasonal vegetables

£36.75 per person

To add a cheese course please add a supplement of £4.30 per person

Starters

Italian Herb Chicken Fingers served with Mayonnaise
Chef's Homemade Pâté with Side Salad and Melba Toast
Trio of Melon Balls with Ruby Port
Deep Fried Brie Wedges with Cranberry Sauce
Pâté Stuffed Mushrooms served with Aioli Dip
Chefs Homemade Minestrone Soup
Smoked Mackerel Fillet with Horseradish Cream
Traditional Prawn Cocktail with Brown Bread & Butter
Sticky Belly Pork Bites served with Garnish

Mains

Basa Fillets with Ratatouille & Basil
Roast Topside of Beef with Yorkshire Pudding & Horseradish
Braised Steak au Poivre Casserole
Roasted Cod with a Watercress Sauce
Roast Turkey with Chipolata Sausage & Stuffing
Honey & Mustard Marinated Pork Loin served with a Brandy & Apple Jus
Chicken Provençal
Fillet of Haddock served on Sautéed Spinach with a Mornay Sauce
Roasted Chicken Breast with a Classic Chasseur Sauce
Salmon & Prawn En Croute
Chicken Stuffed with Herby Mascarpone

Desserts

Lemon Possett with Ginger Biscuit
Profiteroles with Warm Chocolate Sauce
Belgium Chocolate and Orange Tart & Cream
Strawberry Mousse with Shortbread Biscuit
Raspberry Crème Brûlée
Baked Berry Cheesecake
Individual Strawberry Meringue Nest
Apple Strudel served with Pouring Cream
Coffee Caramel Crème Brûlée
St. Clement's Possett
Marmalade Bread & Butter Pudding with Pouring Cream

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Deluxe Menu

Please choose **TWO items** from each box. All numbers **must be pre-ordered**

All mains will be accompanied by potatoes and seasonal vegetables

£39.75 per person

To add a cheese course please add a supplement of £4.30 per person

Starters

Plaice Goujons with Tartare Sauce

Bruschetta Basilica: Tomato, Basil, Garlic & Mozzarella

Portobello Mushroom with Cheese & Caramelised Onion

Caesar Salad with Chicken, Bacon & Croutons

Chefs' Homemade Salmon & Spinach Fishcakes

Duo of Melon with Parma Ham

Beer Battered Cod Goujons with Tartare Sauce

Ham Hock Terrine with Homemade Piccalilli

Homemade Broccoli & Stilton Soup

Mains

Lamb Shank with Fresh Rosemary & Red Wine Reduction

Soy & Ginger Sea Bass Fillets

Tuna Steak with Orange, Garlic & Soy Dressing

Slow Roast Saddle of Lamb Stuffed with Sausage meat and Rosemary

Pesto & Olive Crusted Fillet of Fish

Roast Leg of Lamb served with Mint Sauce

Roasted Duck Breast with Plum Sauce

Escalope of Veal with a Mushroom, White Wine & Cream Sauce

5oz Fillet Beef Wellington (£5.00 Supplement)

Roasted Plaice with Fennel & Tomato

Desserts

Tropical Fresh Fruit Salad with Coconut Ice Cream

Cherry & Almond Crumble with Crème Anglaise

Summer Fruit Pudding served with Pouring Cream

Luxury Bailey's Cheesecake

Salted Chocolate & Hazelnut Brownie with Rossi's Ice Cream

Baked Ricotta Cake served with Pouring Cream

Lemon & Raspberry Mousse with Pistachio & Ginger Shortbread

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Children's Menu

Please choose **ONE OPTION ONLY** from each course
ALL YOUR GUESTS MUST HAVE THE SAME CHOICE FOR EACH COURSE

£15.75 per child*

Starters

Cheesy Garlic Bread
Melon Balls

Mains

Main courses are served with chips and baked beans or peas + a Fruit Shoot

Chicken Nuggets
Fish Fingers
Sausages

Desserts

Vanilla Ice Cream with Chocolate sauce
Slices of Fresh Fruit with Strawberry or Chocolate Dipping Sauce

***Price applies to children under 12 only**

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Buffet Menus

Finger Buffet Menus

**Catering for at least 80% of guests is required
20 Person Minimum**

7 items £17.95 per person | **9 items £21.95** per person

Plaice Goujons with Tartare Sauce
Vegetarian Pizza
Baked Mini Potato Jackets
Mini Yorkshire Puddings stuffed with Roast Beef
Honey, Mustard & Sesame Cocktail Sausages
Sandwiches with Assorted Fillings
Chicken Goujons with a BBQ Dip
Mozzarella Sticks with a BBQ Dip
Mini Quiches
Onion Rings
Mini Deep Fried Brie with Cranberry Sauce
Tortilla Chips with a Tomato Salsa
Spicy Chicken Wings with a BBQ Sauce
Pepperoni Basil Tomato Puffs
Mini Vegetable Spring Rolls
Crudities and Dips
King Prawns wrapped in Filo Pastry
Mini Bagels with Smoked Salmon
Asparagus & Prosciutto Puff Pastry Bundles

Hot Fork Buffet Menu**

Please select **THREE** items, **£17.95** per person
20 Person Minimum

Lamb Rogan Josh with Rice & Mini Naan Bread
Lasagne with Garlic Bread
Smothered Chicken: Chicken, Bacon, BBQ Sauce & Cheese
Sweet & Sour Chicken with Rice & Prawn Crackers
Beef Bourguignon
Poached Salmon Steak with a Pesto & Sun Blushed Tomato Dressing
Vegetarian Lasagne with Garlic Bread **V**
Mushroom Stroganoff **V**

****All served with a selection of chef's seasonal side dishes**

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Barbeque Menu***

£20.25 per person
20 Person Minimum

Chefs Homemade Burger in a Seeded Bun (available without or without cheese)
BBQ Chicken Drumsticks
Sausage in a Roll
Vegetable Kebabs

*****All served with Side Salad, Homemade Coleslaw and Potato & Chive Salad**

Optional Extras:

Minted Lamb Cutlets	£3.60 per person
Marinated Chicken Breast	£3.10 per person
Halloumi Kebabs	£2.40 per person
Baked Jacket Potatoes	£1.20 per person
French Stick & Butter.....	£0.70 per person
Fried Onions.....	£0.55 per person

Buffet Centre Pieces

20 Person Minimum

Whole Dressed Salmon, 40 Person Minimum****

****Whole Dressed Salmon	Price on request
Cold Meat Platter with Beef, Ham and Turkey	Price on request
Seafood Platter	Price on request
Cheeseboard	Price on request
Fruit Platter	Price on request

Dessert Buffet

£7.95 per person, per item
20 Person Minimum

Fresh Fruit Salad & Pouring Cream
A Selection of Gateaux
Apple & Blackberry Crumble served with Custard
Traditional Sherry Trifle
A Selection of Cheesecake & Cream
Mini Dessert Platter – Crème Brûlée, Chocolate Brownies & Strawberry Meringue Nest

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Afternoon Tea

Why not make it extra special with a glass of bubbly?

Please speak to our Events Coordinator for the current price

£21.95 per person
20 Person Minimum

Two Scones

Chefs Homemade Plain & Fruit Scones served with Clotted Cream & Jam

Six Finger Sandwiches

A Variety of Assorted Finger Sandwiches:

Smoked Salmon & Cream Cheese

Cheese & Tomato

Roast Beef & Horseradish

Ham & Mustard

Egg & Cress

Cucumber

Four Sweet Treats

Chocolate Brownies

Lemon Drizzle

Mini Fruit Tarts

Macaroons



2 Servings of Tea & Coffee



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Arrival Drinks and Wine

Prices quoted will be per glass (unless advised otherwise)

Champagne	Please ask for current price
Sparkling Wine	Please ask for current price
Bucks Fizz	Please ask for current price
Pimm's and Lemonade	Please ask for current price
House Red/White/Rosé Wine.....	Please ask for current price
Liqueurs from	Please ask for current price
Corkage	Please ask for current price
Corkage	Please ask for current price
½ Bottle of House Wine.....	Please ask for current price

Sunday Carvery – Open to the Public – Booking Required

Available every Sunday, sittings from 12:30 until 14:00; perfect for relaxing family gatherings

2-Courses: £16.00 | 3-Courses: £19.50

Are you hosting a charity event?

Why not speak to our Events Coordinator Gemma about our special catering options; jacket potato buffets (served with Coleslaw & Salad: Cheese, Beans, Chilli or Tuna), chicken & chips 'basket meals', just tell us what you have in mind & we'll endeavour to help!

Contact Gemma on gemma@saxonhall.co.uk or call her on 01702 545554.

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FAQs

At Saxon Hall we always endeavour to anticipate and satisfy our customers' needs. With that goal in mind, we have compiled a list of frequently asked questions. If you do not find an answer to your question here, please contact us.

Do You Have Accommodation?

We do not have accommodation on site; however, there are hotels nearby, for example, there is a Holiday Inn and a Premier Inn within close proximity.

How Do I Confirm My Booking?

Bookings are not confirmed until we have received the deposit. We will then provide written confirmation of your booking (either by post or via email).

Can I Bring My Own Food & Drink?

Saxon Hall provides **ALL** catering and beverages. Therefore, no food and drink can be brought in for your event; the only exception to this is a celebration cake (Saxon Hall do not provide cake stands or cake knives).

Do You Have A Resident DJ or Can I Provide My Own?

Yes, we recommend Eternity Events, who since our inception have worked here many times. However, you can bring your own DJ as long as they carry full public liability insurance and P.A.T. tested equipment (we will need to inspect the certificate prior to your function).

Eternity Events can be contacted on 07900 627243 or at www.etsnityeventsessex.co.uk.

Can You Recommend Any Suppliers or Services I May Need For My Event?

We have many suppliers/service providers that we recommend, please see below for a few suggestions:

- The Flower Basket of Rochford at www.theflowerbasket519.co.uk
- Out of the Earth Bespoke Florist at www.outoftheearth.co.uk or on 01702 619555
- Laceys, Venue Styling & Event Design, on 07565 860751 or via email laceyeventservices@gmail.com
- Professional Toastmaster, David Mills, on 07968 696372 or at www.toastmasterdavidmills.co.uk

Just let us know what you are looking for and we will endeavour to help

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