



Saxon Hall

FUNCTION MENUS
2025/2026

GENERAL MANAGER: ROBERT POTTER
robert@saxonhall.co.uk

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 our Events Coordinator Gemma if you have any queries, gemma@saxonhall.co.uk.

GENERAL ENQUIRIES: 01702 545554

MASONIC COORDINATOR: COLETTE GYMER - COLETTE@SAXONHALL.CO.UK

EVENTS COORDINATOR: GEMMA LIPSCOMBE - GEMMA@SAXONHALL.CO.UK

ACCOUNTS: INNA JAWAIZEH - INNA@SAXONHALL.CO.UK

A company Limited by Guarantee. Registered No. 570620. Data Protection Act Registration No. Z1103783

Standard Menu

Please choose **TWO** items for each course. All numbers **must be pre-ordered**
Potatoes and seasonal vegetables will accompany all mains

£36.00 per person

To add a cheese course please add a supplement of £4.50 per person

STARTERS

Tomato & Basil Soup
Beef Tomato, Mozzarella & Basil Salad
Deep Fried Garlic Mushrooms with Spicy Dipping Sauce
Fan of Melon with Fruit Coulis
Egg Mayonnaise with Mixed Salad
Homemade Vegetable Soup
Italian Herb Chicken Fingers
Creamy Mushroom Bruschetta
Smoked Mackerel Fillet with Horseradish Cream

MAINS

Roast Chicken with Chipolata Sausage & Stuffing
Parsnip, Cranberry & Chestnut Loaf served with a Sage Cream Sauce
Classic Lasagne – Beef or Mediterranean Vegetable
Classic Beef Bourguignon
Chicken Supreme in a White Wine & Mushroom Sauce
Salmon with Lemon & Dill Sauce
Chefs' Homemade Creamy Mixed Fish Pie
Gammon Steak served with a Parsley Sauce
Roasted Chicken Breast with a Classic Chasseur Sauce

DESSERTS

Vanilla Crème Brûlée
Fresh Fruit Salad & Rossi's Vanilla Ice Cream
Strawberry Cheesecake & 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
Individual Strawberry Meringue Nest

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Mid-range Menu

Please choose **TWO** items for each course. All numbers **must be pre-ordered**
Potatoes and seasonal vegetables will accompany all mains

£41.25 per person

To add a cheese course please add a supplement of £4.50 per person

STARTERS

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
Traditional Prawn Cocktail with Brown Bread & Butter
Sticky Belly Pork Bites served with Garnish
Deville Whitebait with Lemon Wedge

MAINS

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
Chefs' Homemade Hunters Chicken
Salmon & Prawn En Croute
Chicken Stuffed with Herby Mascarpone
Chicken with a Parma Ham, Sage & Parmesan Crust

DESSERTS

Lemon Possett with Ginger Biscuit
Profiteroles with Warm Chocolate Sauce
Strawberry Mousse with Shortbread Biscuit
Raspberry Crème Brûlée
Apple Strudel served with Pouring Cream
Coffee Caramel Crème Brûlée
St. Clement's Possett
Marmalade Bread & Butter Pudding with Pouring Cream
Homemade Apple Pie & Custard
Lemon Meringue Pie with Cream

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Deluxe Menu

Please choose **TWO** items for each course. All numbers **must be pre-ordered**
Potatoes and seasonal vegetables will accompany all mains

£44.50 per person

To add a cheese course please add a supplement of £4.50 per person

STARTERS

Bruschetta Basilica: Tomato, Basil, Garlic & Mozzarella
Portobello Mushroom with Cheese & Caramelised Onion
Duo of Melon with Parma Ham
Beer Battered Cod Goujons with Tartare Sauce
Ham Hock Terrine with Homemade Piccalilli
Homemade Broccoli & Stilton Soup
Crayfish & Prawn Cocktail
Rocket, Smoked Salmon, Asparagus & Parmesan Salad

MAINS

Lamb Shank with Fresh Rosemary & Red Wine Reduction
Sea Bass Fillets with Ratatouille & Basil
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)
Honey & Mustard Marinated Pork Loin served with a Brandy & Apple Jus
Roast Rib of Beef with Yorkshire Pudding

DESSERTS

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
Lemon & Raspberry Mousse with Pistachio & Ginger Shortbread
Belgium Chocolate and Orange Tart & Cream

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Children's Menu

Please choose **ONE OPTION ONLY** for each course
All children must have the same choice for each course

£17.50 per child*

STARTERS

Cheesy Garlic Bread
Melon Balls

MAINS

Main courses 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
- Alternatively qualifying children may have 1/2 portion of chosen main course

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Buffet Menus

Finger Buffet Menus

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

7 items £21.00 per person | 9 items £25.00 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**

Catering for **100% of guests** is required
20 Person Minimum

Please select **THREE** items, £21.00 per person

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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Dessert Buffet

£8.95 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

Barbeque Menu***

£23.50 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	£3.85 per person	Marinated Chicken Breast	£3.30 per person
Halloumi Kebabs	£2.60 per person	Baked Jacket Potatoes	£1.30 per person
French Stick & Butter	£0.75 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
Seafood Platter	Price on request
Fruit Platter	Price on request
Cold Meat Platter with Beef, Ham & Turkey	Price on request
Cheeseboard	Price on request

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Afternoon Tea

How about making it extra special with a glass of bubbly?

Speak to our Events Coordinator for the current price

20 Person Minimum

£25.95 per person

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

Includes two servings of tea and 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 & Lemonade	Please ask for current price
House Red/White/Rose Wine	Please ask for current price
Liqueurs	Please ask for current price
Corkage	Please ask for current price
1/2 Bottle of House Wine	Please ask for current price

Weekly Sunday & Monthly Mid-week Carvery (open to the public) Booking Required

Available every Sunday and the 1st Wednesday of the month, sittings from 12:30 until 14:00;
perfect for relaxing family gatherings

2-Courses: £21.95 | 3-Courses: £24.95

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 external food or 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.eternityeventssex.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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