



The Annual Meeting of the
Provincial Grand Lodge of Mark
Master Masons of London
9th July 2026



MENU

STARTER

Prawn and crushed avocado, turmeric and chilli dressing

Vegan Option

Beetroot, roast aubergine, sundried tomato and sunflower seed salad
with (vegan) honey and raspberry dressing

MAIN COURSE

Roasted marinated chicken in Mediterranean flavours, sweet
potato mash, tender stem, Chantenay carrots and roast beetroot

Alternative Fish Option

Haddock and mozzarella fishcake with a tomato and chilli concasse

Vegan Option

Orzo with semi dried tomato, peppers, spinach and sweet potato

DESSERT

Cranberry and blueberry and crème de cassis summer pudding

Vegan Option

Fruit salad

1/3rd bottle of wine

To conclude: tea, coffee and after dinner mints

****Vegan Option* Please note that having selected the Vegan Option
at the point of booking, you will receive the full Vegan Option choice
for all three courses.***