



The Annual Meeting of the
Provincial Grand Lodge of Mark
Master Masons of London
11th July 2024



MENU

STARTER

Lemon and thyme hot smoked salmon, Caesar salad with parmesan cheese,
garlic croutons and bacon lardons

Smoked chicken Waldorf salad with raspberry dressing

Vegan Option

Beetroot, fig, melted tomato and lentil salad with charred pepper

MAIN COURSE

Roast chicken with roast butternut squash, sautéed potatoes and fine beans

Alternative Fish Option

Sea bass fillets with julienne of vegetables and a teriyaki dressing

Vegan Option

Sweet potato, courgette and shiitake, coconut curry

DESSERT

Blueberry and blackcurrant mousse

Vegan Option

Fruit salad

Alternative Dessert Option

Vanilla ice cream

To conclude: tea, coffee and after dinner mints

****Vegan Option* Please note that by selecting the Vegan Option you will receive the full Vegan Option choice for all courses.***



Scan here to book your place