



A Celebratory Evening of Fine Dining



Cantwara-Byrig
Lodge of Mark Master Masons

Invite you to a celebratory evening of fine dining at Canterbury Cathedral Lodge Saturday 9th October 2021

£45 .00 per Head

Celebrate our return to Masonic activity with pre-dinner drinks in The Kentish Barn before dining in The Clagett Auditorium

All proceeds to the Kent Mark Benevolent Fund



BOOKING FORM FOR MEAL

Name and Title	Contact No.	Starter	Fish Course	Main Course	Dessert

Menu Choices

Starter - Confit Duck, Walnut & Date Terrine with Pickled Grapes, or Heirloom Tomatoes, Ricotta, Rocket Pesto & Croutons (V)

Fish Course - Cured Salmon with New Potato, Salad Cream, Bronze Fennel & Pickled Shallots or Wild Mushroom & Gruyere Tart with Tarragon Mayonnaise, Pickled Shallots and Watercress (V)

Main Course - Lamb Rump with Dauphinoise Potatoes & Mint Jus or Guinea Fowl with Dauphinoise Potatoes & Red Wine Jus, or Root Vegetable Pithivier, Chateau Potato & Red Wine Jus (V)

Dessert - Treacle Tart, Orange & Crème Fraiche (V) or Coffee Panna Cotta, Chocolate Soil & Caramel

Followed by Tea or Coffee and Chocolate Mints.

VEGAN ALTERNATIVE WILL BE AVAILABLE if booked. WINES AVAILABLE at prices from £16:95 a Bottle

It has been agreed with the venue that if this event has to be cancelled due to the then current Governmental or Mark Grand Lodge guidelines, there will be a full refund of all monies paid. You may therefore book with confidence.

Please book by 15th August 2021

Please send the completed **Booking Form** and your **Cheque** payable to Cantwara-Byrig Lodge of Mark Master Masons No1168 (or pay by BACS to Cantwara-Byrig Lodge of Mark Master Masons.

Sort Code 40-16-11, Account No 31844369 using your Surname as the Reference).

To:- WBro Paddy Langdown, 30 The Crescent, Canterbury, Kent. CT2 7AW.

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