



## Mitton Lodge 6904 Ladies Luncheon



Dear W.Bro/Brother/Sir,

The Worshipful Master W.Bro Martin Findlay and his wife Sue requests the pleasure of your company at Mitton Lodge 6904 Ladies Luncheon on Sunday 8<sup>th</sup> March held at the Crown & Sandys, Ombersley.

The Luncheon consists of a three-course meal and wine at a cost of £37.50 per person.

Reception time is 12:30 for 13:00.

Payment can be made by Bank transfer to:  
Mitton Lodge 6904.

Sort Code .....60-03-30

Account No ..... 80045073

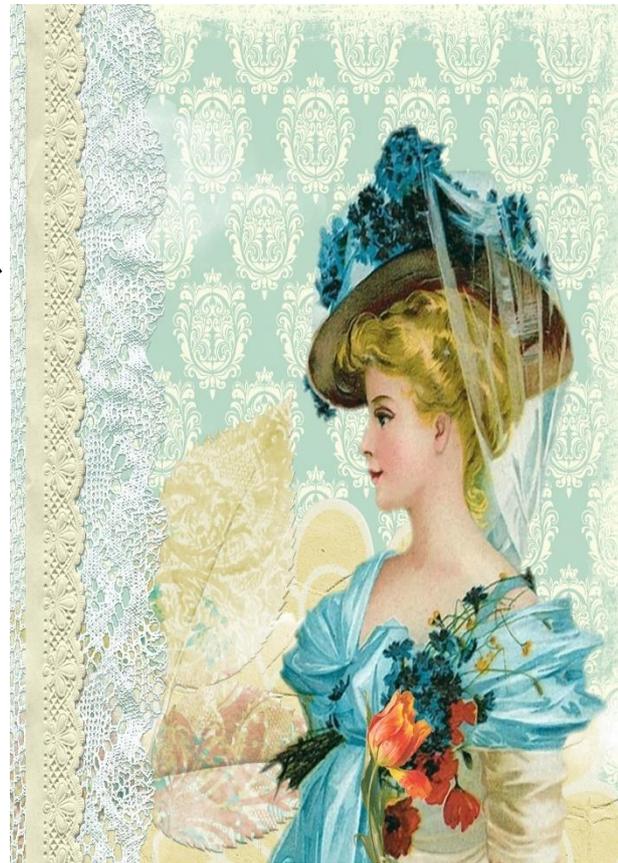
Or

Cheque to: Mitton Lodge 6904.

Reply to:

W.Bro Cliff Rogers, Tel : 07836 257344

Email : [cliffordrrogers@yahoo.com](mailto:cliffordrrogers@yahoo.com)



**\*\*RSVP by Saturday 28<sup>th</sup> February - Please \*\***

**Meal No**

**Starter**

- 1 *Soup of the Day, Focaccia (GFO,V)*
- 2 *Duck Liver & Bandy Parfait, Red Onion Marmalade, Toast Ciabatta (GFO)*
- 3 *Salmon & Cod Fishcakes, Saffron Aioli, Rocket.*
- 4 *Breaded Brie, Rocket, Plum Jam (V)*

**Main**

- 5 *Balde of Beef, Confit Garlic Mash, Leeks, Glazed Carrots, Red Wine Jus (GF).*
- 6 *Braised Belly Pork, Fondant Potato, Cabbage & Bacon, Apple Puree, Cider & Mustard Saice (GFO)*
- 7 *Pan Fried Fillet of Seabass, Parmentier Potatoes, Green Beans, Saffron & Orange Cream (GF).*
- 8 *Wild Mushroom, Spinach & Leek Risotto, Truffle Oil Parmesan (GF, V)*

**Desserts**

- 9 *Chocolate Brownie, White Chocolate Ice Cream, Chocolate Sauce (V,G0)*
- 10 *Lemon Posset, Almond Tuille (V,GFO)*
- 11 *Baileys Crème Brulee, Shortbread Biscuit (V,GFO)*
- 12 *Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (V)*

- - - - -Please ask about allergens - - - - -

**Title / Rank**

**Booking Form.  
Name**

**Choice of  
Meal No's**

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