




*St. Martins Lodge No. 4142*  
*LADIES FESTIVAL 2<sup>nd</sup> March 2019*



<i>Day &amp; Date</i>	<i>Saturday 2<sup>nd</sup> March 2019</i>
<i>Venue</i>	<i>Les Cotils, S.P.P.</i>
<i>Time</i>	<i>7:00 pm for 7:30 pm – 12.00pm</i>
<i>Dress Code</i>	<i>Black Tie</i>
<i>Cost</i>	<i>£35.00</i>
<i>Open to invited non-masons</i>	<i>Raffle prizes welcomed</i>

**Menu**

- 1. Pressed terrine of duck & whiskey liver parfait  
with French toast, seasonal fruit preserves*
- 2. Sweet water prawn cocktail, shredded iceberg lettuce  
with Marie Rose sauce GF*  

- 3. Roast chicken, thyme & rosemary  
with bacon, sausage & stuffing, pan reduced gravy GFO*
- 4. Traditional roast sirloin of mustard seared beef  
with Yorkshire pudding GFO*
- 5. Fillet of line caught sea bass, parsley & citrus  
with noisette butter GF*  
*all with potatoes and seasonal vegetables*  

- 6. Chantilly creamed choux profiteroles  
with warm chocolate & Baileys sauce*
- 7. Eton Mess; crushed meringue, strawberries  
with strawberry compote & whipped cream GF*
- 8. European cheese selection, biscuits  
with biscuits, grapes & balsamic fruit chutney GFO*  


*Freshly brewed coffee or tea*

