



## **TREGENNA LODGE No 1272 - 150<sup>th</sup> Year Celebration**

### **Thanksgiving Service & Celebration Meal**

**Friday the 13<sup>TH</sup> of March 3.30pm at the St Ives Masonic Hall**

**St Andrews' Street, St Ives**

With Parade from the Masonic Hall to the St Ives Parish Church in St Andrews' Street for a 4 pm Service of Thanksgiving followed by a Celebration Meal at the Carbis Bay Hotel

**£25.00 PER PERSON**

**Wives, Partners, Family & Friends All Most Welcome**

Please list those wishing to attend the Celebration Meal and their menu choice, **enclosing cheques** made out to *Tregenna Lodge No 1272* for the required amount or transfer into the following account **NatWest Sort Code 54-41-16 Account Number 46585788** with your surname as booking reference.

Please email your menu options to [secretary@tregenna1272.co.uk](mailto:secretary@tregenna1272.co.uk) or post your complete booking forms Jonathan Garrod, c/o 10 Adelaide Street Camborne, Cornwall TR14 8HH.

**Please could you confirm you wish to attend and book before 9<sup>th</sup> of March**



**TREGENNA LODGE No 1272 - 150<sup>th</sup> Year Celebration  
Thanksgiving Service & Celebration Meal**

**Friday the 13<sup>TH</sup> of March 3.30pm at the St Ives Masonic Hall, St  
Andrews' Street, St Ives**

**Meal Booking Form**

PERSON	LODGE No	LODGE NAME	NAME	RANK
1				
2				
3				
4				
5				
6				

**MENU**

Starter **A or B** | Main **C, D or E** | Sweet **F or G**

PERSON	STARTER	MAIN	SWEET
1			
2			
3			
4			
5			
6			



## Tregenna Lodge 150 Year Celebration Meal Carbis Bay Hotel - Friday 13<sup>th</sup> of March 2020

### Starters

Roasted Red Pepper Tomato & Fennel Soup Garlic Croutons, Fresh  
Horseradish & Crème Fraiche Gel **A**

or

Smoked Salmon & Asparagus Green Apple Purée, Rocket & Lemon  
**B**

### Mains

Roasted Fillet of Hake Crushed Potatoes, Parsley, Wilted Spinach,  
Parmesan Crisp, Salsa Verde **C**

or

Mille-Feuille Of Mediterranean Vegetables Baby Vegetables, Roasted  
Olive Tapenade & Basil Pesto **D**

or

Corn-Fed Chicken Supreme, Pommes Anna Potatoes, Asparagus &  
Sauce Veronique **E**

### Dessert

Caramelised Lemon & Thyme Tart, Lemon Curd, Clotted Cream **F**

or

Sticky Date & Walnut Pudding, Salted Caramel Ice Cream, Toffee  
Sauce **G**

Followed by Coffee and Petis Fours to be served on the table