



**The Healing,  
Teaching and  
Chivalric  
Order of St.  
Raphael**



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February 2014

Dear Knights, Dames, Members and Friends,

The admission of new members, knights and dames  
and the Consecration of the Lion Rampant Conclave will take place on: -

**SATURDAY 29<sup>TH</sup> MARCH 2014**  
at  
**The Hopeville Social Club, 34 Harlaw Road, Inverurie AB51 4SR**  
at 2pm

Coffee & Biscuits from 1pm  
All candidates for admission, please arrive by 1:30pm

The Consecration is followed by dinner at 4:30pm, and the menu choices are attached. The cost of the meal is **£20.00** per person, which includes the tea/coffee on arrival. To accommodate non-drinkers and/or drivers, wine is not included but can be purchased by the glass or bottle from the bar. Provisional bookings may be made by email or telephone but must be confirmed with your cheque by post. Please note your selection and those of your guests simply on an email or on the attached dining slip and post your cheque to Sabina Cameron before the cut off date of **7<sup>th</sup> March 2014.**

Cheques are to be made payable to **"Sabina Cameron"**.

***Please remember! No cheque in advance, no meal on the day!***

Make this an important event on your social calendar for 2014 and please bring a friend with you if you can. The ceremony is always a very warm and happy event.

Prize donations for the raffle in support of the Grand Master's charity are always very gratefully received!

Yours in the Bonds of the Order & with the Blessings of St Raphael,

*David*

**Commander designate, K.C.S.R., G.C.S.M.,**

The Healing, Teaching and Chivalric Order of St. Raphael  
Lion Rampant Conclave

**MENU SELECTION**

Freshly Made Scotch Broth

Served with a warm roll

or

Cullen Skink

Served with a Crusty Roll

or

Black Pudding Fritter

Served with caramelised onions and crisp salad

or

Classic Prawn Cocktail

Served with brown bread and crisp salad

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Roast Chicken & Skirlie/Haggis

Served with vegetables and real homemade gravy

or

Haggis, Neeps & Tatties

Served with a Drambuie cream sauce

or

Breaded Haddock & Home Cut Chips

Served with homemade tartare sauce and lemon wedge

or

10oz Rump Steak & Home Cut Chips

Served with onion rings & roasted tomato

or

Mushroom Stroganoff

\*\*\*

Sticky Toffee Pudding

Served with butterscotch sauce & ice cream

or

Fresh Fruit Pavlova

Homemade meringue topped with berry cream and fresh fruit

or

Classic Cranachan

Toasted porridge oats in whipped cream with fresh fruit and a splash of whisky

or

Ice-cream Selection

3 scoops of one or all of our delicious ice-cream

I enclose my cheque for £                      for the cost of                      meals.

\* **Name:** ..... \* **Tel No:**.....

I would like to be seated near – .....  
 (This cannot be guaranteed but every effort will be made to comply with your request)

Please note any special dietary requirements against *each* name.  
 Mark selection with an 'X' in the columns below: -

Name	Scotch Broth	Cullen Skink	Black Pudding	Prawn Cocktail	Chicken	Haggis	Haddock	Steak	Mushroom Stroganoff	Sticky toffee pudding	Pavlova	Cranachan	Ice cream

Dietary requirements e.g. gluten-free, how you would like your steak done etc :

Return your selection above with cheque a made payable to

“**Sabina Cameron**” to: -

Sabina Cameron, Mosseye Steading, Oldmeldrum, Aberdeenshire AB51 0BN