

Members' Lunch Great Hall

Tuesday 14 April



Starter	Price
Cauliflower Soup, Toasted Walnuts (Ve)(GF)(N - Optional)	£4.25
Tempura Vegetables, Sweet Chili & Yuzu Dressing (V)	£6.00
As Main Course	£12.50
Main Course	Price
Grilled Salmon, Chickpea & Roasted Cauliflower Salsa, Toasted Almonds, Lime & Coriander (N)(GF)	£13.50
Pan Fried Gnocchi, Crumbled Feta, Grilled Asparagus, Radishes, Cavolo Nero, Cream Sauce (V)	£12.00
Grilled Lemon Thyme Chicken, Mashed Potato, Fine Green Beans, Jus (GF)	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Almond & Raspberry Bakewell Tart, Yoghurt Cream, Almond Nougatine (V)(N)	£6.00
Cinnamon & Brown Sugar Roasted Pink Lady Apple (Ve)(GF) Toppings: Greek Yoghurt (V), Cherry Coulis (Ve)(GF), Golden Raisins (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Conference Pear (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

Cover charge £2.50 per person (Bench, Barristers and Guests Only).

Minimum charge £5.25 per person (excluding cover charge). Please note the above dishes may contain traces of nuts.

For detailed allergen information, please speak to your server for the allergen ingredients sheet.

(Ve) Suitable for vegans (V) Suitable for vegetarians (N) Contains nuts/seeds (GF) Gluten Free

Members' Lunch Great Hall

Wednesday 15 April



Starter	Price
French Onion Soup (Ve)(GF)	£4.25
Tempura Vegetables, Sweet Chili & Yuzu Dressing (V)	£6.00
As Main Course	£12.50
Main Course	Price
Poached Smoked Haddock, Parmantier Potatoes, Samphire & Mangetout, Lemon (GF)	£13.50
Gochujang Tofu, Sesame Vermicelli Noodles, Stir Fry Vegetables, Lime, Coriander (Ve)(GF)(N – Sesame Seeds)	£12.00
Pork Chop, Sage Roasted New Potatoes, Braised Red Cabbage, Salsa Verde (GF)	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Vanilla Bean Oven Baked Rice Pudding, Bramley Apple Compote (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V), Topping of the Day (Ve), Sprinkle of the Day (Ve)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
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Members' Lunch Great Hall

Thursday 16 April



Starter	Price
Ham Hock & Mixed Beans Soup (GF)	£4.25
Tempura Vegetables, Sweet Chili & Yuzu Dressing (V)	£6.00
As Main Course	£12.50
Main Course	Price
Confit Cod, Peas, Olive Oil Mashed Potato, Asparagus & Courgette Fricassee, Lemon (GF)	£13.50
Spinach & Ricotta Quiche, Potato Wedges, Mixed Leaf Salad (V)	£12.00
Beef Burger, Sesame Brioche Bun, Smoked Applewood Cheese, Round Lettuce, Beef Tomato, Dijonnaise Dressing, French Fries	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Orange Blossom Caramel Floating Island (V)(GF)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V), Topping of the Day (Ve), Sprinkle of the Day (Ve)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

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Members' Lunch Great Hall

Friday 17 April



Starter	Price
Tomato, Curry Leaf & Mustard Seeds Soup (Ve)(GF)	£4.25
Tempura Vegetables, Sweet Chili & Yuzu Dressing (V)	£6.00
As Main Course	£12.50
Main Course	Price
Beer Battered Haddock, Chips, Mushy Peas, Tartare Sauce, Lemon	£13.50
Vegetable & Puy Lentil Lasagna, Tardivo & Soft Herb Salad, Honey & Mustard Dressing (V)	£12.00
Lamb Chop Curry Bhuna, Brown Rice, Chapati, Minted Yoghurt & Mango Chutney (GF – without Chapatti)	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Gipsy Tart, Berry Compote, Dentelle Tuile (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V), Topping of the Day (Ve), Sprinkle of the Day (Ve)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
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