

# Members' Lunch Great Hall

## Monday 11 May



<b>Starter</b>	<b>Price</b>
Asparagus & Dill Soup (Ve)(GF)	£4.25
Jersey Royal Potatoes, Samphire & Crispy Leeks, Romesco Sauce (V)(GF)(N - Almonds & Hazelnuts)	£6.00
As Main Course	£12.50
<b>Main Course</b>	<b>Price</b>
Breaded Fishcake, French Fries, Tenderstem Broccoli, Lime & Chilli Mayonnaise, Lime	£13.50
Pan Fried Halloumi, Roasted Vine Cherry Tomatoes, Puy Lentil, Chicory & Walnut Salad, Raspberry Vinaigrette (V)(N)(GF)	£12.00
Chilli Con Carne, Bulgur Wheat, Guacamole, Tortilla Chips, Sour Cream, Lime & Coriander (GF - without Bulgur)	£13.50
<b>Salad Bar</b>	<b>Price</b>
Self Service - 1 Plate Per Visit	£13.50
<b>Desserts</b>	<b>Price</b>
Confit Ginger Sponge, Milk Chocolate Sauce, Crunchy Biscuit Crumb (V)	£6.00
Lime Compressed Watermelon (Ve)(GF) Toppings: Greek Yoghurt (V)(GF), Toasted Almonds (Ve)(GF)(N), Maple Syrup (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Mandarin (Ve)(GF)	£1.00
<b>Beverages</b>	<b>Price</b>
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

## Tuesday 12 May



<b>Starter</b>	<b>Price</b>
Cream of Courgette, Peas & Mint Soup (Ve)(GF)	£4.25
Jersey Royal Potatoes, Samphire & Crispy Leeks, Romesco Sauce (V)(GF)(N - Almonds & Hazelnuts)	£6.00
As Main Course	£12.50
<b>Main Course</b>	<b>Price</b>
Grilled Salmon, Rissole Potatoes, Pickled Cucumber , Warm Tartare & Caviar Sauce, Lemon (GF)	£13.50
Pan Fried Gnocchi, Lemon & Black Truffle Cream Sauce, Leeks, Courgette & Mint (V)	£12.00
Ginger, Honey & Soy Glazed Chicken Breast, Mixed Quinoa, Watermelon, Radish, Pickled Red Chillies, Coriander, Lime (GF)	£13.50
<b>Salad Bar</b>	<b>Price</b>
Self Service - 1 Plate Per Visit	£13.50
<b>Desserts</b>	<b>Price</b>
Coconut Panna Cotta, Lime & Chilly Marinated Pineapple, Strawberry Caviar, Oreo Crumb (Ve)( GF)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
<b>Beverages</b>	<b>Price</b>
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

## Wednesday 13 May



<b>Starter</b>	<b>Price</b>
Sweet Potato, Coconut & Coriander Soup (Ve)(GF)	£4.25
Jersey Royal Potatoes, Samphire & Crispy Leeks, Romesco Sauce (V)(GF)(N - Almonds & Hazelnuts)	£6.00
As Main Course	£12.50
<b>Main Course</b>	<b>Price</b>
Confit Cod, Roast New Potatoes, Fine Green Beans, Lemon & Pistachio Butter Sauce (GF)(N)	£13.50
Goats' Cheese, Sundried Tomato & Caramelized Onion Tart, Rocket Salad, Balsamic Dressing, Grated Cheese (V)	£12.00
Curry Lamb Bhuna, Brown Rice, Grilled Chapati, Mango Chutney, Lime & Coriander (GF – without Chapati)	£13.50
<b>Salad Bar</b>	<b>Price</b>
Self Service - 1 Plate Per Visit	£13.50
<b>Desserts</b>	<b>Price</b>
Banoffee Cheesecake, Salted Caramel Sauce (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
<b>Beverages</b>	<b>Price</b>
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

## Thursday 14 May



<b>Starter</b>	<b>Price</b>
Vichyssoise Soup (Ve)(GF)	£4.25
Jersey Royal Potatoes, Sapphire & Crispy Leeks, Romesco Sauce (V)(GF)(N - Almonds & Hazelnuts)	£6.00
As Main Course	£12.50
<b>Main Course</b>	<b>Price</b>
Pan Fried Bream, Coco Bean Ragout, Sautéed Rainbow Chard, Salsa Verde, Lemon (GF)	£13.50
Courgette, Mint & Potato Fritter, Chickpea Salsa, Coconut Tzatziki Sauce, Lime (Ve)(GF)	£12.00
Grilled Pork Loin, Mashed Potatoes, Savoy Cabbage, Marsala & Mushroom Cream Sauce (GF)	£13.50
<b>Salad Bar</b>	<b>Price</b>
Self Service - 1 Plate Per Visit	£13.50
<b>Desserts</b>	<b>Price</b>
Apple Almond Crumble, Custard (V)(N)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
<b>Beverages</b>	<b>Price</b>
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 15 May



<b>Starter</b>	<b>Price</b>
Tomato & Basil Soup (Ve)(GF)	£4.25
Jersey Royal Potatoes, Samphire & Crispy Leeks, Romesco Sauce (V)(GF)(N - Almonds & Hazelnuts)	£6.00
As Main Course	£12.50
<b>Main Course</b>	<b>Price</b>
Beer Battered Haddock, Chips, Mushy Peas, Tartare Sauce, Lemon	£13.50
Pan Fried Gnocchi, Purple Sprouting Broccoli, Cauliflower Sauce, Pumpkin Seed Pistou, Parsnip Crisps (Ve)	£12.00
Beef Shin Ragout, Penne Pasta, Garlic Bread, Grated Parmesan (GF – without Bread)	£13.50
<b>Salad Bar</b>	<b>Price</b>
Self Service - 1 Plate Per Visit	£13.50
<b>Desserts</b>	<b>Price</b>
Chocolate Mousse, Hazelnut Crunch (V)(N)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
<b>Beverages</b>	<b>Price</b>
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.

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