Members' Lunch Great Hall
Tuesday 3 November

Starter	**Price**
Butternut Squash & Truffle Oil Soup (Ve)(GF)	£4.25
Prawn Cocktail, Marie Rose Sauce, Shredded Iceberg Lettuce, Buttered Brown Bread	£6.00
As Main Course	£12.50

Main Course	**Price**
Poached Salmon, Rissole Potatoes, Celeriac Remoulade, Salsa Verde, Lemon (GF)	£13.50
Mushroom & Cauliflower Taco, Avocado Purée, Coriander & Lime Coconut Yoghurt, Tomato & Sweetcorn Salsa (Ve)(GF)	£12.00
Braised Beef Brisket, Mashed Potato, Honey & Mustard Roasted Baby Parsnips (GF)	£13.50

Salad Bar	**Price**
Self Service - 1 Plate Per Visit	£13.50

Desserts	**Price**
Classic Tiramisu (V)	£6.00
Lime compressed Pineapple (Ve)(GF) Toppings: Greek Yoghurt (V)(GF), Golden Syrup (Ve)(GF), Homemade Dried Coconut (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Whole Fruit: Mandarins	£1.00

Beverages	**Price**
Bottle of Ponte Pietra White/Red 750ml	£27.50
Glass of Ponte Pietra 125ml	£6.00
Glass of Ponte Pietra 175ml	£7.50
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 4 November

Starter	Price
Root Vegetables & Barley Soup (Ve)	£4.25
Prawn Cocktail, Marie Rose Sauce, Shredded Iceberg Lettuce, Buttered Brown Bread	£6.00
As Main Course	£12.50

Main Course	Price
Grilled Bream, Roast New Potatoes, Fine Green Beans, Saffron Butter Sauce, Lemon (GF)	£13.50
Pan Fried Gnocchi, Purple Sprouting, Butternut Squash Sauce, Pumpkin Seed Pistou & Parsnip Crisps (V)	£12.00
Green Thai Chicken Curry, Steamed Rice, Salted Peanuts, Lime & Coriander, Prawn Crackers (GF)(N)	£13.50

Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50

Desserts	Price
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
Whole Fruit:	£1.00

Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£27.50
Glass of Ponte Pietra 125ml	£6.00
Glass of Ponte Pietra 175ml	£7.50
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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Members' Lunch Great Hall
Thursday 5 November

Starter	**Price**
Curried Cauliflower & Coriander Soup (Ve)(GF)	£4.25
Prawn Cocktail, Marie Rose Sauce, Shredded Iceberg Lettuce, Buttered Brown Bread	£6.00
As Main Course	£12.50

Main Course	**Price**
Salmon Fishcake, Boiled New Potatoes, Sautéed Spinach, Sorrel Sauce (GF)	£13.50
Pea & Mint Ravioli, Tomato Sauce, Pistachio Pesto, Crispy Shallots, Bitter Leaves (V)(N)	£12.00
Porchetta, Sage Jus, Parmantier Potatoes, Castel Franco, Rocket & Green Pesto Dressing (GF)	£13.50

Salad Bar	**Price**
Self Service - 1 Plate Per Visit	£13.50

Desserts	**Price**
Nutmeg Custard Tart (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
Whole Fruit:	£1.00

Beverages	**Price**
Bottle of Ponte Pietra White/Red 750ml	£27.50
Glass of Ponte Pietra 125ml	£6.00
Glass of Ponte Pietra 175ml	£7.50
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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Members' Lunch Great Hall
Friday 6 November

Starter	**Price**
Tomato & Red Lentil Soup (Ve)(GF)	£4.25
Prawn Cocktail, Marie Rose Sauce, Shredded Iceberg Lettuce, Buttered Brown Bread	£6.00
As Main Course	£12.50

Main Course	**Price**
Beer Battered Haddock, Chips, Mushy Peas, Tartare Sauce, Lemon	£13.50
Sweet Potato, Aubergine & Coconut Curry, Red Quinoa, Pickled Red Onions, Poppadums, Coriander (GF)	£12.00
Chicken, Mushroom & Leek Pie, Mash Potato, Sautéed Rainbow Chard	£13.50

Salad Bar	**Price**
Self Service - 1 Plate Per Visit	£13.50

Desserts	**Price**
Apple Crumble (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
Whole Fruit:	£1.00

Beverages	**Price**
Bottle of Ponte Pietra White/Red 750ml	£27.50
Glass of Ponte Pietra 125ml	£6.00
Glass of Ponte Pietra 175ml	£7.50
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.
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