

FRIDAY 24 APRIL 2026 – 19:00 FOR 19:30 UNTIL LATE

HIGHCLIFF MARRIOTT HOTEL, ST MICHAEL'S ROAD, WEST CLIFF BOURNEMOUTH

COST: MEMBER **£60 (£65 FROM 3 MARCH UNTIL CLOSING DATE)**NON-MEMBER **£70 (£75 FROM 3 MARCH UNTIL CLOSING DATE)******PRICE INCLUDES A WELCOME DRINK IN THE SHERBORNE SUITE ON ARRIVAL, A 3 COURSE MEAL WITH COFFEE & MINTS AND A BOTTLE OF RED & WHITE WINE ON EACH TABLE******DRESS CODE:** BLACK TIE**OPEN TO:** SOLICITORS & TRAINEES, CILEX MEMBERS, NOTARIES, BARRISTERS, JUDGES AND MEMBERS OF BDLS

I am delighted to announce our Annual Dinner will, once again, be held at the Highcliff Marriott Hotel. I look forward to an evening of fine dining, excellent company and an entertaining speaker.

Mark Proctor
President 2025/2026

Mark Evans, President of the Law Society of England & Wales, will open the dinner with a short presentation reflecting on his presidential year so far and outlining the key priorities the Law Society is pursuing on behalf of its members. He is looking forward to engaging with members throughout the evening.

Admitted as a solicitor in 1995, Mark specialised in property and private client work in North Wales and Cheshire. In October 2021 he joined the University of Law, Manchester as a Lecturer and teaches undergraduates and postgraduates real estate, private client and professional skills.



Mark has been a Law Society Council Member since 2015 and has been an inaugural member of both the Law Society Board and National Board for Wales. Mark has completed marathons and an ultra

marathon and is the founder of a social running group for the legal community – LegalRunner.

Menu

Chicken Liver Parfait, Toasted Brioche, Onion Marmalade

or

Roasted Tomato Basil Soup, Croutons, Basil Oil (V)

or

Smoked Salmon, Toasted Sourdough, Crème Fraîche Shallot, Capers, Watercress Salad



Roast Chicken Supreme, Buttered Fondant Potato, Sautéed Wild Mushrooms, Porcini Cream Sauce

or

Pan Seared Bass Fillet, Lemon and Herb scented Crushed New Potatoes, Wilted Buttered Spinach,
Cherry Vine Tomato, Salsa Verde

or

Feta, Pea & Mint Risotto, Parmesan Crisp, Herb Oil and Pea Puree (V)



Dark Chocolate Mousse, Chocolate Soil, Honeycomb, Chocolate Sauce

or

Classic Crème Brûlée, Sugar Glaze, Short Bread Biscuit

or

Glazed Lemon Tart, Raspberry Coulis, Raspberry Sorbet



Tea, Coffee & Mints

****Please notify us of any special dietary requirements or allergies****

Booking Information:

The Dinner is open to Solicitors, Trainee Solicitors, CILEX members, Notaries, Barristers, Judges and Members of BDLS

Please book your places by email to Mandy Heath at mandy@bournemouthlaw.com by Friday 6 March 2026 at the latest. Last year was a sell out with a waiting list, so book early to avoid disappointment.

Your booking will be confirmed once payment has been received

Table plans to be received by email to mandy@bournemouthlaw.com Please note that the tables are round tables and take up to 12 people. If your party is fewer than 10 then you may be sharing with another party.

Room Discount:

We have agreed a special rate with the hotel of £157 for a double room and £142 for a double room for single occupancy. Both rates include breakfast and complimentary car parking. Please book via this link: [Book your group rate for BDLS Bedrooms Allocation](#)

Rooms are subject to availability and please note the last day to book is Friday 27 March 2026.

Parking:

There is complimentary parking at the hotel for guests as this function for the evening. Please inform reception of your car registration number on arrival. There will be a fee payable if you leave your car overnight. Car Parking is on a first come first served basis and is limited to up to 86 parking spaces. Alternatively, there is street parking outside the hotel.