

WEDNESDAY 5 FEBRUARY 2025 – 12:00 FOR 12:45

THE PAVILION BALLROOM, WESTOVER ROAD, BOURNEMOUTH

EARLY BIRD PRICE: **£56** (BEFORE 3 DECEMBER 2024)

£65 (FROM 4 DECEMBER 2024 UNTIL CLOSING DATE OF 3 JANUARY 2025)



We are pleased to confirm that our Annual Lunch 2025 will, once again, be held at The Pavilion, Bournemouth. You are invited to join your President, Joanne Clarke, at what will be one of the Society's most prestigious events of the year.



Our speaker is **ROB RINDER MBE**

Rob Rinder is a barrister turned broadcaster and Sunday Times No.1 bestselling author. His broadcast career began with Judge Rinder. His episode of *Who Do You Think You Are* won a BAFTA and, following on from this, his documentary series 'My Family, The Holocaust, and Me' and 'Holy Land our untold stories,' aired to wide critical acclaim. In 2020 Rob was awarded an MBE for his services to the Holocaust education and an honorary doctorate for his legal work. This year he received a Doctor of Literature from University College London for writing, teaching and advocacy in social equality and holocaust education.

Rob is a regular host on *Good Morning Britain*, co-hosts BBC Two's *Amazing Hotels: Life Beyond the Lobby* and most recently appeared in BBC Two's *Rob and Rylan's Grand Tour*, where he made his conducting debut in Venice. His new series *Britain Behind Bars: A Secret History* is coming soon to Channel 4. Rob's novels *The Trial* and *The Suspect* are inspired by his experiences as a barrister.

Rob is president of Orion Orchestra, a role which combines his passion for music with nurturing the next generation of the UK's best young musicians.



MENU

Starter

Smoked Duck Breast

Asian slaw with pomegranate, spiced blood orange gel and micro coriander

or

Twice Baked Cheese Soufflè (V)

Barbers 1833 cheddar sauce with a tomato and red pepper coulis

Main Course

Rump of West Country Lamb

Braised lamb Boulangère potato, burnt onion purée, glazed confit of carrot and hispi cabbage with a mint lamb jus

or

Breast of Cornfed Chicken topped with Sumac

Crushed sag aloo potato, seared courgette, golden raisin purée with a vegetable pakora and lightly spiced masala sauce

or

New Forest Mushroom and Red Onion Tarte Tatin with pumpkin seeds (V)

Garlic and thyme Parisian potatoes, butternut squash velouté, braised radicchio, confit Heirloom carrots and fresh black truffle

Dessert

Chocolate Mille Feuille (V)

Cherries, Kirsch syrup, cherry sorbet and dark chocolate soil

or

Pear and Caramel Frangipane Tart (V)

Sour green apple gel, Crème Diplomat, poached rhubarb with a white chocolate and blackberry shard

Tea or Coffee



Please book online at: <https://www.bournemouthlaw.com/events>
by Friday 3 January 2024 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.**

Any enquiries to Mandy Heath at mandy@bournemouthlaw.com

Table Plans to be received by Friday 3 January by email: mandy@bournemouthlaw.com. Note that round
tables take up to a maximum of 12. If your party is fewer than 8 you may be sharing with another party.
We can also provide long tables for larger parties if you would like your group to sit together.

