



**The Dorset Law Society**  
**Est. 1835**

40 High West Street  
Dorchester DT1 1UR  
01305 251007  
enquiries@dorsetlawsociety.co.uk  
www.dorsetlawsociety.co.uk

Dear Colleague

**Dorset Law Society Annual Dinner: Friday 17<sup>th</sup> May 2019**

It is with great pleasure that I extend my invitation to the Dorset Law Society Annual Dinner on Friday 17<sup>th</sup> May 2019.

The event is to be held at Kingston Maurward House, Kingston Maurward College, Dorchester, Dorset, DT2 8PY. The exquisite Georgian venue is renowned for its excellent cuisine and is a short cab ride from the centre of Dorchester.

In recent years, the Society's annual dinner has been oversubscribed and the move to Kingston Maurward was to accommodate more members and their guests. Last year, the event was thoroughly enjoyed and the cost was astonishingly reasonable at £38.00 per ticket, to include a drinks reception, three course dinner with wine and entertainment.

Firms may wish to purchase tables, which seat 10. However, all members and their guests are encouraged, and so bookings may be made for any number. At the request of some members, we will not have a guest speaker this year, but have decided on less formal proceedings after dinner.

We will start the evening with a drinks reception at 19:00 ours, followed by dinner and then there will be an opportunity to play the tables in the casino and to mingle with other members of the legal profession and their guests. A professional photographer will be taking portraits.

Black tie, cocktail or long dress, the event will finish at midnight.

Attached is a menu from which you and your guests should make their choices. Please return this by Wednesday 1<sup>st</sup> May to [e.dugdale@hklaw.eu](mailto:e.dugdale@hklaw.eu) Your payments should be made to the 'Dorset Law Society' and cheques sent to Martin Varley, Humphries Kirk LLP, 3 Acorn Business Park, Ling Road, Poole, Dorset, BH12 4NZ or call him on 01202 725400 to make an electronic payment.

I look forward to seeing you on the night.

Yours sincerely,

**Paul Dunlop**  
**President**

**The promotion of honourable practice**

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**Annual Dinner Friday 17<sup>th</sup> May 2019 Kingston Maurward**

***STARTERS***

- (A) Soup (Please choose from our Soup Menu)*
- (B) Smoked Duck Terrine, Apricot Purée, Curry Mayonnaise and Watercress (GF, DF)*
- (C) Home cured Gravlax, Crème Fraiche and soured Raspberry Vinaigrette (GF, DF)*
- (D) Filo of Forest Mushrooms, Shallots, Pine Nuts, Lavender, Madeira and Cream*  
*(V, GF, DF)*

***MAIN COURSES***

- (A) Roasted Rack of Lamb, Rosemary Mash, Masala Jus and Seasonal Vegetables*  
*(GF, DF)*
- (B) Honey glazed Duck, Summer Greens, Jersey roasted Potatoes and Pomegranate*  
*Sauce (GF, DF)*
- (C) Fillet of Halibut and Brill, Crayfish Sauce, Tomato Concasse, Samphire Seaweed*  
*and Noisette Potatoes (GF, DF)*
- (D) Asparagus and Wild Garlic Roulade, Roasted Vine Tomatoes, Walnut and*  
*Celeriac Salad, Soufflé Potatoes (V, GF, DF)*
- (E) Butternut Squash and Sweet Potato Lasagne, Sage Focaccia (V, GF, DF)*

***DESSERTS***

- (A) Strawberry and Blueberry Bavaois (V, GF)*
- (B) Bitter glazed Lemon Tart, Passion Fruit Sorbet, and Pepper Tuile Biscuits (V, GF,*  
*DF)*
- (C) Pimms, Champagne and Summer Berry Jelly and Lavender Shortbread (V, GF, DF)*
- (D) Chocolate Ganache and Salted Caramel Brittle (V, GF, DF)*

**V – Suitable for Vegetarians GF – Can be made suitable for Gluten Allergies DF – Can be made suitable for Dairy Allergies**

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**WINE LIST**

**White Wine**

**1. Parlez Vous Sauvignon Blanc (French Regional) 75cl Bottle. £15.50**

*A fruity Sauvignon Blanc with notes of white flowers and tropical fruits.*

*Delicious served on its own and wonderful with fish and white meat dishes.*

**2. Mr Goose Chardonnay (Australia) 75 cl Bottle. £15.50**

*Mr Goose Chardonnay is an appealing fruit driven wine that has aromas of candied lemon, lime and honeydew melon and is best enjoyed with lightly fried fish, a new season vegetable stack or just as an aperitif.*

**3. Boar's Kloof Chenin Blanc (South Africa) 75cl Bottle. £15.50**

*This white wine is packed with tropical fruit whilst the palate follows through with flavours of guava and gooseberries, balanced by the crisp acidity to ensure a fresh and fruity style of wine.*

**4. Pinot Grigio Cardone (Italy) 75cl Bottle. £15.50**

*Succulent and fruit with a hint of lemon and an elegant dry finish.*

**Red Wine**

**5. Parlez Vous Malbec (French Regional) 75cl Bottle. £15.50**

*An attractive and fruit-forward wine with an expressive blackberry fruit and crunchy red berry character, mouth filling texture and balancing acidity.*

**6. Mr Goose Cabernet Merlot (Australia) 75cl Bottle. £15.50**

*Cabernet Merlot showing well defined varietal characters of ripe dark cherries, plum and blackcurrant mixed with well integrated toasty oak. Matches well with rich pasta and meat dishes.*

**7. Boar's Kloof Shiraz Cinsaut (South Africa) 75cl Bottle. £15.50**

*This exciting blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through in a juicy well-structured palate with a smooth finish. This light red wine is perfect for everyday enjoyment.*

**8. Vistamar Brisa Merlot £15.50**

*Notes of red fruits and plums with a fruity flavour, rounded and delicious acidity.*

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**Rosé Wine**

**9. Pinot Grigio Blush Cardone (Italy) 75cl Bottle. £15.50**

*Light and refreshing with gentle hints of summer fruits and a long enjoyable dry finish.*

**10. Cougars Moon Zinfandel Rosé (USA) 75cl Bottle.**

*Light red berry summer fruits, easy drinking medium to medium sweet. £15.50*

*Bubbles to celebrate!*

**11. Beau Rocher Brut - Sparkling Wine 75cl Bottle. £19.00**

*Harmonious, elegant and fresh with soft delicate undertones.*

**12. Beau Rocher Brut Rosé - Sparkling Rosé 75cl Bottle.**

*Delicious pink fizz - perfect for a party or when you need a glass of bubbles! £19.95*

**13. Prosecco Mionetto Avantgarde - Sparkling Wine 75cl Bottle. £19.95**

*Hints of golden apples and pears, well-balanced acidity provide a fresh and lively mousse with a clean dry finish.*

**14. Champagne Gruet Brut Selection - Champagne 75cl Bottle. £39.00**

*A light, fresh Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.*

**15. Champagne Gruet Rosé - Champagne - Rosé 75cl Bottle. £45.00**

*Salmon pink coloured Champagne with a refreshing bouquet of red fruits on the nose and the palate.*

**16. Bride Valley Brut Reserve - (Dorset) Sparkling Wine 75cl Bottle. £39.00**

*This wine combines stunning fruit with delicacy and precision.*

**17. Bride Valley Sparkling Rosé Bella - (Dorset) Sparkling Rosé 75cl Bottle. £45.00**

*A slow pressing of Pinot Noir grapes creates a full rose hue with an outstanding aroma and flavour.*

**18. Laurent-Perrier La Cuvée - Champagne 75cl Bottle. £60.00**

*Medium bodied and easy on the palate, finishes clean yet delicately lingers on the palate.*

**All prices include VAT and are subject to change. Prices do not include exclusive use of the gardens. Rates current from January 2018.**

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