

# Nottinghamshire Law Society

## Twinning Event

**5 June 2025**

Venue: The Architect's Attic, Fothergills, 5-7 Castle Road, Nottingham, NG1 6AA

Time: 7pm

### Menu

#### Starters

Charred Asparagus & Pea soup

*Grilled asparagus spears, lemon oil and focaccia. (VG)*

Devonshire Crab Arancini

*Red pepper puree, garlic and lime samphire.*

Salt Baked Aubergine

*Candied walnuts, apple and celeriac remoulade (VG)*

Twice Baked Roquefort Soufflé

*Prosecco cream (V)*

Bresaola Antipasti & Grilled Artichoke

*Cured beef, balsamic cornichons*

#### Mains

##### Salads

Lebanese Arnabeet Salad

*Crispy cauliflower, chickpeas, pomegranate, red onion, fresh herbs, minted tahini sumac pistachios. (VG)*

Grilled Peach & Burrata Salad

*Salted pine nuts, crispy shallots, rainbow chard, basil, aged balsamic & olive oil (VGO) (Vegan Feta Cheese)*

## Chicken Pancetta & Almond Salad

*Dijonnaise , baby leaf little gem , chard, honey focaccia croutons*

## Smoked Salmon & Miso Mustard Salad

Pickled cucumber, radish & red onion, baby leaf, caper popcorn, dill, sea salt croutons and soft boiled egg

## Fish & Seafood

### Red Snapper & Asparagus Risotto

*Spinach, samphire, capers, asparagus, white wine, garlic and lemon oil*

### Moules Marinière

*Mussels in garlic, fresh herbs, white wine, cream with chips and warm focaccia*

### Ale Battered Fish and Chips

*Beer battered sustainable fish, mushy peas, tartare sauce and rustic chips*

## Meat

### Bacon Tomahawk & Duck Egg

*Triple cooked chips, fried duck egg, vine cherry tomatoes, honey glazed fine beans, pea puree*

### Steak & Ale Pie

*British beef in a stout gravy with seasonal vegetables and chips or mashed potatoes. (VO) (Vegetarian mushroom and truffle pie with seasonal vegetables and chips or mashed potatoes)*

### Lemon Chicken Salsa Verde

*Grilled chicken breast, rainbow vegetables, roasted sweet potato , garlic and caper sauce.*

### Spicy Nduja Chicken Burger

*Mozzarella, onion rings, pesto aioli and skin on chips*

### The Heliburger

*Beef burger, cheese, tomato, lettuce, gherkin, onion rings, burger sauce and chips (VGO) (Vegan patty, sauteed potatoes and vegan cheese)*

(V) Vegetarian (VG) Vegan (VO) Vegetarian Option (VGO) Vegan Option – dish can be amended to suit dietary requirements.