



Dear Fellow,

The Medical Society of London’s **251st Annual Dinner** will be held on **Monday 11 March 2024** at The Barber Surgeons Hall, Monkwell Square, Wood St, Barbican, London EC2Y 5BL. It is 5 minutes’ walk from Barbican Station.

The Barbers’ Company is ranked 17th in precedence among the 111 livery companies of the City of London. It is one of its oldest, having celebrated its 700th Anniversary in 2008. Charitable activities underpin the ethos of the Company and reflect, in large part, its medical origins.

The Guest of Honor for the Dinner will be the Rt Hon Lord Justice Jeremy Stuart-Smith who was called to the Bar in 1978 and was appointed Queen's Counsel in 1997. He was appointed a High Court judge with effect from 2 October 2012, being assigned by the Lord Chief Justice to the Queen’s Bench Division. He was consequentially knighted in the 2013 Special Honours. He was promoted to the Court of Appeal on 1 October 2020.

The Prosecco Reception will start at 19.00 with dinner at 19.30. Carriages at 22.30. The dress is Black Tie with miniature medals and decorations. The cost of the dinner is £125 per person. If you wish to attend please return the slip below together with your cheque made payable to the Medical Society of London or make BACs payment (Sort 20-36-88 Ac 00756741). If you pay by BACs please let us have the information below by email as well. **The Society is committed to at least 70 attendees with room for more. The closing date for applications is Monday 4 March 2024 when we will finalise the attendance list.**

Dr Alistair Purves  
President

.....

To the Registrar, 11 Chandos Street, London, W1G 9EB

I wish to attend the Annual Dinner on Monday 11<sup>th</sup> March 2024 and enclose my cheque for £.....for myself and .....guests (£125.00 per person)

NAME (as you wish it to appear on the guest list).....

NAME of guest.....Would like to sit with or near.....

Dietary Requirements.....

Daytime Tel no.....Email address.....

**Please indicate if you wish to bring any additional guests**

[info@medsoclondon.org](mailto:info@medsoclondon.org)

PTO for the Menu

**DINNER MENU**

Prosecco Reception

~

Cornish Fish Cake, Tartare Sauce, Pea Shoot Salad

~

Cumbrian Rump of Lamb, Spring Greens, Boulangère Potato, Tomato and mint Jus

~

Pear and Ginger Cake, Rosemary Caramel Poached Pear, Pine Nut Crea,

~

Coffee and Port

Mints