Welcome!
You are invited to join a group of like-minded women interested in their career development. It is a fact that in the main across all occupations women earn less than men.

More about the gender pay gap
Gender equality: Only 13% of executive directors in Europe’s capital markets are female
The world is getting a pay rise: Global salaries edge up by 2.5% lifted by Asian surge…predominantly because of men’s pay
Gender pay gap: Teenage girls expect to earn £7,000 less than boys
It’s not all about the money and over lunch we will explore and share
• Skills
• Career journeys and pathways
• Opportunities for coaching and mentoring
• Job search
• Applications
• Interviews
• Innovative CVs
• How to get that dream job with the pay you deserve

Programme
If possible arrive between 11.30 and 12.00 to choose from the menu. A sample is attached but I have been warned this may change. All times are approximate
12.00 Introductions and activity
12.30 Working lunch with Discussion topic – Pledge for Parity
13.00 Employability Plus demonstration
13.30 Takeaways
14.00 close of event but I will be available for further Q&A until 15.00 for those that want to stay can and join me for coffee.
Cost of event £30 including VAT lunch and a drink
Week commencing 15th February 2016

The Great British Menu - £19.95

Glass of Prosecco
(Upgrade to a glass of Veuve Clicquot an additional £2.55)

First Course

**Butternut squash soup (v)**
pumpkin seeds, focaccia croutons, horseradish

**Roast blackface Haggis**
mashed potato & bashed neeps

**Pressed terrine of Scottish game, cranberries, chestnut mushroom**
celeriac remoulade & Cumberland gel

**Dunkeld Scottish oak smoked salmon**
horseradish Chantilly (£2.50 supplement)

Main Course

**Slow cooked crispy beef short rib,**
**horseradish potato mousseline**
tender stem broccoli, bone marrow sauce
Highland salmon, smoked haddock, cod fish cake  
*buttered spinach, keta caviar & chive butter sauce*

**Risotto of Kentish wild garlic, smoked Lancashire cheddar (v)**  
*chargrilled leeks, winter truffle*

**Aberdeenshire dry aged rib eye steak**  
*thick cut chips, Béarnaise sauce (£4.80 supplement)*

*Subject to pre-booking via OpenTable and availability.  
Not available in conjunction with any other offer. Subject to 12.5% service charge  
Please note this is a sample menu that changes weekly*

Contact details  
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