

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 11th December, 2023

SOUP

Soup of the Day £4.35

ROAST OF THE DAY

Roast Grass Fed Beef served with Pan Gravy (gf), Creamed Horseradish and Yorkshire Puddings £14.25

MAIN COURSES

Slow Cooked Lamb Hot Pot Pie, Onion, Mint with Rosemary Gravy £13.15

Kitchen Classics Barbers Cheddar and Mozzarella Mac N Cheese with Rocket Parmesan and Sun Blush Tomato £13.15

Pearl Barley, Mushrooms, Spinach and Squash Ragout Barrel Aged Feta (v) £10.00

Served with a choice of:

Roast Potatoes with Sea Salt and Cracked Pepper
(gf) (ve)
Parmesan Tater Tots (gf) (v)

Steamed Pak Choy (gf) (ve)
Kimchi Roast Cauliflower with Leaves and all (gf)
(ve)

DESSERTS

£5.45

Apple Tart Tartan with Salted Caramel Sauce

Chefs Choice of Cold Dessert

SALADS

Large £11.50

Small £6.50

CHEESE

Selection of Cheeses
and Biscuits £6.50

HOT DRINKS

£2.50

Selection of Nespresso Coffees

Selection of Jing Teas

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the Catering Team



Christmas Lunch

Join us at the Inner Temple Hall for Lunch
on Tuesday 12 December
between 12.15 - 2.30pm
(Last sitting at 1.45pm)
£40.50 per person**

Menu includes 3 courses with 1/2 a bottle of wine or soft drink equivalent per person

STARTER

Potato, Leek and Cauliflower Soup (ve)
Pumpnickel Croutons

MAIN COURSE

Please choose from the selection below:

Maple Glazed Ballotine of Norfolk Bronze Turkey,
*with Sausage Meat, wrapped in Smoked Bacon,
Pan Gravy*

Pan Fried Salmon,
*White Asparagus, Orzo,
Smoked Paprika and Kale Risotto*

Vegan Nut Roast (ve)
Creamed Spinach, Celeriac and Fennel Jus

Sides

Maris Piper Roast Potatoes (v)
Rapeseed, Sea Salt, Black Pepper

Roasted Carrots and Parsnips (v)
Golden Syrup Glazed

Sautéed Sprouts and Chestnuts (v)

Braised Red Cabbage
Barolo Vinegar, Red Currant Jelly

DESSERT

Christmas Pudding
*English Custard and Brandy Butter**

British Cheeseboard (v)
Damson Jam and Crackers

Mini Mince Pies

Selection of Fruits

Coffee

(v) denotes vegetarian dish. (ve) denotes vegan dish. (*) denotes contains alcohol.
Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please mention at time of booking

**All prices quotes are inclusive of VAT and subject to change.

Full prepayment required at time of booking

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 13th December, 2023

SOUP

Soup of the Day £4.35

ROAST OF THE DAY

Roast Crown of Balham Free Range Chicken *(gf)*, Bread Sauce, Pigs in Blankets, Sage and Onion Stuffing with Pan Gravy £14.25

MAIN COURSES

Slow Cooked Native Bread Beef Hungarian, Goulash with Soured Cream *(gf)* £13.15

Pan Fried Sea Trout, Cider Velouté and Leeks with Charred Baby Gems *(gf)* £13.15

Miso Furikake Aubergine, Tender Steam Broccoli with Soy Dressing *(gf)(ve)* £10.00

Served with a choice of:

Roast Potatoes with Sea Salt and Cracked Pepper
(gf) (ve)
New Potatoes Parsley Butter and Sea Salt *(gf) (v)*

Roasted Carrots with Coriander *(gf) (ve)*
Flash Steam Broccoli Stalks and All *(gf) (ve)*

DESSERTS

£5.45

Bread and Butter Pudding, White Chocolate and
Raspberry with Custard

Chefs Choice of Cold Dessert

SALADS

Large £11.50

Small £6.50

CHEESE

Selection of Cheeses
and Biscuits £6.50

HOT DRINKS

£2.50

Selection of Nespresso Coffees

Selection of Jing Teas

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Thursday 14th December, 2023

SOUP

Soup of the Day £4.35

ROAST OF THE DAY

Roast Loin of Suffolk Pork Served with Pan Gravy, Crackling and Bramley Apple Sauce (gf) £14.25

MAIN COURSES

Curry Classic Chicken, Almond and Mango Korma (gf)

Raita Mango Chutney, Lime Pickle with Mint Yoghurt Raita (ve) £13.15

Zaatar, Lemon and Dill Salmon with Roasted Fennel (gf) £13.15

Sweet Potato, Cauliflower and Chickpea Balti (gf) (ve)

Mango Chutney, Lime Pickle with Mint Yoghurt Raita £10.00

Served with a choice of:

Thyme Roasted New Potatoes (gf) (ve)

Green Coriander Pilau Rice (gf) (ve)

Poppadom's

Vegetable Samosa and Onion Bhaji

Naan Bread

Saag Aloo (gf) (ve)

Mixed Seasonal Vegetables (gf) (ve)

DESSERTS

£5.45

Upside Down Peach Cake with Custard

Chefs Choice of Cold Desserts

SALADS

Large £11.50

Small £6.50

CHEESE

Selection of Cheeses
and Biscuits £6.50

HOT DRINKS

£2.50

Selection of Nespresso Coffees

Selection of Jing Teas

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Friday 15th December, 2023

SOUP

Soup of the Day £4.35

ROAST OF THE DAY

Slow Cooked Dingley Dell Pulled Pork, Sausage Stuffing, Celeriac Slaw and Apple Compote Floured
Bap (gf) £14.25

MAIN COURSES

Chip Shop Battered Jumbo Sausage
Saveloy £13.15

Chip Shop Beer Battered Cod

Wholetail Scampi £13.15

Salt and Pepper Banana Blossom Tempura with Sweet Chili Mayonnaise (ve) £10.00

Served with a choice of:

Steamed Parsley Potatoes (gf) (ve)
Chip Shop Chips
Chip Shop Curry Sauce
Chip Shop Gravy

Inner Temple Tartar Sauce
Chip Shop Mushy Peas (gf) (ve)
Minted British Peas (gf) (ve)

DESSERTS

£5.45

Chefs Choice of Desserts

SALADS

Large £11.50

Small £6.50

CHEESE

Selection of Cheeses
and Biscuits £6.50

HOT DRINKS

£2.50

Selection of Nespresso Coffees

Selection of Jing Teas

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