

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 25th March, 2024

SOUP

Soup of the Day (ve) £4.80

ROAST OF THE DAY

Roast Leg of English Lamb with Rosemary Served with Red Current Pan Juices and Mint Sauce (gf)
£15.65

MAIN COURSES

Chicken, Ham and Leek Pie with Buttery Mashed Potato and Tarragon Velouté £14.50

Poached Norwegian Salmon (gf), Caesar Salad with Croutons and Pickled Onion £14.50

Penne Pasta Puttanesca, Buffalo Mozzarella with Garlic Bread (v) £11.00

Served with a choice of:

Roast Potatoes with Thyme (gf) (ve)
Buttery Mashed Potato (v)

Roasted Ditch Cut Carrots with Caraway Seeds
(gf) (ve)
Baked Cauliflower Cheese with Leaves n All (gf)
(ve)

DESSERTS

£6.00

Apple and Rhubarb Crumble with Custard

Chefs Choice of Cold Dessert

FRUIT BOWL

£0.85 per item

SALADS

Large £12.65

Small £7.15

CHEESE

Selection of Cheeses
and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

£3.00

(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

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Tuesday 26th March, 2024

SOUP

Soup of the Day (ve) £4.80

ROAST OF THE DAY

Roast Sirloin of Grass Fed Beef Served with Pan Gravy (gf), Creamed Horseradish and Yorkshire Puddings £15.65

MAIN COURSES

Lamb Kofta Wrap with Salad, Cucumber, Tomato, Onion, Tahini Sauce and Harissa Sauce £14.50

Pan Fried Hake, Garden Roast Fennel with White Wine Velouté (gf) £14.50

Falafel Kofta Wrap with Salad, Cucumber, Tomato, Onion, Tahini Sauce and Harissa Sauce (ve) £11.00

Served with a choice of:

Roast Potatoes with Rosemary (gf) (ve)
New Potato Butter and Herbs (gf) (ve)

Broccoli Toasted Chilli and Garlic Oil (gf) (ve)
Steamed Purple and Green Kale (gf) (ve)

DESSERTS

£6.00

Raisin and Milk Chocolate Bread and Butter Pudding with Custard

Chefs Choice of Cold Dessert

FRUIT BOWL

£0.85 per item

SALADS

Large £12.65

Small £7.15

CHEESE

Selection of Cheeses
and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

£3.00

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 27th March, 2024

SOUP

Soup of the Day (ve) £4.80

ROAST OF THE DAY

Roasted Crown of Balham Free Range Chicken (gf), Bread Sauce, Pigs in Blanket, Sage and Onion Stuffing with Pan Juices £15.65

MAIN COURSES

Piri Piri Grilled Chicken Thighs, Spicy Slaw, Piri Ketchup, Lemon and Herb Mayonnaise in a Turmeric Brioche Bun £14.50

Baked Cornish Cod and Grilled Courgetti with Pizzaiola Sauce £14.50

Stir Fired Egg Noodles, Seasonal Vegetables with Sweet Chilli and Smoked Tofu (ve) £11.00

Served with a choice of:

Roast Potatoes with Sea Salt and Cracked Pepper
(gf) (ve)
Skin on Skinny Fries (gf) (ve)

Buttered Savoy Cabbage (gf) (ve)
Wilted Calvo Nero with Garlic and Onions (gf) (ve)

DESSERTS

£6.00

Orange Baba and Custard
Chefs Choice of Cold Dessert

FRUIT BOWL

£0.85 per item

SALADS

Large £12.65
Small £7.15

CHEESE

Selection of Cheeses
and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees
Selection of Jing Teas

COLD DRINKS

£3.00

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Thursday 28th March, 2024

SOUP

Soup of the Day £4.80

ROAST OF THE DAY

Roast Loin of Suffolk Pork, Pan Gravy, Crackling with Bramley Apple Sauce (gf) £15.65

MAIN COURSES

Tandoori Herdwick Kofta Lamb Dopiaza Served with Mango Chutney, Lime Pickle and Mint Yoghurt
Raita (gf) £14.50

Baked Sea Bass with Roasted Aubergine, Pine Nuts and Pesto £14.50

Vegan Matar Tofu Chickpeas and Cauliflower Curry (ve) (gf) £11.00

Served with a choice of:

Thyme Roast New Potatoes (gf) (ve)
Green Coriander Pilau Rice (gf) (ve)
Poppadom's
Vegetable Samosa
Onion Bhaji

Naan Bread (ve)
Black Dal, Roasted Squash and Crispy Onions (gf)
(ve)
Baked Courgette and Oregano (gf) (ve)

DESSERTS

£6.00

Treacle Sponge with Custard
Chefs Choice of Cold Dessert

FRUIT BOWL

£0.85 per item

SALADS

Large £12.65
Small £7.15

CHEESE

Selection of Cheeses
and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees
Selection of Jing Teas

COLD DRINKS

£3.00

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

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