

Drinks Menu

If you are looking for something particular that is not on our menu, please contact your Event Manager. Please note that vintages listed may be subject to change. All prices are exclusive of VAT.

CHAMPAGNE

House Champagne, Charles de Vercy, H.Blin, NV £54.20

Taste: Crisp and dry with lovely biscuit and brioche flavours

Nose: Zesty, lemon notes

Character: Very elegant Champagne with a great length

Suggestions: Aperitif, canapés and cold dishes

SPARKLING WINE

Prosecco Frizzante, Rive della Chiesa, NV £32.50

Taste: Clean and soft with golden apple and peach

Nose: White flowers, sage and fruit

Character: Light straw yellow in colour, light in body and slightly sweet on the palate

Suggestions: Serve as an aperitif at a reception or an ideal pairing with fish or shellfish

Fior Di Rosa, Bardolino Chiaretto Classico Spumante DOC £40.00

Taste: Strawberry and red berries

Nose: Fruity with a hint of vanilla

Character: Bright red in colour with a light and rounded finish

Suggestions: As an aperitif, fresh shellfish, pasta, Thai and Cantonese cuisine

Crémant de Bourgogne, Blanc de Blancs, Vignerons de Manceu, NV France £47.10

Taste: Toast and vanilla with notes of honey and spice

Nose: Floral with hints of brioche

Character: Elegant and harmonious with finesse and vivacity

Suggestions: Seafood, fish and white meats

Wild Idol, NV, South West Germany (non alcoholic) £50.00

Taste: Zesty green apple

Nose: Peach, lemon and notes of jasmine and orange blossom

Character: Fresh and fruity with a soft bubbly finish

Suggestions: Serve as an aperitif or with canapés

Wild Idol, Rose, NV, South West Germany (non alcoholic) £50.00

Taste: Bright lime zest with bursts of crisp apple

Nose: White peach and honeyed lemon

Character: Fresh with aromatic fruit note

Suggestions: Serve as an aperitif or with canapés

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WHITE WINE

Chenin Blanc, William Robertson, South Africa 2023 £24.20

Taste: Ripe green fig and melon

Nose: Ripe, attractive round fruit with a fresh floral nose

Character: Light straw colour, full bodied and a balanced palate

Suggestions: Perfect for receptions and pairs well with all foods

Sauvignon Blanc, Whale Point, South Africa 2022 £26.70

Taste: White flowers with a hint of citrus fruits, and zesty lemon

Nose: Gooseberry, cut grass and lemon

Character: Crisp, fresh, citrusy flavours to provide a long and clean finish

Suggestions: Canapés, cold salads, fish and chicken dishes

Pinot Grigio, Trastullo, IGT Veneto, Italy 2021 £27.50

Taste: Lively fruit flavours of pear and almond hints

Nose: Fresh acacia flowers

Character: Dry, well balanced and approachable

Suggestions: Perfect as an aperitif, with summer soups and fish in light sauces

Viognier, La Belle Etoile, Lumiere, Pays d'Oc 2021 £29.20

Taste: Apricot and peach fruit, with a creamy texture and a hint of spice

Nose: Vibrant aromas of apricot, peach and citrus

Character: Dry and beautifully balanced with a bright lemon colour

Suggestions: As an aperitif or with lightly spiced dishes

Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2022 £40.45

Taste: Concentrated, balanced and finely rounded with underlying minerality

Nose: Enormously aromatic with ripe passionfruit, apple and citrus fruits

Character: Light gold in colour with a refreshing finish

Suggestions: Fish, poultry dishes and shellfish

ROSÉ WINE

Wolftrap Rosé, Franschoek, South Africa 2021 £27.50

Taste: Red apple and nectarine with hints of green plum and citrus

Nose: Cherry and red berry fruit aromas

Character: A complex Cinsault led Salmon pink wine with structure from Grenache and Syrah

Suggestions: All foods including seafood and hot Thai dishes

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy, 2022 £33.35

Taste: Summer fruits, grapefruit, elegant minerality and fresh floral notes

Nose: Berries, grapefruit and wildflowers

Character: Refreshing and crisp, pale pink in colour

Suggestions: Seafood, grilled fish and meat, young cheeses, pizza and summer vegetarian dishes

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RED WINE

Corvina Merlot, Trastullo, IGT Veneto, Italy 2020 £24.20

Taste: Sweet blackberries, ripe, cooked plums and black cherries

Nose: Cherries and a hint of plum

Character: Medium intensity with a velvety finish

Suggestions: Perfect with meat dishes, red sauces and Italian cuisine

Tempranillo, Tunante, Rioja, Spain 2022 £27.10

Taste: Plum with notes of liquorice and red fruits

Nose: Typical red fruits like cherry and raspberry

Character: Full body and dry, finishes soft and rounded

Suggestions: Cured meats, lamb, pork and cheeses

Merlot, Cousino Macul, Maipo Valley, Chile 2020 £30.00

Taste: Young round fruit flavours, with medium tannins and acidity

Nose: Fresh red berry fruits and a hint of spice

Character: Medium bodied with balanced good structure

Suggestions: Beef stew or stroganoff, also accompanies tomato pasta sauces

Languedoc 'Saint Christol' Dom, Saint Sophie 2021 £33.35

Taste: Red berries, dominance of spicy Syrah on the palate

Nose: Floral bouquet of violets and red berries

Character: Lightly oaked, soft and velvety, medium body

Suggestions: Ideal accompaniment for red meat dishes

Malbec, Alpataco, Argentina 2021 £36.70

Taste: Smooth with a velvety mouthfeel, blackcurrant, black cherry, plum, and violet notes

Nose: Complex with a combination of red fruits and violets.

Character: Robust medium body

Suggestions: Barbequed meats, rabbit casserole or chicken wrapped in prosciutto

Auntsfield, Single Vineyard Pinot Noir, Marlborough NZ 2020 £54.50

Taste: Silky textures and concentrated dark cherry, blackberry and plum fruits

Nose: Savoury plum and red berry fruit

Character: Smooth and full bodied

Suggestions: Ideal with meat, poultry or pasta, also great with fish

DESSERT WINES

Chateau Grand Jauga, Sauternes 37.5cl / 70cl £26.25/£51.70

Taste: Luscious, rich and sticky with big Honey melon, passionfruit rounded off with green pepper

Nose: Tropical, pineapple and gooseberry

Character: Full and sweet

Suggestions: Great with cheese like Roquefort and fruit-based dishes

Vin Santo de Chianti Serelle, Ruffino 37.5cl £38.50

Taste: Packed with rich dry fruits such as apricot, pineapple and fig

Nose: Candied fruit, honey, nutmeg and caramel

Character: Balanced sweetness and refreshing finish

Suggestions: Great with pastry or fruit-based dishes

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PORT

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|--------------------------------------|--------|
| Dows Fine Ruby Port | £45.85 |
| Quinta Fine Reserve Ruby Port (75cl) | £46.70 |
| Cockburns Ruby Port | £54.20 |

DIGESTIVES

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| Courvoisier VS (70cl) | £83.50 |
| Armagnac (70cl) | £105.00 |

SPIRITS

All spirits are served as a 25ml measure

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| Absolut Vodka | £5.00 |
| Bombay Sapphire | £5.00 |
| Hendricks Gin | £5.85 |
| Bacardi | £5.00 |
| The Duppy Share Aged Rum | £5.85 |
| Jack Daniels | £5.00 |

COCKTAILS

Served in 1.5 litre jugs; serving 6 or 7 cocktails per jug

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| Pimm's | £40.45 |
| <i>Served with lemonade, ginger ale and fresh fruit</i> | |
| 3 Acre Garden | £63.35 |
| <i>Hendricks Gin, Tequila, Cucumber, Lemon Juice, Sugar Syrup, Elderflower Tonic</i> | |
| Earl Grey Iced Tea | £55.00 |
| <i>Earl Grey Infused Gin, Peach Purée, Orange Juice, Sugar Syrup, Lemon Juice, Rhubarb Bitters</i> | |

MOCKTAILS

Served in 1.5 litre jugs; serving 6 or 7 mocktails per jug

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| I Beg Your Garden | £44.00 |
| <i>Seedlip Garden, Apple Juice, Cucumber, Lemon Juice, Sugar Syrup, Elderflower Tonic</i> | |
| Morning Earl Grey Iced Tea | £35.00 |
| <i>Earl Grey Tea, Peach Purée, Orange Juice, Sugar Syrup, Lemon Juice</i> | |

BOTTLED BEERS

House Beers

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|---------------------------|-------|
| Peroni (330ml) | £5.00 |
| Meantime Lager (330ml) | £5.25 |
| Meantime Pale Ale (330ml) | £5.25 |
| Peroni 0% (330ml) | £4.00 |

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January 2024

SOFT DRINKS

Mixers (200ml)

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|------------------------------|-------|
| Fever Tree Tonic Water | £3.00 |
| Fever Tree Diet Tonic Water | £3.00 |
| Fever Tree Soda Water | £3.00 |
| Fever Tree Lemonade | £3.00 |
| Fever Tree Ginger Ale | £3.00 |
| Fever Tree Elderflower Tonic | £3.00 |
| Coca-Cola | £3.00 |
| Diet Coca-Cola | £3.00 |

Carbonated Soft Drinks

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|--------------------------------|-------|
| Coca-Cola (330ml) | £3.75 |
| Diet Coca-Cola (330ml) | £3.75 |
| Karma Lemony Lemonade (300ml) | £4.75 |
| Karma Summer Orangeade (300ml) | £4.75 |

Water

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| Filtered Still and Sparkling Water (750ml) | £2.95 |
| Bottled Still and Sparkling Water (750ml) | £4.25 |

Juices

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| Organic Pear and Raspberry Juice (750ml) | £8.70 |
| Organic Apple and Elderflower Juice (750ml) | £8.70 |
| Elderflower Cordial with Sparkling Water (1.5 Litre) | £10.00 |
| Jug of Apple Juice (1.5 Litre) | £11.25 |
| Jug of Orange Juice (1.5 Litre) | £11.25 |
| Jug of Cranberry Juice (1.5 Litre) | £11.25 |
| Jug of Pineapple Juice (1.5 Litre) | £11.25 |

CORKAGE CHARGES

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| Soft Drinks (per litre) | £2.20 |
| Bottled Beers (per 33cl bottle) | £3.30 |
| Wines (75cl bottle) | £20.00 |
| Champagne / Sparkling Wine (75cl bottle) | £25.00 |
| Port (75cl bottle) | £32.50 |
| Spirit (70cl bottle) | £53.35 |
| Polypins of Ale (18 Pints) | £63.35 |

Please be aware that corkage deliveries can only be taken two days in advance of an event and must be collected no later than two days after an event finishing. Failure to adhere to this could result in further charges.

The Inner Temple can source independent cocktail companies on request or clients may source their own, however corkage charges may apply. More information can be obtained from your Events Manager.

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