

# THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 29<sup>th</sup> April, 2024

## SOUP

Soup of the Day (ve) £4.80

## ROAST OF THE DAY

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

## MAIN COURSES

Lemon and Thyme Chicken Breast Fricassee of Mushroom Silver Skin Onions and Soft Herbs (gf)  
£14.50

Baked Cornish Cod, Grilled Courgetti and Pizzaiola Sauce (gf) £14.50

Seasonal Stir Fry Vegetables with Sweet Chilli, Tempeh and a Spring Roll (ve) £11.00

Served with a choice of:

Roast Potatoes with Thyme (gf) (ve)  
Sauté Fry Potato (ve)

Roasted Carrots with Caraway Seeds (gf) (ve)  
Baked Cauliflower with Leaves and All (gf) (ve)

## DESSERTS

£6.00

Berry and Pecan Cobbler Served 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 30<sup>th</sup> April, 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

Herdwick Lamb Kofta, Salad, Cucumber, Tomato Onion, Tahini Sauce, Harissa Sauce in a Tortilla Wrap £14.50

Swordfish Linguine, Black Olives, Red Onions, Pine Nuts (gf) with Mixed Baby Leaves and French Dressing £14.50

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

Served with a choice of:

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

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

## DESSERTS

£6.00

Ginger Steamed 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

# THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 1<sup>st</sup> May, 2024

## SOUP

Soup of the Day (ve) £4.80

## ROAST OF THE DAY

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

## MAIN COURSES

Beef Bavette Steak (gf) with Stilton, Mustard Sauce and Watercress Salad (gf) £14.50

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

Cauliflower Steak, Turmeric Celeriac Purée, Garlic Herbs and Almond Crumbs (gf) (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

Peanut Pudding with Cutterscotch

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

Thursday 2<sup>nd</sup> May, 2024

## SOUP

Soup of the Day (ve) £4.80

## ROAST OF THE DAY

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

## MAIN COURSES

Heritage Beef Dhansak Curry (gf) Served with Mango Chutney, Lime Pickle and Mint Yoghurt Raita (gf) £14.50

Baked Sea Bass, Roasted Aubergine, Pine Nuts with Pesto (gf) £14.50

Classic Dhal Curry, Cauliflower, Pepper and Spinach (gf) (ve) £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)  
Sag A Loo (gf) (ve)  
Baked Aubergine and Oregano (gf) (ve)

## DESSERTS

£6.00

Churros with Chocolate Sauce, Caster Sugar and Cinnamon

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

Friday 3<sup>rd</sup> May, 2024

## SOUP

Soup of the Day (ve) £4.80

## ROAST OF THE DAY

Slow Roasted and Glazed Smoked Bacon Loin with Honey, Mustard and Charred Pineapple (gf) £15.65

## MAIN COURSES

Chip Shop Battered Jumbo Sausage

Saveloy £14.50

Chip Shop Beer Battered Cod

Wholetail Scampi £14.50

Tempura Tofu, Sticky Rice and Seaweed (ve) £11.00

Served with a choice of:

Steamed Parsley Potatoes (gf) (ve)

Chip Shop Chips (ve)

Chip Shop Curry Sauce (ve)

Chip Shop Gravy

Chip Shop Mushy Peas (gf) (ve)

Minted British Peas (gf) (ve)

## DESSERTS

£6.00

Chefs Choice of 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

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