

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 17th February, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Leg of English Lamb with Rosemary
Served with Red Currant, Pan Gravy, and Mint Sauce (gf) £17.50

MAIN COURSES

Mexican Baked Chicken, Beans and Rice, Chimichurri Dressing and Corn Tortilla Chips (gf) £15.95

Seared Atlantic Salmon, Tomato Fondue, Tender Stem Broccoli and Sauce Virge (gf) £15.95

Tomato Mozzarella and Artichoke Roman Style Pizza, Rucola, Roast Pepper, Balsamic and Italian
Cheese Salad (v) £12.50

Served with a choice of:

Roast Hasselback Potatoes with Sea Salt and
Rosemary (ve) (gf)
Smoke Butter Mash Potato (v)

Vichy Style Carrots (ve) (gf)
Steamed Sugar Snap and Mange Tout (ve) (gf)

DESSERTS

£7.00

Lemon and Raspberry Sponge with Custard (v)

Chef's Choice of Cold Desserts

FRUIT BOWL

£1.00 per item

SALADS

Large £14.00

Small £7.90

CHEESE

Selection of Cheeses
and Biscuits £8.00

HOT DRINKS

£3.00

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £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 18th February, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Heritage Rump of Beef

Served with Pan Gravy (gf) Creamed Horseradish and Yorkshire Puddings £17.50

MAIN COURSES

Indonesian Satay Suffolk Spot Pork Chop, Nasi Goreng Fried Egg and Chilli Oil £15.95

Pan Fried Chalk Farm Sea Trout with Fricassee of Oyster Mushrooms, Spinach and Edamame Beans (gf) £15.95

Nasu Dengaku (Miso Baked Aubergine) and Hobak Bokkeum (Stir Fried Courgettes with Sesame and Chilli Oil) (ve) £12.00

Served with a choice of:

Roast Potatoes with Thyme (ve) (gf)
French Fries with Cajun Salt (ve)

Roast Butternut Squash (ve) (gf)
Steamed Savoy Cabbage (ve) (gf)

DESSERTS

£7.00

Pear and Hazelnut Crumble with Custard (v)

Chef's Choice of Cold Desserts

FRUIT BOWL

£1.00 per item

SALADS

Large £14.00

Small £7.90

CHEESE

Selection of Cheeses
and Biscuits £8.00

HOT DRINKS

£3.00

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.00

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 19th February, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Loin of Iberico Pork

Served with Pan Gravy, Crackling and Bramley Apple Sauce (gf) £17.50

MAIN COURSES

Honey Mustard Cob Chicken Legs, Crushed Roast New Potatoes, Baby Onions and Cauliflower, Dijon Velouté (gf) £15.59

Roast Atlantic Cod, Char Grilled Aubergine, Giant Cous Cous, Pomegranate Molasses Vinaigrette £15.59

Falafel, Spinach Wrap, Red Pepper Hummus Dressing, Shredded Vegetables, Pickles (ve) £12.00

Served with a choice of:

Roast Potatoes with Sea Salt and Cracked Pepper
(ve) (gf)
Steamed New Potatoes, Olive Oil and Parsley (v)

Spring Greens, Chilli and Dill (ve) (gf)
Steamed Kale and Leeks (ve) (gf)

DESSERTS

£7.00

Ginger and Chocolate Pudding with Custard (v)

Chef's Choice of Cold Desserts

FRUIT BOWL

£1.00 per item

SALADS

Large £14.00

Small £7.90

CHEESE

Selection of Cheeses
and Biscuits £8.00

HOT DRINKS

£3.00

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.00

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Thursday 20th February, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Crown of Balham Free-Range Chicken with Pan Gravy (gf)
Served with Bread Sauce, Pigs in Blankets, and Sage and Onion Stuffing £17.50

MAIN COURSES

Herdwick Lamb, Potato and Aubergine Keema
Served with Mango Chutney, Lime Pickle, Mint Yoghurt Raita (gf) £15.95

Baked Sea Bass, Roast Mediterranean Vegetables and Salsa Verde (gf) £15.59

Coronation Cauliflower Steak, Lentil Dhal, Coconut Yoghurt, Onion and Tomato Salad (ve) (gf) £12.00

Served with a choice of:

Roast Maris Piper Potatoes with Polenta (ve) (gf)
Saffron, Cinnamon Scented Pilau Rice (ve)
Poppadoms (ve)
Naan Bread (ve)

Steamed Basmati Rice (gf)
Vegetable Samosa and Onion Bhaji (ve)
Saag A Loo (ve) (gf)
Steamed Broccoli (ve) (gf)

DESSERTS

£7.00

Cinnamon Rice Pudding (v)
Chef's Choice of Cold Desserts

FRUIT BOWL

£1.00 per item

SALADS

Large £14.00
Small £7.90

CHEESE

Selection of Cheeses
and Biscuits £8.00

HOT DRINKS

£3.00

Selection of Nespresso Coffees
Selection of Jing Teas

COLD DRINKS

From £3.00

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Friday 21st February, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Slow Roasted and Glazed Smoked Bacon Loin with Honey and Mustard
Served with Charred Pineapple (gf) £17.50

MAIN COURSES

Chip Shop Battered Jumbo Sausage £15.95

Saveloy £15.95

Chip Shop Beer Battered Haddock £15.95

Whole-tail Breaded Scampi £15.95

Beetroot Wellington

Served with Vegan Gravy (ve) £12.50

Served with a choice of:

Mash Potatoes (ve) (gf)
Chip Shop Chips (ve)
Chip Shop Mushy Peas (ve) (gf)
Minted British Peas (ve) (gf)

Chip Shop Gravy
Chip Shop Curry Sauce
Inner Temple Tartare Sauce (v) (gf)

DESSERTS

£7.00

Chefs Choice of Desserts

FRUIT BOWL

£1.00 per item

SALADS

Large £14.00

Small £7.90

CHEESE

Selection of Cheeses
and Biscuits £8.00

HOT DRINKS

£3.00

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.00

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