



THE HONOURABLE SOCIETY OF
THE INNER TEMPLE

AUTUMN/WINTER MENU

October 2024 - March 2025

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WELCOME TO THE INNER TEMPLE

For centuries, The Inner Temple has been at the heart of historic gatherings and prestigious events, crafting memorable experiences through exceptional food and drink. Our rich tradition of hospitality spans generations, creating a legacy that embodies elegance and sophistication.

Today, we continue to honour this tradition by offering an exquisite menu that celebrates the best of British cuisine, alongside an exclusive selection of fine wines and crafted beverages. Whether hosting grand banquets or intimate meetings, every detail is thoughtfully curated to provide an unforgettable culinary experience that reflects the heritage of our storied venue.

FOOD

The Inner Temple offers an autumn-winter menu that celebrates the best of British cuisine with a modern twist. Our highly skilled and passionate team crafts hearty dishes using locally sourced, fresh, and quality ingredients, bringing a unique British fusion to classic recipes. Each plate is a testament to our commitment to delivering comfort, flavour, and excellence - perfect for savouring the season.

DRINK

The drinks menu at The Inner Temple is carefully crafted to elevate every dining experience. Sourced directly from trusted suppliers, our wine list also highlights exclusive selections from up and coming British vineyards. The Champagne is selected through an extensive tasting process, ensuring only the very best makes it to your glass.

Our cellar manager has expertly paired wines with the fine dining menu, so be sure to look out for these thoughtful suggestions marked with a 🍀.

In addition to our wines, we offer a refined selection of cocktails and are continuously improving our non-alcoholic options, ideal for themed parties or special celebrations, ensuring there's something unique for every occasion.

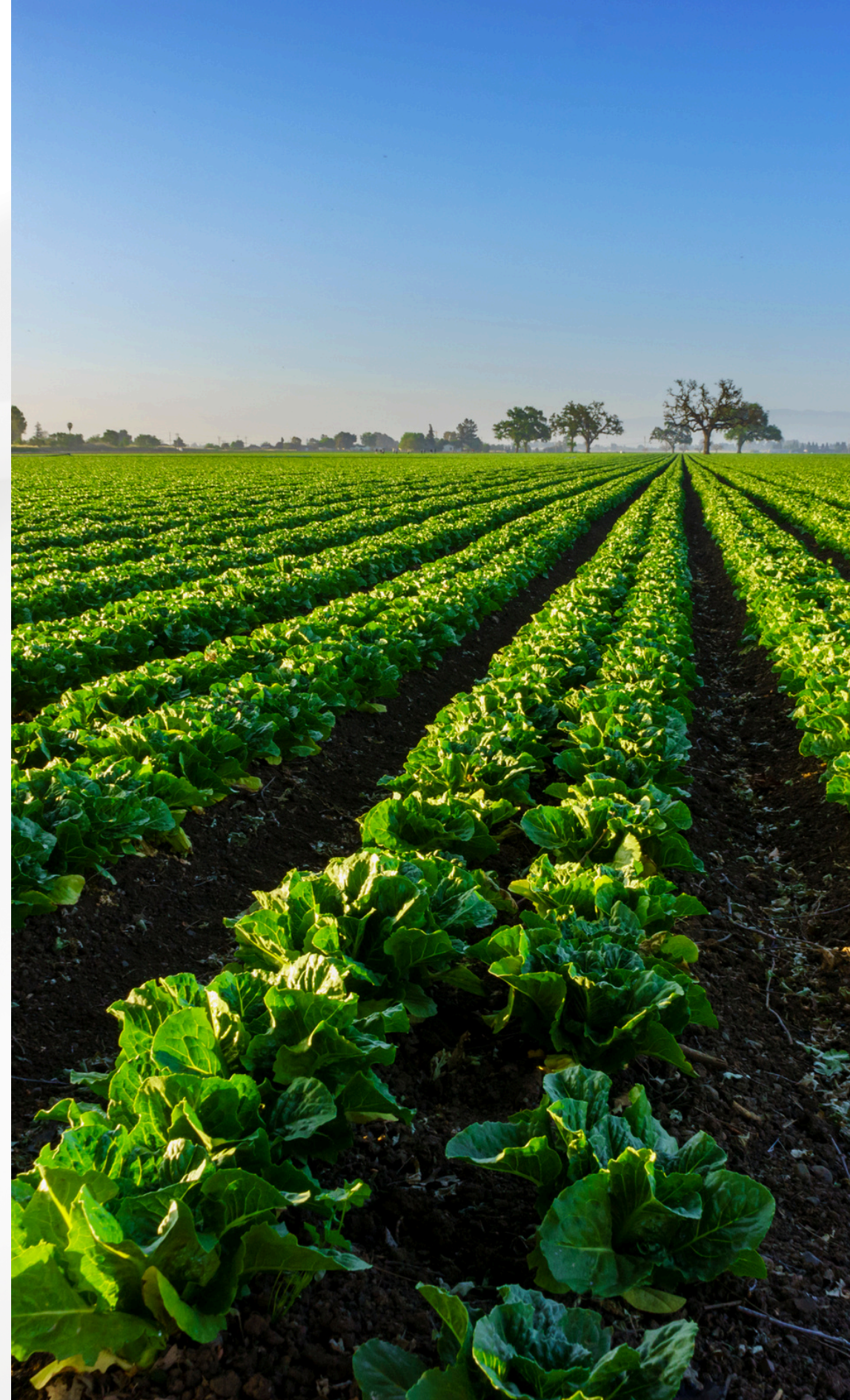


ESG STRATEGY

The Inner Temple is committed to raising the bar on sourcing standards across all elements of our operations. We focus on reducing emissions, using plant-based and locally sourced ingredients, and ensuring ethical supply chains. Our pledge includes reducing the carbon impact of our signature dishes, sourcing 100% cotton uniforms from certified sustainable sources, and exclusively using FSC-certified wood and paper products by the end of 2025. Additionally, we aim to meet Red Tractor standards for all fresh meat and buy all liquid milk from RSPCA-assured UK dairy farmers.

We are proud to partner with suppliers that share our values of sustainability and ethical practices. Our shell eggs are now 100% RSPCA-assured and sourced from producers like Chippendales and St Ewe, which prioritise animal welfare and carbon reduction. Additionally, we partner with Wildfarmed for flour, sourced from farms committed to regenerative agriculture, improving biodiversity, and producing resilient crops. Other key suppliers include Fish for Kings for sustainably sourced seafood, Island Chocolates for responsibly produced treats, and Lake District Farmers for high-quality British meat.

While we align ourselves with broader industry goals, our specific targets reflect a commitment to sustainability through continuous improvement. Initiatives such as reducing food waste, minimising single-use packaging, and striving towards net zero emissions are essential to our approach. By focusing on sustainable sourcing, high welfare standards, and reducing waste, we ensure that every aspect of our food and beverage offering aligns with our goal of fostering a positive environmental impact.



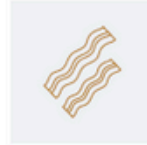
OUR PLEDGES

EST. 1847
SEARCYS
LONDON

SUSTAINABILITY PLEDGES



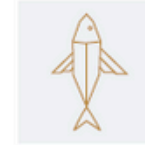
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



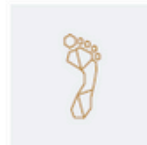
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, Hundred Hills in Oxfordshire.



We use Brita Vivreau filtered water.



We use locally sourced Meantime beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.



Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



REFRESHMENTS

REFRESHMENTS

Enjoy our selection of teas, including English Breakfast, green, and herbal teas, as well as filtered coffee from 'Notes', with decaf options available.

Tea and Coffee	£6.60
Tea, Coffee and Biscuits	£7.15
Tea, Coffee and a Selection of Cocktail Danish Pastries	£8.50
Tea, Coffee and a Selection of Cakes	£10.50
Tea, Coffee and a Selection Scones, Clotted Cream, Preserves	£10.50
Fresh Fruit Bowl	£6.50
Organic Apple and Summer Berries Juice (750ml)	£9.00
Organic Lemon Refresher Juice (750ml)	£9.00
Elderflower Cordial with Sparkling Water (per litre)	£8.75
Jug of Apple, Orange, Cranberry or Pineapple Juice (per litre)	£9.00
Filtered Still and Sparkling Water (750ml)	£3.25
Bottled Still and Sparkling Mineral Water (750ml)	£4.50

NOTES COFFEE

Notes Coffee is dedicated to delivering high grade, single origin specialty coffee. They source their beans directly from farmers who meticulously nurture their coffee plants, ensuring each batch reflects unique and delicate flavours. Lovingly roasted in East London under the meticulous eye of Co-Founder Fabio, Notes focuses on small batch roasting to translate every subtle nuance into your cup.

With a genuine passion for coffee quality and a quantifiable reputation for delivering customer service excellence, Notes Coffee is not driven by price but by quality and the customer experience.

By choosing Notes Coffee, you're supporting a company that values quality, sustainability, and the art of coffee roasting.

notes



BREAKFAST



BREAKFAST

All our Breakfast Menus are served with Tea, Coffee and a Selection of Juices.

HEALTHY BREAKFAST

£23.50

- Power shots (ve) - choice of:
Granny Smith Apple and Ginger
Raspberry and Satsuma
- Platter of Tropical Fruits (ve)
- Blueberry Muesli, Soya Yoghurt (v)
- Porridge (v), with a choice of:
Pumpkin Seeds and Cranberries
Pecans and Walnuts
Scented Honey

DELUXE BREAKFAST

£19.50

- Mini Croissant, Mini Pain au Chocolat, Mini Pain au Raisin
- Fruit Salad
- Yoghurt and Granola
- Freshly Baked Bread
- Preserves (v)

SIMPLE ENGLISH BREAKFAST

£18.50

- Bacon Brioche Bap
- Free Range Egg and Mushroom Bap (v)
- Cumberland Sausage Brioche Bap
- Portobello Mushroom, Spinach and Beetroot Bap (ve)

FULL ENGLISH BREAKFAST

£26.00

Based on a seated service

- Free-Range Scrambled Eggs (v), Trealy Farm Black Pudding, Wiltshire Bacon, Cumberland Sausage, Mushrooms (v), Tomatoes (v) and Hash Brown (v)
- Freshly Baked Bread
- Preserves and Marmalade

VEGAN BREAKFAST

£27.50

Based on a seated service

- "This Isn't Bacon" Rashers, Plant-Based Black Pudding, Meat-Free Lincolnshire Sausages, Grilled Rosemary Tofu and Baked Beans
- Freshly Baked Bread
- Preserves and Marmalade

ADDITIONAL HEALTHY OPTIONS

£4.00 per item

- Beetroot and Red Apple Power Shot (ve)
- Yoghurt and Cranberry Traybake (ve)
- Maple Glazed Nuts Flapjack (ve)
- Coconut, Lime and Soya Yoghurt, Charred Pineapple (ve)
- Wholegrain Banana and Blueberry Muffin (v)
- Kombucha Shots (ve) - choice of:
Ginger and Turmeric
Raspberry and Pomegranate

SMOOTHIES

£6.00

Select two options:

- *Flax Seed*
- *Strawberry, Banana, Chia Seed*
- *Berry*
- *Spinach and Cucumber*
- *Mango, Lime and Açai Fruit*



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LUNCH

SANDWICH LUNCH

Our sandwiches are created on a daily basis, offering a choice of delicious fillings. Our chef prepares six fillings per day, including two vegetarian and/or vegan options.

CLASSIC SELECTION

£19.00

- Selection of Classic Sandwiches
- Whole Fresh Fruit
- Burt's Ready Salted Crisps
- Tea, Coffee, Juice and Filtered Water

Sample menu

- Vegan Apple Smoked Cheddar, Branston Pickle, Granary (ve)
- Free Range Egg Mayonnaise, Micro Cress, Wholemeal
- Roast Chicken, Mayonnaise, Vine Tomato, Cucumber, English Lettuce, White
- Wiltshire Ham, Red Leicester Cheese, English Mustard, Vine Tomato, Wholemeal
- Tuna Mayonnaise, Cucumber, White
- Prawn Cocktail, Cucumber, Brown

PREMIUM SELECTION

£28.00

- Selection of Premium Sandwich fillings and Artisan Breads
- Chef's Choice of two Hot Finger Food Items
- Vegetable Crudites and Houmous Pots
- Fresh Fruit Skewers
- Tea, Coffee, Juice and Filtered Water

Sample menu

- Smoked Salmon, Cream Cheese, Dill, Bagel
- King Prawn Mayonnaise, Soused Cucumber, Brioche Roll
- Henson's Salt Beef, Sauerkraut, Emmental Cheese, Mustard Mayonnaise, Seeded Ciabatta
- Rare Roast Rump of Yorkshire Beef, Vine Tomatoes, Creamed Horseradish, Watercress, Sun-blushed Tomato Roll
- Houmous, Toasted Chickpeas, Roast Cumin Carrots, Harissa Dressing, Wrap (ve)
- Buffalo Mozzarella, Heritage Tomatoes, Lovage Pesto, Radicchio, Focaccia Bap (v)

SOMETHING SWEET

£5.00

Upgrade and include a dessert for your guests

- New York Cheesecake Brownie
- Super Seed and Wildflower Honey Flapjacks
- Mars Bar Cake



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FORK BUFFET

Our Fork Buffets are suitable for a standing or a seated buffet lunch or supper.

2 COURSE MENU

£47.00

Select three main dishes* and a dessert of your choice.

These will be accompanied by Chef's choice of accompaniments and Salads.

*Please select one dish from each category - meat, fish and vegetarian.

CHEF'S CHOICE - 2 COURSE MENU

£44.00

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste.

Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

MAINS

VEGETARIAN AND VEGAN

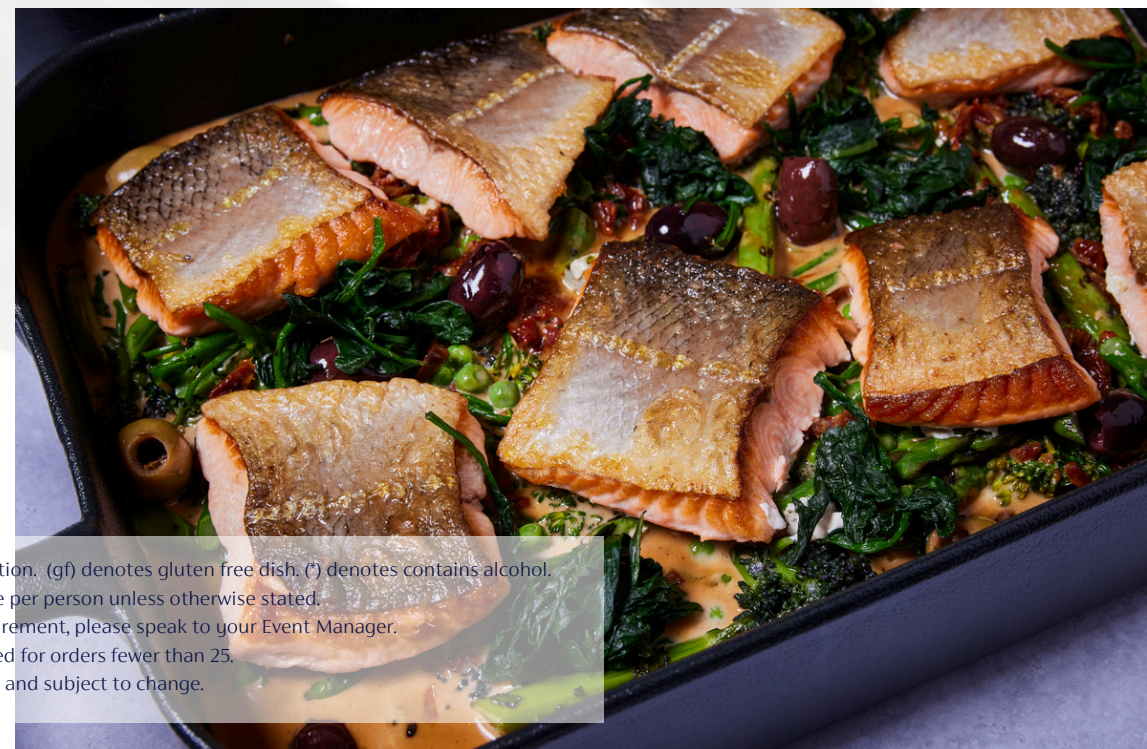
- Sun-blushed Tomato and Bocconcini Arancini, Tomato Ragout, Smoked Paprika Mayonnaise (v)
- Vegetable Tempura, Sticky Rice, Ponzu Chilli Dressing (ve)
- Aubergine Parmigiana, Scamorza Cheese, Basil Oil (v, gf)
- Coconut and Coriander Dhal, Poppadom with Onion Bhaji, Brinjal Pickle (ve, gf*)
- Korean Mushroom Bulgogi, Korean Fried Rice, Pickled Daikon, Kimchi Slaw (ve)

FISH

- Cajun Shrimp Mac and Cheese, Slow Roasted Tomatoes, Leeks, Barbers Cheddar and Herb Crumb
- Goan Fish Curry, Green Coriander Rice, Mango Tamarind Chutney, Brinjal Pickle with Naan Bread (gf*)
- Baked Sea Bass, Provencal Vegetables, Bouillabaisse, Rouille (gf)
- Smoked Haddock and Leek Fishcake, Mushy Peas, Hand Cut Chips, Tartare Sauce

MEAT

- Grilled Cornfed Chicken, Roasted Mediterranean Vegetables, Lovage Pesto Dressing (gf, ho)
- Dingley Dell Pork Belly Vindaloo, Green Coriander Rice, Lime Pickle with Onion Bhaji, Paratha Bread (gf*)
- Herdwick Lamb Shoulder Moussaka, Confit Anya Potatoes, Barrel Aged Feta
- Street Kart Chicken, Lebanese Saffron Rice, Romaine Lettuce and Tomato, Tahini Yoghurt Dressing, Masala Hot Sauce with Flatbread (gf*)



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Below are samples of our accompaniments and salads. Our Chef will select options to complement your chosen main dishes.

ACCOMPANIMENTS

- Kimchee Dusted Potato Parmentier (gf)
- Gratin Dauphinoise (gf, ve)
- Parmentier Potato, Roast Garlic, Confit Onions (gf, ve)
- Pesto Mash Potato (gf, ve)
- Patatas Bravas, Roast Garlic Aioli (gf, v)
- Harissa Spiced Couscous (ve)

SALADS

Chef's selection of two healthy salads, sample dishes:

- Broccoli Stalk Remoulade, Blacksticks Blue Cheese, Sweet Chilli Walnuts (gf)
- Heritage Baby Gem Caesar, Sourdough Garlic Croutons
- Squash, Puy Lentils, Chickpeas, Broad Beans, Chilli and Tomato Dressing (gf)
- Beetroot Labneh, Breakfast Radish, Watercress and Dukkah (gf)
- Kosambari (Indian Pulse Salad) (gf)
- Middle Eastern Tabbouleh

DESSERTS

A fruit platter is included with your menu, along with a dessert. Please select one dessert unless you have opted for the Chef's choice menu.

- 'Island Chocolates' Dark Chocolate, Pistachio, Tahini and Silken Tofu Mousse (ve, ho, gf)
- Plant Based Sticky Toffee Pudding, Pecan Toffee Sauce (ve)
- Queen of Puddings, Saffron English Custard
- 'Island Chocolates' Chocolate and Marmalade Brioche Bread and Butter Pudding, Vanilla English Custard
- Tonka Bean and Pear Compote Crème Brûlée, Demerara Shortbread (gf)
- Treacle, Stout, Apple and Oatmeal Tart, Clotted Cream

Coffee and a selection of Teas

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SUSHI AND SASHIMI

Enjoy a selection of handmade Sushi, Sashimi (Chef's choice) and hot bites, followed by desserts.

SUSHI AND SASHIMI

£45.50

WORKING LUNCH SELECTION

Handmade Sushi and Sashimi (based on seven pieces per person) served with Light Soy Sauce, Edamame Beans, Wasabi and Japanese Pickles.

Our Executive Chef will design the menu based on your event.

Sample Menu:

- Salmon, Tuna and Prawn Nigiri
- Spicy Salmon Roll
- Salmon and Avocado inside out Rolls
- Chicken Katsu Roll
- Fried Tofu Roll (ve)
- California inside out Roll
- Pumpkin Katsu Croquette Roll (v)

HOT BITES

Based on one of each per person:

- Vegetable Tempura, Sweet Chilli Dip
- Katsu Chicken Bites, Asian Slaw, Tonkatsu Sauce
- Teriyaki King Prawns, Yakiniku Dipping Sauce

DESSERTS

- Exotic Fresh Fruit Platter
- Yuzu and Miso Basque Cheesecake

EXTRA BITES

Add on extra bites for your guests to enjoy £5.50 per item:

- Kokopanko Chicken, Firecracker Rice, Tonkatsu Sauce
- Vegan K Dog, Turmeric and Sriracha Vegan Mayonnaise, Chilli Flakes and Coriander (ve)
- Chilli Squid, Shichimi Dressing, Steamed Sticky Rice, Micro Coriander



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CATERING PACKAGES



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All-inclusive catering packages with refreshments and lunch for seamless daytime meetings or conferences.

CATERING PACKAGE 1 - For the 1st and 3rd floor £46.30

- Arrival Breakfast Pastries with Tea and Coffee
- Mid-morning Tea, Coffee and Biscuits
- Classic Sandwich Lunch
- Tea, Coffee and Juice - served with Lunch
- Afternoon Tea, Coffee and Biscuits
- Still/Sparkling Water - unlimited refill throughout the day

CATERING PACKAGE 2 - For the 1st and 3rd floor £74.30

- Arrival Breakfast Pastries with Tea and Coffee
- Mid-morning Tea, Coffee and Biscuits
- Fork Buffet Lunch
- Tea and Coffee - served with Lunch
- Afternoon Tea, Coffee and Biscuits
- Still/Sparkling Water - unlimited refill throughout the day

CATERING PACKAGE 3 - For the 4th floor £58.50

- Arrival Breakfast Pastries
- Mid-Morning Biscuits
- Classic Sandwich Selection
- Lunch Sweet Treat - Chef's choice
- Unlimited use of in-room Nespresso machine and Teas
- Still/Sparkling Water - unlimited refill throughout the day

CATERING PACKAGE 4 - For the 4th floor £81.50

- Arrival Breakfast Pastries
- Mid-Morning Biscuits
- Fork Buffet Lunch
- Afternoon Biscuits
- Unlimited use of in-room Nespresso machine and Teas
- Still/Sparkling Water - unlimited refill throughout the day



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CANAPÉS

CANAPÉS

Selection of hot and cold Canapés:

Four Canapés	£20.50
Six Canapés	£30.00
Eight Canapés	£39.00
Additional Canapés	£5.25

Enhance your reception by offering a combination of three Canapés and three Bowl Food items £46.00

CHEF'S CHOICE

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Four Canapés	£18.95
Six Canapés	£27.50
Eight Canapés	£36.50
Additional Canapés	£5.00

Combine with Chef's choice Bowl Food £42.50
Three Canapés and three Bowl Food items

HOT CANAPÉS

VEGETARIAN

- Montgomery Cheddar Beignet, Spiced Apple, Hawkes Cider Chutney (v)
- Persian Tandoori Cauliflower, Sumac Soya Yoghurt, Pomegranate (ve, gf, ho)
- Asahi Beer* and Black Sesame Tenderstem Broccoli Tempura, Spicy Japanese Kewpie Mayonnaise (ve)
- Ticklemore Cheese Beetroot Tart, Sweet Chilli Glazed Walnut (v)

FISH

- Fisherman's Pie, Salmon, Leek, Dill and Mature Cheddar Mash
- Thai Fish Crab Cakes, Thai Chilli Jam (gf)
- Market Fish and Mushy Peas Fishcake, Sicilian Lemon, Caper Aioli
- Glazed Salmon Yakiniku, Green Peppers, Furikake

MEAT

- Karaage Chicken, Sriracha Mayonnaise
- Mini Chicken Kiev, Garlic, Parsley Cream Cheese, Red Pepper Ketchup (gf available on request)
- Venison Bolognaise, Herb Breadcrumbs, Cipriani Mayo, Parmesan Frico (gf available on request)
- Chilli Beef Taco (gf available on request)



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COLD CANAPÉS

VEGETARIAN

- Jerusalem Artichoke Lemon and Thyme Tart
(ve, gf available on request)
- Dolcelatte, Pear, Slow Roast Tomato, Sea Salt Sablé (v)
- Aubergine Tartare, Aquafaba Egg Yolk Emulsion, Salt and Vinegar Galette Crisp (ve, gf)
- Wild Mushroom and Black Truffle Choux Bun, Balsamic Galze (v)

FISH

- Classic Prawn Cocktail Vol Au Vent, Avocado, Marie Rose Sauce (gf available on request)
- Maldon Sea Salt Baked Baby Potato, Exmoor Caviar, Crème Fraiche (gf)
- 'Chapel & Swan' Smoked Salmon Ballantine, Beetroot Caviar, Horseradish Crème Fraîche, Caraway Toast (gf, ho)

MEAT

- Smoked Gressingham Duck, Pistachio, Orange Gel and Egg Yolk Salad, Cream Emulsion
- Coronation Chicken Apricot, Mango Gel, Smoked Almond Cannelloni
- Rare Roast Beef Yorkshire Pudding, Fresh Whipped Horseradish Cream, Red Onion Jam
- Ham Hock Terrine, Mushroom Ketchup, Pickled Onion, Granary Toast (gf available on request)

DESSERT CANAPÉS

- 'Islands Chocolate' Dark Chocolate and Maldon Sea Salt Tart (ve, gf)
- Brown Butter, Almond and Blueberry Frangipane Bites, Blueberry Gel (gf)
- Mini Yuzu Meringue Tart, Lemon Sherbet
- Baked New York Madagascan Vanilla Cheesecake, Blueberry Compote (gf available on request)



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FINGER FOOD

FINGER FOOD

Selection of hot and cold Finger Food items

Two items	£12.00
Four items	£24.00
Six items	£36.00
Additional items	£6.00

CHEFS CHOICE - 2 COURSE MENU

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Two items	£12.00
Four items	£22.00
Six items	£33.00
Additional items	£5.50

HOT ITEMS

VEGETARIAN

- Potato, Onion and Romano Pepper Tortilla, Romesco Sauce (v, gf, ho)
- Smoked Tofu, Bean Sprout, Oyster Mushroom Spring Roll, Sweet and Sour Dipping Sauce (ve)
- Seasonal Vegetable Bhaji, Coronation Mayonnaise (ve, gf)
- Tunworth Cheese, Leek and Onion Tart, Candied Walnuts (v, gf available on request)

FISH

- Tempura Tiger Prawn, Bao Bun, Sriracha Mayonnaise, Pickled Asian Slaw
- Cornish Cod Burger, Brioche Crumb, Tartare Sauce, Monterey Jack Cheese, Cream Bun
- Devonshire Monkfish Scampi, Lemon, Rocket and Caper Mayonnaise (gf available on request)
- Malaysian Spiced Salmon Skewers, Sambal Kecap (gf, ho)

MEAT

- Dirty Smash Burger Slider, Monterey Jack Cheddar, Caramelised Onions, Gochujang Mayonnaise, Dill Pickle
- Herdwick Lamb Brazilian Kibbeh, Hot Pepper Sauce
- Dingley Dell Pork and Apple Sausage Roll, Red Onion, Treacle Glaze
- Banham Farm Coconut Chicken Satay, Peanut Sambal (gf)



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COLD ITEMS

VEGETARIAN

- Carrot and Caraway Scone, Whipped Wensleydale Cheese, Carrot Chutney
- Crushed Smoked Cannellini Beans, Courgette Aubergine, Butternut Squash, Sourdough Bruschetta (ve)
- Rainbow Heritage Garden Patch Crudités Pot, Houmous, Zaatar (ve, gf, ho)
- Spinach Roulade, Red Pepper Tapenade, Goats Curd, Artichoke (gf)

FISH

- Beetroot Poached Chalk Farm Sea Trout, Celeriac Remoulade on Dark Caraway Seed Toast (gf, ho)
- 'Smoke & Cure' Smoked Salmon, Crème Fraîche, Avruga Caviar, Pickled Dill Cucumber, Pumpernickel Toast (gf available on request)
- Line Caught Tuna Poke, Seaweed Salad, Wasabi Mayonnaise, Sesame Paneer Basket

MEAT

- Shredded Chicken Vietnamese Spring Rolls, Sweet and Sour Chilli Dip (gf, ho)
- Slow Cooked Henson's Salt Beef Biscuit, Thousand Island Mayonnaise, Sauerkraut, Dill Pickle
- "Ham Egg and Chips", Ham Hock Terrine, Potato Terrine, Quail Egg, Pepper Ketchup (gf)

DESSERT

- Fruit Kebabs, Dark Chocolate Dipping Sauce (ve, ho, gf)
- Chef's dessert of the day

Sample items:

'Oreo' Cup Cakes

Super Seed Apple and Caramel Flapjack

Espresso Choux Bun

Peanut Butter Blondie



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BOWL FOOD

BOWL FOOD

Bowl food offers a more substantial option than canapés, perfect for standing receptions. Served in small bowls, it is brought directly to guests in a canapé style service.

Four bowls including a dessert £35.00
Five bowls including a dessert £42.00
Additional bowls £8.00

Enhance your reception by offering a combination of Three Canapés and three Bowl Food items £46.00

CHEF'S CHOICE

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Four bowls including a dessert £32.00
Five bowls including a dessert £37.50
Additional bowls £7.10

Combine with Chef's choice Bowl Food £42.50
Three Canapés and three Bowl Food items

SERVED HOT

VEGETARIAN

- Pot Roasted Cauliflower, Cassoulet of Cannellini and Borlotti Beans (ve, gf)
- 'Wildfarmed' Black Truffle Tortellini, Artichoke, Red Pepper Sauce, Parmesan Frico (v)
- Tandoori Panner Cheese, Temple Coconut Dhal, Rainbow Vegetable Pakora, Micro Coriander (ve)

FISH

- Atlantic Pollock, Minestrone, Bouillabaisse, Orzo Pasta
- Beer Battered Tempura Cod, Triple Cooked Chips, Pea Purée, Hand Cut Tartare Sauce
- Salmon Rendang Curry, Sticky Jasmine Rice, Tapioca Cracker

MEAT

- Pork Fillet Katsu Curry, Firecracker Rice, Japanese Pickles, Wasabi Cracker
- Beef Shin Ragu, Wookey Hole Cheddar, Mac 'n' Cheese
- Korean Fried Chicken, Pickled Mooli, Kimchee Slaw, Kewpie Chilli Mayonnaise



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SERVED COLD

VEGETARIAN

- Charred Broccoli, Broccoli Remoulade, Toasted Walnuts, Preserved Lemon (ve)
- Roasted Heritage Beetroot, Whipped Wensleydale Cheese, Acacia Honey and Hazelnut Granola (v)
- Greek Salad, Aged Feta, Kalamata Olive and Slow Roasted Tomato (gf, ve available on request)

FISH

- Poached Loch Duart Salmon, Beetroot Caviar, Celeriac Remoulade, Pumpnickel Croutons
- Grilled Tiger Prawns, Rice Noodles, Mango, Ginger, Lemongrass, Chilli (gf)
- Potted Mackerel, Pickled Red Onion, Compressed Cucumber, Lemon and Wasabi Dressing (gf)

MEAT

- Dingley Dell Ham Hock, Gorgonzola, Roasted Pineapple, Toasted Pecan Nuts, Chicory Hearts
- Suffolk Smoked Chicken, Braised Freekeh, Carrot Purée, Carrot Crisp
- Vietnamese Beef Vermicelli Noodle Salad, Asian Vegetables and Toasted Peanuts

DESSERT

- Apple and Pear Caramelised Crumble, Calvados Custard (ve)
- Warm Chocolate Brownie, Cherry Compote, Hot Chocolate Sauce (v)
- Yuzu and Passion Fruit Tart (v)
- Spiced Winter Berry Compote Eton Mess (gf, ve on request)
- Tonka Bean Panna Cotta, Compressed Pear, Gingerbread Crumbs, Soy Gel (gf)



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FINE DINING



FINE DINING

Your chosen menu will be the same for all guests.
Please choose one starter, one main course and a dessert

£71.50

Inner Temple Bread Selection

- Smoked Paprika and Roast Garlic Whipped Butter
- Smoked Sea Salt Whipped Butter

STARTERS

- Tunworth Cheese and Leek Tart, Caramelised Pickled Shallot, Sesame French Dressing (v)
- ✿ *Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2023*
- Semi Smoked Salmon Mi Cuit, Capers, Dill and Shallot Beurre Blanc, Amalfi Lemon (gf)
- ✿ *Dart Valley Reserve, Sharpham Estate, Devon, England, 2022 (ve)*
- Carpaccio of Scottish Roe Deer, St. Ewes Confit Free Range Egg Yolk, Cob Nuts, Parsnip (gf)
- ✿ *La Brune, The Valley Pinot Noir, Elgin Valley, SA, 2022*
- Foraged Wild Mushrooms and Cannellini Beans on Sourdough English Muffin (ve)
- ✿ *Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy, 2019*
- Tiger Prawn Thai Fish Cakes, Sweet and Sour Cucumber, Thai Chilli Jam (gf)
- ✿ *Solitar Riesling Trocken, S.A. Prum, Mosel, Germany, 2023*
- Smoked Banham Chicken and Leek Boudin Blanc, Apple and Tarragon Puree, Celeriac Remoulade, Chicken Jus
- ✿ *Chardonnay 'Bon Vallon', De Westhof Estate, Robertson Valley, S.A, 2023*

MAIN COURSE

- 'Wildfarmed' Black Truffle Tortellini, Jerusalem Artichokes, Salsify, Cacio e Pepe Sauce, Chive Oil (v)
- ✿ *Soave Classico, Luna Longa, Balestri Valda, Italy (ve)*
- Miso and Honey Glazed Cod, Panko Cod Goujon, Sweet Potato, Samphire, Pak Choi, Seaweed, Siracha Butter Sauce
- ✿ *Alvarinho Semente, AB Valley, Minho, Portugal, 2023*
- Sladesdown Free-Range Chicken, Confit Roscoff, Butternut Squash Purée, Hasselback Potato, Heritage Carrot, Black Kale, Roast Chicken Velouté (gf)
- ✿ *Chardonnay, Domaine Sève, Pouilly Fuissé Terroirs, Burgundy, France 2022*
- Butternut Squash Steak, Umbrian Lentils, Chard and Butter Bean Ragout, Lovage Vegan Butter (ve, gf)
- ✿ *Mercurey, Domaine du Meix-Foulot, La Cote Challoaise, Burgundy, 2021*
- Atlantic Pollock, Duchess Potato, Nut Brown Cauliflower Purée and Florets, Sprouting Broccoli, Lemon Caper Dill Beurre Blanc (gf)
- ✿ *Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fume, Loire, France 2023 (ve)*
- Tandoori Herdwick Lamb Rump, Rainbow Vegetable Pakora, Brinjal Pickle, Saag Aloo, Okra, Tamarind Jus (gf)
- Surcharge £4.00 per person*
- ✿ *Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018*

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DESSERT

100ml pairing wines available

- ✿ *Chateau Grand Jauga, Sauternes, France, 2018* £5.00
- ✿ *La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2023* £7.00

- Brandy Rum Baba*, Blackberry Cream Cheese, Lime Tuile (v)
- Baked Fig Tart, Coconut Chantilly and Lavender Tuile (v)
- Triple 'Island Chocolate' Fondant, Salted Caramel, White Chocolate Ice Cream (v)
- Crème Brûlée, Honeycomb Ice Cream, Blood Orange Segments and Gel (ve, gf)
- Black Sesame and Caramelised Almond Cheesecake, Lychee Sorbet (v, gf)
- Apple Crumble, Custard Mousse, Green Apple Pureé
- Individual Cut Fruit Plate, Tonka Bean Syrup, Digestive Biscuit Clotted Cream Sablé (ve)
- Individual Cheese Selection, Smoked Tomato Chutney, Leafy Celery, Dried Fig Roll and Apricots

COFFEE and 'Island Chocolates'

UPGRADE OPTIONS

AMUSE BOUCHE

- Smoked Tomato and Basil Jelly, Torn Mozzarella, Black Olive Salsa (v) £6.50
- Vichyssoise, Seeded Tuile, Herb Crème Fraîche (v)
- Textures of Heritage Beetroot, Whipped Goat's Cheese, Cucumber Gel (v)
- Charred Oyster Mushroom on Brioche Toast, Soft Boiled Quail Eggs, Truffle Mayonnaise (v)

SORBETS

£5.00

Chosen as a palate cleanser or as a fourth course:

- Alphonso Mango
- Coconut (ve)
- Dark Chocolate
- Raspberry
- Sicilian Lemon (ve)

SELECTION OF CHEESE

£15.00

- Smoked Tomato Chutney, Leafy Celery, Dried Fig Roll and Apricots
If chosen as a fourth course

CHOCOALTE

£1.50

- *Chocolate Truffles (2 truffles per person)*

PORT PAIRING

- Available at £5.50 per head

- ✿ *Quinta Silveira, Reserve Ruby Port, Douro, Portugal*



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AFTERNOON TEA

AFTERNOON TEA

Our Afternoon Tea is perfect for any occasion. The menu has been designed for your guests to enjoy a British tradition dating back to the mid-19th century. £55.00

SAVOURY

- Wye Valley Asparagus, Leek, Caramelised Onion and Barbers Cheddar Tart

FINGER SANDWICHES

Traditional Finger Sandwiches served on a Selection of Artisan Tin Loaf Breads:

- Smoked Salmon, Cucumber, Cream Cheese
- Free Range Egg and Mixed Cress (v)
- Wiltshire Cured Ham, Piccalilli
- Coronation Chicken

CAKES

- Buttermilk Scones, Clotted Cream, Inner Temple's Strawberry and Vanilla Jam
- Selection of Macarons (gf)
- Polenta, Almond and Lemon Cake Bites, Whipped Tonka Bean Mascarpone (gf)
- Whisky Dundee Cake*

TEA SELECTION

- Selection of JING Tea - choice of:
English Breakfast, Earl Grey, Jade Sword Organic Green, Whole Peppermint, Whole Camomile Flower, Lemongrass and Ginger

ENHANCEMENTS

Complement your Afternoon Tea with a glass of House Prosecco or House Champagne:

- Glass of House Prosecco £7.15
- Glass of House Champagne £13.50



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SNACKS

SNACKS

Looking for something extra in the morning, afternoon or for an after dinner snack?

Olives, Cheese Straws	£5.50
Olives, Cheese Palmiers, Tempura Seaweed	£10.50
Cheeseboard and Breads (v)	£16.50
<i>Served Buffet Style</i>	
Charcuterie and Cheeseboard with Traditional Condiments	£19.75
<i>Served Buffet Style</i>	
Bacon Brioche Bap	£8.00
Cumberland Sausage Brioche Bap	£8.00
Free Range Hen's Egg and Mushroom Brioche Bap (v)	£9.50
Field Mushroom, Spinach Beetroot Vegan Bap (ve)	£10.50
Classic Fish Finger Sandwich or Bap, Monterey Jack Cheddar, Tartare Sauce	£12.00
Mini Hereford Beef Sliders, Monterey Jack Cheddar, Relish	£13.50
<i>Based on two per person</i>	
Triple Cooked Chips	£4.50
<i>Smoked Paprika, Sea Salt or Truffle Mayonnaise</i>	
Korean Fried Chicken Sliders, Cheddar Cheese, Gochujang Mayonnaise	£14.00
<i>Based on two per person</i>	
INDIAN SNACKS	£19.00
- Selection of Indian Snacks: Tandoori Chicken Tikka Skewers, Tandoori Paneer Tikka Skewers, Vegetable Samosas, Onion Bhajis, Mini Poppadum with a selection of Chutneys and Pickles	
PIE STATION	£14.50
- Selection of Mini Pies: Beef Brisket Pie, Chicken and Mushroom Pie, Broccoli, Cauliflower and Cheese Pie (ve), Gravy Mayonnaise, Potato Croquette	
<i>Pies based on two per person</i>	

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DRINKS MENU

WINE

SPARKLING WINE

House Champagne, Charles de Vercy, H.Blin NV (ve) £68.00
Taste: Crisp and dry with biscuit and brioche flavours
Nose: Zesty, lemon notes
Character: Very elegant with a great length
Suggestions: Serve as an aperitif, canapés and cold dishes
ABV: 12%

Prosecco Frizzante, Rive della Chiesa NV (ve) £35.75
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 seafood and shellfish
ABV: 10.5%

Fior Di Rosa, Bardolino Chiaretto Classico Spumante DOC (ve) £44.00
Taste: Strawberry and red berries
Nose: Fruity with a hint of vanilla
Character: Bright red in colour with a light and rounded finish
Suggestions: Serve as an aperitif, shellfish, pasta, Thai and Asian cuisine
ABV: 12%

Crémant de Bourgogne, Blanc de Blancs, Vignerons de Mancey NV (ve) £56.00
France 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: Serve with seafood and white meats
ABV: 12%

ALCOHOL FREE

OddBird Blanc de Blancs Sparkling, Languedoc, France (ve) £37.50
Taste: Granny Smith apple, fresh lime and blossom
Nose: Honey suckle, elderflower and ripe citrus
Character: Refreshing with nice complexity from the 12 month ageing
Suggestions: Serve as an aperitif or with canapés
ABV: 0%

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WHITE WINE

Chenin Blanc, William Robertson, South Africa 2024 £30.00

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

ABV: 13%

Picpoul de Pinet, Belardent, Languedoc, France 2022 (ve) £33.00

Taste: Lime zest, green apple, white blossom and a touch of melon

Nose: Aromatic citrus fruits with a streak of minerality and a floral touch

Character: Crisp, refreshing and very drinkable, an all year round favourite

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

ABV: 12.5%

Viognier, La Belle Etoile, Lumiere, Pays d'Oc, France 2022 (ve) £34.00

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: Serve as an aperitif or with lightly spiced dishes

ABV: 13%

Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2023 (ve) £44.00

Taste: Ripe citrus and white blossom aromas with notes of apricot and a mineral finish

Nose: Honeysuckle blossom, lemon and peach

Character: Unoaked style with great freshness and a delicate nutty finish

Suggestions: Serve with salad dishes, salmon, tuna and grilled white meats

ABV: 12%

Solitar, Riesling Trocken, S.A. Prum, Mosel, Germany, 2023 (ve) £44.50

Taste: Fresh apricots, peach and ripe citrus fruits with a subtle spritz

Nose: Green apples, sherberr, ripe limes and fresh herbal notes

Character: Perfectly balanced fresh aromas with a dry mineral finish

Suggestions: Serve with seafood, shellfish, Asian cuisines and salads

ABV: 12%

Alvarinho Semente, AB Valley, Minho, Portugal, 2023 (ve) £46.00

Taste: Vibrant palate of white peach and lime with a saline finish

Nose: Citrus fruits with ripe nectarine and floral notes of honeysuckle

Character: Refreshing and vibrant with a food friendly acidity

Suggestions: Serve with seafood, grilled fish, feta based salads and canapés

ABV: 12.5%

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ROSE

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2023 (ve) £40.00

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

Nose: Berries, grapefruit and wildflowers

Character: Refreshing and crisp, pale pink in colour

Suggestions: Serve with seafood, grilled fish and meat. Young cheeses, pizza and summer vegetarian dishes

ABV: 12.5%

RED WINE

Corvina Merlot, Trastullo, IGT Veneto, Italy 2023 (ve) £30.00

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

ABV: 13%

Tempranillo, Tunante, Rioja, Spain 2023 (ve) £32.00

Taste: Plum with notes of liquorice and red fruits

Nose: Typically red fruits like cherry and raspberry

Character: Full body and dry, finishes soft and rounded

Suggestions: Served with cured meats, lamb, pork and cheeses

ABV: 14%

Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy 2019 (ve) £32.50

Taste: Red and black cherry aromas with dried red fruits, liquorice and star anise spice notes

Nose: Ripe red berries and dried herbs with a sweet spice of vanilla

Character: A wonderful blend of fruit and spice, an easy drinker packing complexity

Suggestions: Perfect with tomato based dishes, grilled red and white meats, meze and canapés

ABV: 13%

Languedoc 'Saint Christol', Domaine Saint Sophie, Languedoc, France 2022 (ve) £38.00

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

ABV: 14.5%

DESSERT WINE

100ml pairing glass available

La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2023 (ve) £39.00

Taste: Aromatic and spritzy aromas of white grapes, peach, ripe pear, mandarin and Sicilian lemon

Nose: Jasmine and elderflower floral notes with a cocktail of stone and citrus fruit

Character: A fine example, a fruit cocktail in a glass, spritzy and aromatic

Suggestions: Served with fruit based desserts, blue cheese, panna cotta

ABV: 5%

By the glass

£5.00

Chateau Grand Jauga, Sauternes 2018 (ve) £57.00

Taste: Luscious, rich and sticky, with honey melon and passionfruit. Rounded off with green pepper

Nose: Tropical aromas of pineapple and rich honey

Character: Full and sweet with a refreshing acidity

Suggestions: Great with cheese like Roquefort and fruit based dishes

ABV: 13%

By the glass

£7.00

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SOMMELIERS' SELECTION

Selected by our wine experts for their outstanding quality, representing top tier examples of their region and style.

CHAMPAGNE

Duménil Grande Reserve 26, Champagne, France NV (ve) £90.00
Taste: Apricot and peach with intense brioche notes and a fresh citrus finish
Nose: White blossom, apple, pear, apricot and pastry
Character: Refreshing and well refined with a very fine mousse and a moreish intensity
Suggestions: Serve as an aperitif or with canapés and cold dishes
ABV: 12%

ENGLISH SPARKLING

Hundred Hills, Pre-Amble No2, Oxfordshire, 2019 (ve) £88.00
Taste: Nectarine and yellow apple with delicate vanilla spice, honey and a persistent creaminess
Nose: Attractive floral aromas with ripe lime, apricot and tropical notes of pineapple
Character: A wonderful balance of complex fruits and sweet spice with very fine bubbles
Suggestions: Serve with shellfish, creamy cheese, canapés and aperitif
ABV: 12%

WHITE WINE

Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2023 £46.50
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, shellfish and poultry dishes
ABV: 14%

Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022 (ve) £51.00

Taste: Smooth stoned fruits with hints of citrus, sweet spice and a long finish
Nose: Subtle oaky notes of vanilla and hazelnut, complemented by white peach aromas
Character: Well rounded, with well-integrated oak and fruit characters
Suggestions: Serve with chicken dishes, fish, charcuterie and cheese
ABV: 12%

Dart Valley Reserve, Sharpham Estate, Devon, England, 2022 (ve) £54.00
Taste: Elegant green and stoned fruits with an attractive herbal edge
Nose: Peach, pear and yellow apple with herbal notes of lemon thyme
Character: A rounded palate with a subtle touch of herbs, spice and salinity
Suggestions: Serve with lighter meat dishes, goats cheese, fish and shellfish
ABV: 11%

Soave Classico, Luna Longa, Balestri Valda, Italy (ve) £63.50
Taste: Fleshy peach and nectarine with a vanilla spice and crisp mineral finish
Nose: Stoned fruits and sweet oak spice aromas
Character: A wonderful balance of ripe fruits, oak spice and refreshing acidity
Suggestions: Serve with pasta dishes, seafood and white meat dishes
ABV: 13%

Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fume, Loire, France 2023(ve) £68.00
Taste: Generous citrus fruits underpinned with flavours of mandarin and floral notes
Nose: White flower blossom, pink grapefruit and a touch of passion fruit
Character: Exceptional wine with added richness yet keeping precision and elegance
Suggestions: Serve with canapés, cheese and creamy dishes, grilled white meat, fish and salads
ABV: 14%

Chardonnay, Domaine Sève, Pouilly Fuissé Terroirs, Burgundy, France 2022 £69.50
Taste: Balanced stoned and citrus fruits with a rounded and subtle buttery notes
Nose: Peach, apricots and cream, with hints of ripe citrus
Character: Elegant with juicy acidity and a complexity from 60% ageing in oak barrels
Suggestions: Serve with canapés, cheese and creamy dishes, grilled white meat, fish and salads
ABV: 13.5%

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RED WINE

Valpolicella Classico, Pojega Ripasso, Guerri Rizzardi, Veneto, Italy 2022 £52.00

Taste: Concentrated red fruits, dried herbs and red berries with a lovely balance and freshness

Nose: Dark cherry and dried fruit, with a sweet spice of vanilla and touch of chocolate

Character: A fresh drinkability with complexity from the addition of 10% Amarone in the blend

Suggestions: Served with meaty stews, casserole, game dishes, prime cuts of beef and roast chicken

ABV: 14.5%

La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023 (ve) £57.00

Taste: Strawberries and cherries with hints of citrus zest and a subtle mushroom undertone

Nose: Intense ripe red berries with a savoury earthy hint and sweet oak spice

Character: Juicy, fresh and very drinkable, with complexity from ageing in French oak barrels

Suggestions: Grilled lamb, prime cuts of beef, pasta and tomato based dishes

ABV: 12.5%

Vacquerias, Chateau des Rocques, Rhone, France 2020 (ve) £59.00

Taste: Garrigue herbs underpinned by rich, full bodied aromas of plum and cassis

Nose: Raspberry and floral scents with a deep smoky minerality and a touch of white pepper

Character: Rich and smooth with velvety fruits and generous herbal notes

Suggestions: Grilled and barbeque meats, tomato and rich vegetable dishes

ABV: 14.5%

Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018 £65.00

Taste: Ripe velvety black fruits with sweet spice aromas of vanilla, cedar and a hint of tobacco

Nose: Blackcurrant, dark cherry, black pepper and vanilla

Character: A wonderful intensity of dark fruits and sweet oak spice enhanced by a refreshing acidity

Suggestions: Grilled and roast meat dishes, confit duck and hard cheeses

ABV: 14%

Miguel Merino, Vitola Rioja Reserva, Rioja, Spain 2018 £75.00

Taste: Black pepper, tobacco and sweet spice underpinned by generous ripe red fruits

Nose: Dried and ripe red fruits with intense sweet spice of vanilla and a touch of black pepper

Character: Exceptional Rioja, elevated to be more fresh whilst still packing complexity and richness

Suggestions: Roast leg of lamb, barbeque meats, grilled vegetables

ABV: 14.5%

Mercurey, Domaine du Meix-Foulot, La Cote Chalonaise, Burgundy, France 2022 £80.00

Taste: Deep red fruits with dried herbs and an oak influenced spice of clove and black pepper

Nose: Complex aromas of cherries, redcurrants and raspberries with a savoury spice edge

Character: Bright and fruity with delicate tannins and well integrated oak spice aromas

Suggestions: Lighter red meat dishes, roast chicken, mushrooms and vegetable dishes

ABV: 13.5%



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PORT

Dow's Fine Ruby Port	£47.00
Quinta Fine Reserve Ruby Port (75cl)	£56.00
<i>By the glass</i>	£5.50

DIGESTIVES

Courvoisier VS (70cl)	£97.00
Armagnac (70cl)	£116.00

SPIRITS

All spirits are served as a 25ml measure

Absolut Vodka	£5.50
Bombay Sapphire	£5.50
Hendrick's Gin	£6.50
Bacardi	£5.50
The Duppy Share Aged Rum	£6.50
Jack Daniel's	£5.50

COCKTAILS, per jug

Served in 1.5 litre jugs; serving 6 cocktails per jug

Pimm's	£43.00
<i>Served with Lemonade, Ginger Ale and Fresh Fruit</i>	
Aperol Spritz	£74.00
<i>Aperol, DOC Prosecco, Soda Water, Orange Slice</i>	
3 Acre Garden	£66.00
<i>Hendrick's Gin, Fresh Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic</i>	

COCKTAILS, per glass (bar service only)

Price per cocktail, minimum order of 30 cocktails

Negroni	£11.00
<i>London Dry Gin, Sweet Vermouth, Campari, Orange</i>	
Lychee Love	£12.00
<i>Pink Grapefruit Juice, Vodka, Kwai Feh Lychee Liqueur, Lemon Juice, Rose Syrup</i>	
Temple Margarita	£12.00
<i>Silver Tequila (100% Agave), Agave Syrup, Freshly Squeezed Lime Juice</i>	

MOCKTAILS, per jug

Served in 1.5 litre jugs; serving 6 mocktails per jug

I Beg Your Garden	£56.00
<i>Seedlip Garden 108, Apple Juice, Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic</i>	
Pentire Coastal Spritz	£59.00
<i>Infused with Blood Orange, Sea Rosemary and Oakwood, with light Tonic, Bay Leaf, Orange Garnish</i>	

BOTTLED BEERS

Peroni (330ml)	£5.25
NOAM Bavarian Natural Lager (340ml)	£7.00
Meantime Pale Ale (330ml)	£6.50
Peroni 0% (330ml)	£4.00



(ve) denotes vegan wine. Menus are subject to change.

All spirits are served as 25ml, except Martini, Port and Sherry served as 50ml.

If you or your guests are looking for a specific drink to serve, please speak to your Event Manager.

All prices quoted are exclusive of VAT and subject to change.

SOFT DRINKS

Mixers (200ml)

Fever-Tree Tonic Water	£3.50
Fever-Tree Diet Tonic Water	£3.50
Fever-Tree Soda Water	£3.50
Fever-Tree Lemonade	£3.50
Fever-Tree Ginger Ale	£3.50
Fever-Tree Elderflower Tonic	£3.50
Coca-Cola	£3.50
Diet Coke	£3.50

Carbonated Soft Drinks

Coca-Cola (330ml)	£4.00
Diet Coke (330ml)	£4.00
Karma Lemony Lemonade (300ml)	£4.00
Karma Summer Orangeade (300ml)	£4.00

Water

Filtered Still and Sparkling Water (750ml)	£3.25
Bottled Still and Sparkling Mineral Water (330ml)	£1.75
Bottled Still and Sparkling Mineral Water (750ml)	£4.50

Juices

Organic Apple and Summer Berries Juice (750ml)	£9.50
Organic Lemon Refresher Juice (750ml)	£9.50
Elderflower Cordial with Sparkling Water (per litre)	£9.00
Jug of Apple Juice (per litre)	£9.00
Jug of Orange Juice (per litre)	£9.00
Jug of Cranberry Juice (per litre)	£9.00
Jug of Pineapple Juice (per litre)	£9.00

CORKAGE

Soft Drinks (per litre)	£2.50
Bottled Beers (33cl)	£3.70
Wines (75cl)	£22.00
Champagne / Sparkling Wine (75cl)	£27.50
Port (75cl)	£35.00
Spirit (70cl)	£56.00
Polypins of Ale (18 pints)	£64.00



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CONTACT US



venuehire@innertemple.org.uk



020 7797 8230



[@innertemplevenue](https://www.instagram.com/innertemplevenue)



innertemplevenuehire.co.uk

The Honourable Society of the Inner Temple
Crown Office Row
London
EC4Y 7HL