

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 16th June, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

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

MAIN COURSES

Iberico Pork Escalope with White Wine, Herb and Butter Sauce and Sauteed Spinach (gf) £15.95

Baked Cornish Cod, Roasted Smoked Paprika Aubergine and Romesco Sauce (gf) £15.95

Grilled Soy Marinated Smoked Tofu, Bok Choi with Garlic and Chilli Oil (ve, gf) £12.50

Served with a choice of:

Maris Piper Roast Potatoes with Rosemary (ve, gf)
Skin on Fries (ve)
Steamed Green Beans with Chilli and Garlic Oil

(ve, gf)
Vichy Style Sliced Carrots (ve, gf)

DESSERTS

£7.00

Chef's 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

(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 17th June, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Hereford Dry Aged Rump Beef

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

MAIN COURSES

Flame-Grilled Jerk Chicken Leg with Rice and Peas (gf) served with Corn Bread £15.95

Smoked Paprika Lightly Roasted Cornish Coley (gf) Orzotto, Lovage Pesto, Olives and Capers £15.95

Zucchini, Caramelised Onion and Gorgonzola Frittata with Baby Chard Salad and Balsamic Dressing (v, gf) £12.00

Served with a choice of:

Maris Piper Roast Potatoes With Thyme (ve,gf)
Parmentier Potato (ve)
Savoy Cabbage with Silver Skin Onion and

Carrots (ve, gf)
Steamed Mange Tout and Sugar Snaps (ve, gf)

DESSERTS

£7.00

Chef's 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

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 18th June, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Cob Chicken (gf) served with Bread Sauce, Pigs in Blankets, Sage and Onion Stuffing, and Pan Gravy £17.50

MAIN COURSES

Slow Braised Red Wine and Herb Pork Cheek with Sauteed Potatoes and a Jus Reduction (gf) £15.59

Atlantic Roast Salmon with Heritage Baby Gem, Cesar Dressing and Shaved Parmesan (gf) and Grilled Focaccia £15.59

Teriyaki Flame Roasted Aubergine, Cucumber, Chilli, Ginger and Wakame Noodle Salad (ve) £12.00

Served with a choice of:

Roast Potatoes with Sea Salt and Black Pepper
(ve, gf)
New Potatoes with Parsley Butter (ve, gf)

Hot Honey and Butter Corn Cobettes (ve, gf)
Steamed Broccoli (ve, gf)

DESSERTS

£7.00

Chef's Choie 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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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Thursday 19th June, 2025

SOUP

Soup du Jour £5.30

ROAST OF THE DAY

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

MAIN COURSES

Heritage Jersey Beef Rogan Josh and Sweet Potato Curry
Served with Mango Chutney, Lime Pickle, Brinjal Pickle,
Mint Yoghurt Raita, and Tomato and Onion Salad (gf) £15.95

Lightly Cured Cornish Pollock and Crushed New Potatoes with Red Pepper Tapenade (gf) £15.95

Coronation Cauliflower, Red Lentil Dhal
Served with Mango Chutney, Lime Pickle, Brinjal Pickle, Mint Yoghurt Raita, and Tomato and Onion
Salad (ve, gf) £12.00

Served with a choice of:

Roast Sesame New Potatoes (ve, gf)
Pilau Rice (ve, gf)
Poppadoms (ve)
Naan Bread (ve)

Portobello Mushroom Bhaji (ve, gf)
Saag a Loo (ve, gf)
Chef's Choice (ve, gf)

DESSERTS

£7.00

Chef's 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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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Friday 20th June, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Henson's Slow Cooked Salt Beef, Sourdough Bagles, American Mustard and Dill Pickle £17.50

MAIN COURSES

Chip Shop Battered Jumbo Sausage £15.95

Saveloy £15.95

Chip Shop Beer Battered Cod £15.95

Breadded Scampi £15.95

Chef's Choice £12.50

Served with a choice of:

Steamed Parsley Potatoes (gf)
Chip Shop Chips (ve)
Chip Shop Mushy Peas (ve, gf)
Minted British Peas (ve, gf)

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

DESSERTS

£7.00

Chef's 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

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