

# THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 30<sup>th</sup> 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

Flame Grilled Iberico Pork Saddleback Cutlet, Paneer Potato and Saffron Aioli (gf) £15.95

Baked Cornish Hake and Spanish Summer Vegetable Pisto (gf) with a Chorizo and Herb Crumb £15.95

Roasted Cherry Tomato, Mozzarella, Parmesan, and Pesto Quiche with Mesclun Salad and House  
Vinaigrette (v) £12.50

Served with a choice of:

Roast Potatoes with Thyme and Rosemary (ve, gf)    Steamed Broccoli with Garlic and Almonds (ve, gf)  
Hasselback New Potatoes with Herb Butter (v, gf)    Steamed 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 1<sup>st</sup> July, 2025

## SOUP

Soup du Jour (ve) £5.30

## ROAST OF THE DAY

Roast Heritage Rump of Beef

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

## MAIN COURSES

Harissa Marinade Legs of Lamb Steak with Baba Ganoush (gf) and Raisin and Almond Cous Cous  
£15.95

Seared Sea Bream with Butter Spinach and a Brown Shrimp, Onion and Caper Sauce (gf) £15.95

Cheese Tortelloni with Tomato and Aubergine Sauce, Rocket and Balsamic Salad and Parmesan  
Cheese (ve) £12.00

Served with a choice of:

Roast Potatoes With Rosemary and Sea Salt  
(ve,gf)  
Sweet Potato Wedges (ve, gf)

Steamed Calvo Nero (ve, gf)  
Garlic and Chilli Green Beans (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

Wednesday 2<sup>nd</sup> July, 2025

## SOUP

Soup du Jour (ve) £5.30

## ROAST OF THE DAY

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

## MAIN COURSES

Spiced Herdwick Lamb Kofta Skewer with Cornichons, Shredded Salad, Tomato, Red Onion, Red Cabbage, Yoghurt, Tahini, Garlic Sauce, Chili Sauce and a Grilled Tortilla Wrap £15.59

Atlantic Tonkatsu Salmon, Furikaki, Stir Fried Bok Choi and Pickled Daikon (gf) £15.59

Fried Halloumi and Beetroot Houmous Wrap with Cornichons, Shredded Salad, Plum Tomato, Red Onion, Pickled Red Cabbage, Garlic Sauce, Chili Sauce and Grilled Tortilla Wrap £12.00

Served with a choice of:

Roast Potatoes with Sea Salt and Black Pepper  
(ve, gf)  
Garlic And Oregano Parmentier Potato (ve, gf)

Steamed Kale (ve, gf)  
Steamed Kentish Cauliflower (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

Thursday 3<sup>rd</sup> July, 2025

## SOUP

Soup du Jour £5.30

## ROAST OF THE DAY

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

## MAIN COURSES

Heritage Beef Dhansak  
Served with Mango Chutney, Lime Pickle, Brinjal Pickle,  
Mint Yoghurt Raita, and Tomato and Onion Salad (gf) £15.95

Blackened Cajun Cod, Black Eye Peas Salad and Lemon Dressing (gf) £15.95

Sweet Potato, Cauliflower and Peas Balti  
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:

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

Portobello Mushroom Bhaji (ve, gf)  
Sag A Loo (ve, gf)  
Seasonal Vegetables (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

Friday 4<sup>th</sup> July, 2025

## SOUP

Soup du Jour (ve) £5.30

## ROAST OF THE DAY

Salt Beef (gf) £17.50

## MAIN COURSES

Chip Shop Battered Jumbo Sausage £15.95

Saveloy £15.95

Chip Shop Beer Battered Haddock £15.95

Wholetail Breaded Scampi £15.95

Chef's Choice of Vegetarian Main £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

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