

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 15th September, 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

Sticky Soy and Ginger Cob Chicken Legs with Steamed Pok Choi and Soy Dressing £15.95

Pan Fried Peterhead Coley with Baked Cherry Tomato, Courgette and Salsa Verde (gf) £15.95

Miso Baked Aubergine, Bok Choi, Egg Noodles and Yakisoba Dressing (ve) £12.50

Served with a choice of:

Roast Potatoes with Rosemary (ve, gf)
Piri Piri Sweet Potato Fries (v)

Steamed Green Beans (ve, gf)
Steamed Broccoli (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 16th September, 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

Classic Greek Chicken Gyros, Oregano Fries, Tomato, Iceberg Lettuce, Red Onion and Tzatziki £15.95

Cornish Pan-Fried Hake, Braised Puy Lentils, and Caper Butter Sauce (gf) £15.95

Fried Halloumi and Falafel Gyros, Oregano Fries, Tomato, Iceberg Lettuce, Red Onion and Tzatziki (v)
£12.00

Served with a choice of:

Roast Potatoes with Lemon and Thyme (ve,gf)
Oregano Fries (ve, gf)

Briam Greek Sheet Pan Roasted Vegetables (ve, gf)
Steamed Carrots and Peas (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 12th September, 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

Grill Flamed Pork Chop with Green Beans and Potato Salad, Mustard Honey Dressing, and Crispy Onion (gf) £15.59

Baked Sea Reared Trout with Almond, Brown Butter and Lemon Dressing, and Tender Steam Broccoli (gf) £15.59

Vegan Pea Ravioli, Broad Beans, Lemon and Soft Herb Cream with Shaved Parmesan and Mixed Leaves Salad (v) £12.00

Served with a choice of:

Roast Potatoes with Sea Salt and Black Pepper
(ve, gf)
Parmentier Potatoes (ve)

Steamed Monge Tout and Sugar Snaps (ve, gf)
Steamed Cauliflower (ve, gf)

DESSERTS

£7.00

Chef's Choice of the 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 18th September, 2025

SOUP

Soup du Jour £5.30

ROAST OF THE DAY

Roast Iberico Pork Shoulder

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

MAIN COURSES

Chicken Almond and Mango Korma Served with Mango Chutney, Lime Pickle, Brinjal Pickle, Mint Yoghurt Raita, and Tomato and Onion Salad (gf) £15.95

Baked Cod, Roast Fennel and Onions, Lemon, Tomato and Caper Beurre Blanc (gf) £15.95

Vegan Mattar Tofu and Cauliflower Curry 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 New Potatoes with Toasted Sesame (ve, gf)
Spiced Pilau Rice (ve, gf)
Poppadoms (ve)
Naan Bread (ve)

Vegetable Samosa (ve)
Onion Bhaji (ve, gf)
Saag Aloo (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

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Friday 19th September, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Henson's Slow Cooked and Salt Beef (gf) with Dill Pickles, American Mustard and Sour Dough Bagles
£17.50

MAIN COURSES

Chip Shop Battered Jumbo Sausage £15.95

Saveloy £15.95

Chip Shop Beer Battered Cod £15.95

Thai Fish Cake £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

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