

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 27th October, 2025

SOUP

Soiup du Jour (ve) £5.30

ROAST OF THE DAY

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

MAIN COURSES

Leek and Pork Sausage, Saute Greens and Maple Bacon, Mustard Gravy £15.95

Coconut Prawn Skewers, Roasted Aubergine, Thai Curry Sauce £15.95

Tempura Tofu, Roast Aubergine, Thai Curry Sauce (ve, gf) £15.95 £12.50

Served with a choice of:

Roast Potatoes with Rosemary (ve, gf)
Classic Tater Tots (gf)

Chilli and Garlic Green Beans (ve, gf)
Steamed 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

Tuesday 28th October, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Rump of Grass-Fed Beef

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

MAIN COURSES

Provencal Chicken Legs in Rich Red Wine and Tomato Sauce with Crispy Parmentier Potatoes (gf)
£15.95

Roasted Atlantic Salmon with Tender Stem Broccoli and Parsley and Fish Velouté (gf) £15.95

Spinach Balti Pie, Creamy Mash Potato and Vegan Gravy (v) £12.00

Served with a choice of:

Roast Potatoes with Thyme and Garlic (ve, gf)
Cajun French Fries (ve, gf)

Roasted Aubergine (ve, gf)
Steamed Savoy Cabbage (ve, gf)

DESSERTS

£7.00

Chef's Choice of Desserts

FRUIT BOWL

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SALADS

Large £14.00

Small £7.90

CHEESE

Selection of Cheeses
and Biscuits £8.00

HOT DRINKS

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Selection of Nespresso Coffees

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 29th October, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Cob Chicken

Served with Pan Gravy (gf), Bread Sauce, Pigs in Blankets, and Sage and Onion Stuffing £17.50

MAIN COURSES

Classic Beef Stew with Carrot, Potato, Swede and Peas (gf) and Garlic Bread £15.59

Crevette, Crab, Fresh Tomato and Chilli Penne Pasta with Rocket and Balsamic Salad £15.59

Potato, Caramelised Onion, Peppers and Goats Cheese Frittata (v, gf) £12.00

Served with a choice of:

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

Steamed Broccoli (ve, gf)
Steamed Sugar Snap and Mange Tout (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

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THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Thursday 30th October, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Roast Loin of Suffolk Pork

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

MAIN COURSES

Chicken Madras

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

Cornish Cured Cod with Vegan Chorizo and Bean Stew (gf) £15.95

Coconut and Tomato Black Dhal with Roasted Tandoori Broccoli (ve)

Served with Mango Chutney, Lime Pickle, Brinjal Pickle, Mint Yoghurt Raita, and Tomato and Onion Salad (gf) £12.00

Served with a choice of:

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

Vegetable Samosa (ve)
Onion Baji (ve, gf)
Aloo Gobi (ve, gf)
Chef's choice of Vegetable (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

Friday 31st October, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Henson's Salt Beef, American Mustard, Dill Pickle, Sauerkraut (gf) and Sourdough Bagel £17.50

MAIN COURSES

Chip Shop Battered Jumbo Sausage £15.95

Saveloy £15.95

Chip Shop Beer Battered Haddock £15.95

Wholetail Scampi £15.95

Banana Flower and Nori with Vegan Tartar Sauce (ve) £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

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SALADS

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CHEESE

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