

A gourmet dish is presented on a white plate. On the left, a metal ring holds a perfectly cooked, spiral-cut potato. To the right of the potato, there are two thick, seared slices of meat, likely beef, showing a pink center. Accompanying the meat are several vegetables: a whole roasted carrot, a green asparagus spear, and a small piece of broccoli. The plate is elegantly decorated with drizzles of a dark, rich sauce and a lighter, yellowish oil. In the background, another similar dish is partially visible on a second plate.

THE HONOURABLE SOCIETY OF THE INNER TEMPLE AUTUMN/WINTER MENU

October 2025 - March 2026

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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 exquisite menus that celebrate the best of British cuisine with a modern twist, complemented by dishes inspired by global culinary traditions. Paired with an exclusive selection of fine wines and crafted beverages, every detail is thoughtfully curated, whether for grand banquets or intimate meetings, to deliver an unforgettable dining experience that reflects the heritage of our historic venue.

FOOD

The Inner Temple offers an autumn winter menu that celebrates the best of British cuisine with a modern twist, influenced by flavours from North and Latin America, South and East Asia and continental traditions.

Our highly skilled and passionate team, led by Executive Chef Robert Lamb, create hearty dishes using locally sourced, fresh and quality ingredients, reimagining classic recipes with creativity and care. Each plate is a testament to our commitment to delivering comfort, flavour and excellence, perfect for savouring the season. Using British ingredients wherever possible ensures every dish is rooted in quality and provenance.

We also take pride in catering for a wide range of dietary requirements, developing creative and considered alternatives so every guest can enjoy the same exceptional experience.

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 Beverage Manager, Tim Maggs 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 low and non-alcoholic options, ideal for themed parties or special celebrations, ensuring there's something unique for every occasion.

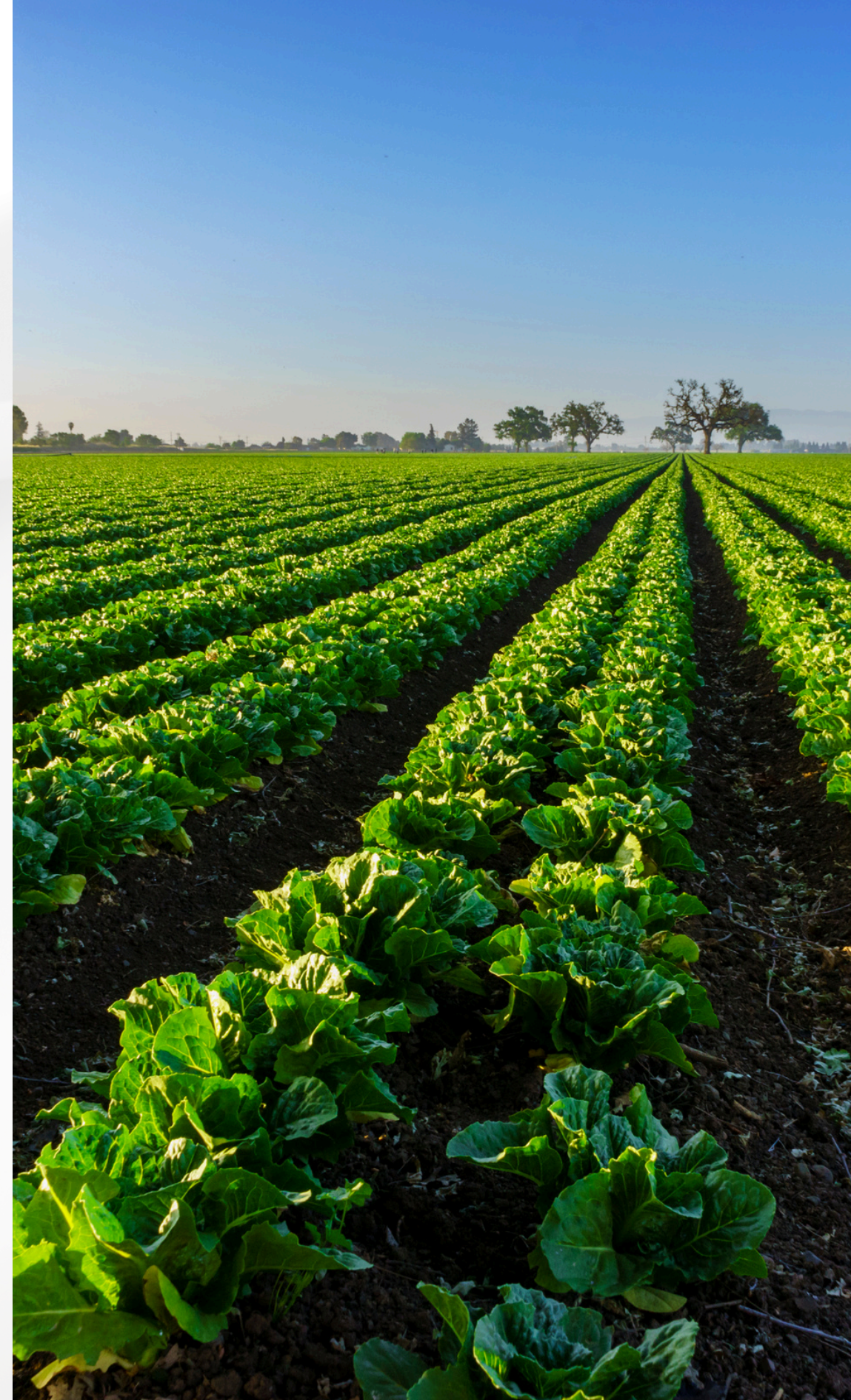


ESG STRATEGY

The Inner Temple is committed to raising the bar on sourcing standards across all elements of our operation. 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 Marr Fish 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.



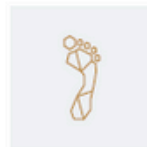
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



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.

A photograph of a tea set on a light blue tablecloth. In the foreground, a white cup filled with tea sits on a saucer with two brown sugar cubes. To the right, a small wooden bowl contains various pastries, including a round one with a blueberry and a yellow one. In the background, another white cup is being filled with tea from a glass teapot. The word "REFRESHMENTS" is centered in white text over a semi-transparent blue band.

REFRESHMENTS

REFRESHMENTS

Enjoy our selection of Jing teas, including English Breakfast, green, and herbal teas, as well as filtered coffee from Notes, with decaffeinated 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 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)	£9.00
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

JING TEA

In every cup, JING Tea brings the art of single-garden loose-leaf brewing to life. Founded in 2004, they partner directly with expert cultivators across remote, pristine tea gardens, many high in the Himalayas or in mist-cloaked regions of China.

Their teas are responsibly sourced, fairly traded, and chosen not just for flavour but for the integrity of their terroir. From first steep to last drop, JING transforms tea drinking into a sensory journey rooted in nature, craft and sustainability.

JING™

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 are 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.

Where possible gluten free options are available on request.

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 and Chia Seed
- Berry
- Spinach and Cucumber
- Mango, Lime and Açaí Fruit



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An additional labour charge may be levied for orders fewer than 25.



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.

Where possible gluten free options are available on request.

CLASSIC SELECTION

£19.00

- Selection of Classic Sandwich fillings
- Whole Fresh Fruit
- Burts Ready Salted Crisps
- Tea, Coffee, Juice and Filtered Water

Sample menu

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

PREMIUM SELECTION

£28.00

- Selection of Premium Sandwich fillings and Artisan Breads
- Chef's Choice of two Hot Finger Food Items
- Vegetable Crudités 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 (v)
- Super Seed and Wildflower Honey Flapjacks (v)
- Mars Bar Cake (v)



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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, one from each category and a dessert of your choice.

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

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, gfa)
- 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, gfa)
- 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 (gfa)
- Baked Sea Bass, Provencal Vegetables, Bouillabaisse, Rouille (gf)
- Smoked Haddock and Leek Fishcake, Mushy Peas, Hand Cut Chips, Tartare Sauce (gfa)

MEAT

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



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

ACCOMPANIMENTS

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

SALADS

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

- Broccoli Stalk Remoulade, Blacksticks Blue Cheese, Sweet Chilli Walnuts
- Heritage Baby Gem Caesar, Sourdough Garlic Croutons
- Squash, Puy Lentils, Chickpeas, Broad Beans, Chilli and Tomato Dressing
- Beetroot Labneh, Breakfast Radish, Watercress and Dukkah
- Kosambari (Indian Pulse Salad)
- 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 (v)
- 'Island Chocolates' Chocolate and Marmalade Brioche Bread and Butter Pudding, Vanilla English Custard (v)
- Tonka Bean and Pear Compote Crème Brûlée, Demerara Shortbread (v, gfa)
- Treacle, Stout, Apple and Oatmeal Tart, Clotted Cream (v)

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

£37.00

WORKING LUNCH SELECTION

Handmade Sushi and Sashimi (based on seven pieces per person) served with Light Soy Sauce (gfa), 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 (gf)
- Yuzu and Miso Basque Cheesecake (v)

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.

Where possible gluten free options are available on request.

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
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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 Three Canapés and three Bowl Food items	£42.50
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HOT CANAPÉS

VEGETARIAN

- Gorgonzola and Parmesan Arancini, Smoked Tomato Jam, Parmesan Frico (v, gfa)
- Asahi Beer* and Black Sesame Tenderstem Broccoli Tempura, Spicy Japanese Kewpie Mayonnaise (ve)
- Fava Bean Falafel, Jalapeño Houmous, Crispy Kale, Ras El Hanout (ve, gf)
- Wild Mushroom, Winter Truffle and Caramelised Shallot Tart, Chive Aioli (v, gfa)

FISH

- Panko Crumb Whitting, Seaweed Tartare and New York Pickled Cucumber Slider
- Grimsby Smoked Haddock Mousse, Creamed Leeks and Lancashire Cheese Tart (gfa)
- Cornish Lobster Bouillabaisse, Seaweed Tartare
- Market Fish and Mushy Pea Fishcake, Amalfi Lemon, Caper Aioli (gfa)

MEAT

- Japanese Fried Chicken, Sriracha Mayonnaise (gf)
- Po-Pia-Tod Vietnamese Pork Spring Rolls, Nuoc Cham Gel
- Sladesdown Oriental Black Sesame Chicken Toasts (gfa)
- Slow Cooked Lake District Lamb Biria Taco Cups, White Bean and Courgette Guacamole, Queso Fresco (gfa)



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COLD CANAPÉS

VEGETARIAN

- Godminster Cheddar Cheese Cracker Sandwich
- Aubergine Tartare, Aquafaba Egg Yolk Emulsion, Salt and Vinegar, Galette Crisp (ve, gf)
- Whipped Goats Curd, Balsamic Caviar, Beetroot Waffle (v, gfa)
- Compressed Mooli, Clementine and Ponzu (ve, gf)

FISH

- Maldon Sea Salt Baked Baby Potato, Crème Fraîche, Exmoor Caviar, Dill (gf)
- 'London Smoke & Cure' Smoked Salmon, Crab Mousse Roulade, Kalamansi Gel
- Chalk Stream Smoked Trout Tartare, Pickled Cucumber, Crème Fraîche, Dill and Keta Tart (gfa)

MEAT

- Heritage Breed Rare Roast Beef, Yorkshire Pudding, Fresh Whipped Horseradish Cream, Beetroot Jam
- Chicken Liver Parfait, Mandarin, Red Wine* Onion Jam, Rosemary Toast (gfa)
- B.L.T - Mini Bagel, Lake District Maple Bacon, Smoked Plum Tomato Chutney

DESSERT CANAPÉS

- Pear Drop Gelee, Sherbet Sugar (gf)
- 'Island Chocolate' Mocha Tartlet, Roasted Hazelnuts (gfa)
- Salted Caramel and Apple Shortbread (gfa)
- Jerusalem Artichoke Fudge (gf)



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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

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	£11.00
Four items	£22.00
Six items	£33.00
Additional items	£5.50

HOT ITEMS

VEGETARIAN

- Wild Mushroom, Truffle and Chive Arancini, Smoked Saffron Aioli (gfa)
- Spanakopita Filo Pastry Roll, Whipped Tyrokafteri
- Punjabi Samosa, Mango and Tamarind Chutney (ve)
- Oyster and Shiitake Mushroom, Tempah, Salsa Macha, Al Ajillo Corn Tostada (ve, gf)

FISH

- Tempura Cod, Bao Bun, Sriracha Mayonnaise, Pickled Asian Slaw
- Thai Spiced Salmon Skewers, Thai Chilli Jam (gfa)
- Tikka Spiced Pollock Pakora, Cucumber Raita, Coriander, Mint Chutney

MEAT

- Dirty Burger Slider, Monterey Jack Cheddar, Caramelised Onions, Gochujang Mayonnaise, Dill Pickle (gfa)
- Lake District Maple Bacon Quiche Lorraine, Dijon Mustard Mayonnaise
- Suffolk Chicken Tinga, Refried Mayocoba Beans, Salsa Nacional, Corn Tacos (gf)



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COLD ITEMS

VEGETARIAN

- Smashed Hass Avocado, Crispy Kale, Furikake, Grilled Sourdough Toast (ve, gfa)
- Rainbow Heritage Garden Patch Crudites Pots, Houmous, Zaatar (ve, gf)
- Barbers Cheddar Shortbread, Whipped Mascarpone, Sun Blushed Tomato, Red Onion Jam (gfa)
- White Lake Goats Curd, Beetroot Chutney, Burnt Pickled Onion, Dark Bran Toast (gfa)
- Crushed Smoked Cannellini Beans, Courgette, Aubergine, Butternut Squash, Sourdough Bruschetta (ve, gfa)

FISH

- Tiger Prawn, King Crab and Celery Mayonnaise, Brioche Buns (gfa)
- 'Smoke & Cure' Smoked Salmon, Crème Fraîche, Avruga Caviar, Pickled Dill Cucumber, Pumpernickel Toast (gfa)
- Hot Smoked Chalk Stream Trout, Jerusalem Artichoke, Mascarpone Tart (gfa)

MEAT

- Smoked Suffolk Chicken, Artichoke and Truffle Pesto, Baked Parmesan Polenta (gf)
- Heritage Dry Aged Roast Beef, English Mustard Mayonnaise, Caramelised Onion, Watercress Bridge Rolls (gfa)
- Hickory Smoked Sausage Quail Scotch Egg, Bois Boudran Ketchup

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 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: £46.00

Three Canapés and three Bowl Food items

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

- Fenland Cauliflower Korma, Smoked Almonds, Puffed Rice, Mango Bhaji (ve, gf)
- Root Vegetable Rosti, Wild Mushroom Stroganoff, Gherkin Gel (ve, gf)
- Beetroot and Oxford Blue Spelt Arancini, Burnt Apple Purée (v)

FISH

- Cornish Pollock and Razor Clams Fish Pie, St Ewe Free Range Egg, Lemon Chive Mash (gf)
- Tempura Cod, Triple Cooked Chips, Pea Purée, Hand-Cut Tartare Sauce (gfa)
- Tiger Prawn Kerala Curry, Gunpowder Potatoes, Chilli Tomato Jam, Puri

MEAT

- Inner Temple Signature Sausage, Mustard Mash, Peas, Carrots, Onion Gravy (gfa)
- Braised Ox Cheek, Crushed Potatoes, Kale, Roasted Parsnips, Beef Dripping Onions (gf)
- Baked Suffolk Roast Chicken, Parmentier Potato, Oven-Dried Mushrooms, Tomato, Chives, Chicken Velouté (gf)

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SERVED COLD

VEGETARIAN

- Cumin Spiced Cauliflower and Sweet Potatoes, Chilli and Coriander Lentils, Coconut Yoghurt (ve, gf)
- Salt Baked Celeriac, Pickled Foraged Mushroom, Roast Garlic Aioli, Pine Nut and Pearl Barley Crumb (ve)
- Confit Leek Mosaic, Grilled Courgette, Red Pepper Ketchup, Basil Oil, Crispy Leeks (ve, gf)

FISH

- Cold Smoked Chalk Stream Trout, Avocado, Potato and Chive Salad, Lemon Gel (gf)
- Inside-out Sushi Rolls, Wasabi Mayonnaise, Ponzu Gel, Tempura Seaweed
- Hot Smoked Suffolk Mackerel, Heritage Beetroot and Cucumber, Pickled Red Onions, Creamed Horseradish (gf)

MEAT

- Pressed Ham Terrine, Bacon Crisp, Celeriac Remoulade, Burnt Pickled Onions, Sourdough Wafer (gfa)
- Suffolk Smoked Chicken Ballotine, Carrot and Butternut Squash Slaw, Grilled Artichoke, Smoked Tomato Chutney (gf)
- Thai Beef Salad, Green Mango, Papaya, Caramelised Cashew Nuts, Coconut and Sweet Chilli Dressing

DESSERT

- Bombay Sapphire Gin* Bread Pudding, Pink Grapefruit Curd (v)
- Yorkshire forced Rhubarb Custard Tart (v, gfa)
- Honey and Sesame Parsnip Tart, Tonka Cream, Toasted Oats (gfa)
- Granny Smith Fool, Sponge Fingers, Pomegranate

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FESTIVE DINING

FESTIVE CANAPÉS

Selection of hot and cold Canapés:

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

CHEF'S CHOICE

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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

HOT CANAPÉS

VEGETARIAN

- Wild Mushroom, Chive and Hollandaise Tarts (v, gfa)
- Christmas Spiced Vegetable Samosa, Tamarind Ketchup (ve)
- Honey Roasted Parsnip and Cauliflower Soup (ve, gf)
- Chestnut, Winter Squash, Barbers Cheddar, Sage Arancini, Stilton Mayonnaise (v, gfa)

FISH

- Tiger Prawn, Black Sesame Toast, Chilli Jam, Lemon Gel (gfa)
- Market Fish and Mushy Peas Fishcake, Caper Aioli, Bronze Fennel (gfa)

MEAT

- Mini Turkey Kiev, Cranberry and Balsamic Gel (gfa)
- Buttermilk Southern Fried Chicken Slider, Ranch Sauce and Winter Slaw
- Glazed Pigs in Blanket, Turkey Gravy Mayonnaise (gfa)



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COLD CANAPÉS

VEGETARIAN

- Yorkshire Pudding, Chestnut Stuffing, Sprout Mash, Sun-dried Tomato (v)
- Wild Mushroom Pâté, Beetroot and Dill Toast, Walnut Ketchup (ve, gfa)
- Asparagus Christmas Tree Shortbread (v)

FISH

- Smoked Salmon and Cream Cheese Roulade on Brown Bread (gfa)
- Smoked Chalk Farm Trout on Toast, Lemon and Lime Zest (gfa)

MEAT

- Chicken Mousse, Mini Bagel, Grapes
- Roast Turkey, Chestnuts and Cranberry on Blinis

DESSERT CANAPÉS

- Mini Mince Pies (gfa, vegan option available on request)
- Morello Cherry Brownie (v)
- White Chocolate and Praline Truffle (gfa)

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FESTIVE 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	£45.50
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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 Three Canapés and three Bowl Food items	£42.50
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SERVED HOT

VEGETARIAN

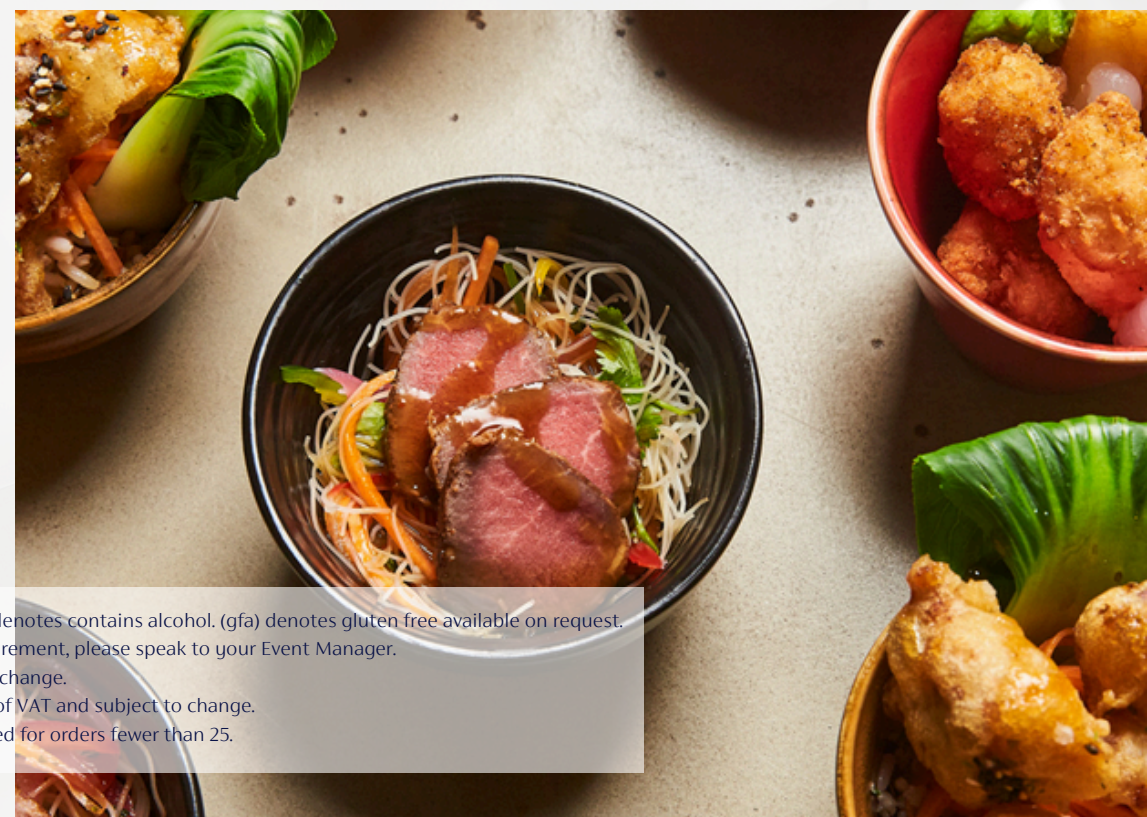
- Cauliflower Buffalo Wings, Ranch Dressing, Celery, French Fries (ve)
- Gnocchi, Gorgonzola Cream, Sweet Chilli Walnuts, Tenderstem Broccoli (v, gfa)

FISH

- Pan-fried Loch Duart Salmon, Salt and Vinegar Parmentier Potatoes, Wilted Heritage Kale, Dill Velouté (gf)
- Lightly Cured Chalk Farm Sea Trout, Potato Terrine, Celeriac Purée, Sprouting Broccoli, Dill and Prosecco Velouté (gf)
- Smoked Haddock, Cod and Spinach Fish Pie, Wookey Hole Cheddar and Parsley Mash

MEAT

- Mini Roast Norfolk Bronze Turkey Dinner - Cocotte Potato, Pigs in Blanket, Shredded Sprouts, Honey Glazed Piccolo Parsnips, Cranberry and Balsamic Gravy (gfa)
- Tandoori Chicken Croquette, Saffron Pilau Rice, Sautéed Okra, Masala and Tamarind Sauce (gfa)
- Smoked Telford Beef Fillet Stroganoff, King Oyster Mushroom, Wild Rice, Dill Pickle Fritter



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SERVED COLD

VEGETARIAN

- Whipped Truffle Goats Cheese, Pickled Artichoke, King Oyster Mushroom, Toasted Hazelnuts, Seeded Cracker
(v, gfa, vegan available on request)

FISH

- 'London Smoke & Cure' Smoked Salmon, Salted Cucumber, Pickled Beetroot, Remoulade, Lemon and Dill Dressing (gf)

MEAT

- Sladesdown Free Range Chicken and Spiced Apricot Terrine, Chicken Butter Brioche, Sweet and Sour Onion, Micro Fennel

DESSERT

- Panettone Bread and Butter Pudding, Hot Chocolate Orange Custard (v)
- Christmas Pudding Brandy Sauce* (gfa, alcohol free and vegan options available on request)
- Milk Chocolate and Raspberry Roulade (gfa)
- Custard Tart, Mulled Wine Poached Pears* (v, gfa, alcohol free available on request)

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FESTIVE FINE DINING

Your chosen menu will be the same for all guests.

Please choose one starter, one main course and a dessert

Inner Temple Bread Selection

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

STARTERS

- Whipped Truffle Goats Cheese, Pickled Artichoke, King Oyster Mushroom, Toasted Hazelnuts, Seeded Cracker (v, gfa)
- ✿ *Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022*
- Baked Heritage Carrots, Kohl Rabi Slaw, Whipped Vegan Cream, Game Chips, Aged Balsamic (ve, gf)
- ✿ *Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023 or Dart Valley Reserve, Sharpham Estate, Devon, England, 2023*
- Sladesdown Free Range Chicken and Spiced Apricot Terrine, Chicken Butter Brioche, Winter Fruit Chutney
- ✿ *Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2024*
- Citrus Cured Confit of Salmon and Smoked Salmon Pâté, Winter Vegetable Remoulade, Pumpernickel Bread (gfa)
- ✿ *Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2023*

£71.50

MAIN COURSE

- Beetroot Wellington, Hasselback Potato, Pumpkin Purée, Tenderstem Broccoli, Spinach, Vegan Red Wine Jus* (ve)
- ✿ *La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023*
- Chalk Farm Sea Trout, Dauphinoise Winter Vegetables, Celeriac Purée, Sprouting Broccoli, Wilted Spinach, Truffle Velouté* (gf)
- ✿ *Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fume, Loire, France 2023*
- Smoked Suffolk Roast Turkey, Goose Fat Chateau Potatoes, Pigs in Blanket, Honey and Nigella Seed Roasted Carrot & Parsnips, Balsamic Braised Red Cabbage, Sautéed Sprouts and Chestnuts, Port, Cranberry and Sage Pan Gravy* (non alcoholic, gfa option available on request)
- ✿ *Chardonnay, Domaine Sève, Pouilly Fuissé Terroirs, Burgundy, France 2022 or Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018*

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DESSERT

100ml pairing wines

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

- Port and Brandy Aged Christmas Pudding, Mincemeat Strudel and Nutmeg and Brandy Custard* (non alcoholic, gfa, vegan option available on request)
- 'Island Chocolates' Dark Chocolate Roulade, Black Forest Cherry Compote* (gf, v) (non alcoholic option available on request)
- Panettone Brioche Bread and Butter Pudding, Bitter Orange, Hot Chocolate Custard* (v) (non alcoholic option available on request)
- Dulce De Leche and Bailey's Crème Brûlée, with Stem Ginger and Clotted Cream Sable* (v, gfa)

Coffee and Mini Mince Pies (gfa)

UPGRADE OPTIONS

AMUSE-BOUCHE

£6.50

Our Executive Chef will craft a bespoke Chef's Treat to perfectly compliment your chosen menu, adding a special touch for your guests.

Sample dishes:

- Smoked Tomato and Basil Jelly, Torn Mozzarella, Black Olive Salsa (v)
- Textures of Heritage Beetroot, Whipped Goat's Cheese, Cucumber Gel (v)
- Quail Scotch Egg, Mushroom Aioli

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

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

CHOCOLATE

£1.50

- *Chocolate Truffles (2 truffles per person)*

PORT PAIRING

- 75ml pairing

- ✿ *Quinta Silveira, Reserve Ruby Port, Douro, Portugal* £5.50



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A top-down view of a gourmet dish on a white plate. The dish features a large piece of salmon topped with a blue cheese dressing, caviar, and garnished with dill and onion rings. To the right is a bread roll filled with a creamy mixture and topped with caviar. The plate is decorated with a light green sauce drizzle and small sprigs of herbs.

FINE DINING

FINE DINING

Your chosen menu will be the same for all guests.

Please choose one starter, one main course and a dessert

Inner Temple Bread Selection

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

STARTERS

- Salt Baked, Heritage Carrots, Pine Nut and Pearl Barley Crumb, Roasted Garlic Aioli (ve)
- ✿ *Dart Valley Reserve, Sharpham Estate, Devon, England, 2023*
- Heritage Beetroot Carpaccio, White Lake Goat's Curd, Sweet Chilli Macadamia Nuts, Maple Orange Dressing (v, gf)
- ✿ *Picpoul de Pinet, Belardent, Languedoc, France 2024*
- Cold Smoked Chalk Stream Trout, Crème Fraîche and Trout Bun, Cornish Potato Salad, Exmoor Caviar, Lemon Gel, Avocado Purée
- ✿ *Grillo, Eracles, Sicily, Italy, 2024*
- Kimchi Spiced Tuna Tartare, Soy Cured St. Ewe Egg Yolk Emulsion, Shiso Tempura, Seaweed Tartare
- ✿ *Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2023*
- Suffolk Chicken Liver Parfait, Mandarin, Brown Butter Waffle, Red Wine* Onions, Golden Raisin Purée (gfa)
- ✿ *Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022*
- Smoked Duck Ham, Celeriac and Apple Remoulade, Burnt Onions, Toasted Sourdough (gfa)
- ✿ *Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023*

£71.50

MAIN COURSE

- Watts Farm Butter Poached Celeriac Fondant, Cauliflower, Cassoulet of Beans, Paprika Emulsion, Chive Oil (ve, gf)
- ✿ *Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023*
- Jerusalem Artichoke and Cep Risotto, Truffle Oil, Winter Chicory (v, ve on request, gf)
- ✿ *Soave Classico, Luna Longa, Balestri Valda, Italy Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy 2019*
- Braised Ox Cheek, Confit Silver Skin Onions, Smoked Butter Mash, Manuka Honey Roasted Carrot and Parsnip, Swiss Chard (gf)
- ✿ *Vacqueryas, Chateau des Rocques, Rhone, France 2020*
- Baked Free-range Chicken, Hasselback Potato, Kale, Sprouting Broccoli, Dehydrated Mushrooms, Tomato, Chicken and Tarragon Split Velouté (gf)
- ✿ *Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2024*
- La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023*
- Pan-fried Salmon, Celeriac Purée, Cavolo Nero, Oyster and Maitake Mushrooms, Puy Lentils, Sunflower Seed Granola, Sherry Vinegar Dressing* (gfa)
- ✿ *Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fume, Loire, France 2023*
- Tandoori Pollock, King Prawn and Spinach Kerala Curry, Gun Powder Potatoes, Okra, Cauliflower Pakora, Puri (gfa)
- ✿ *Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2024*

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DESSERT

100ml pairing wines

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

- Plant based Espresso Brûlée, Nutmeg Viennese Biscuit (ve, gfa)
- Custard and Nutmeg Tart, Yorkshire Rhubarb Ice Cream, Poached Vanilla Rhubarb (v, gfa)
- Brown Butter Mousse, Whipped Chocolate Ganache, Chocolate Truffles, Sea Buckthorn Sorbet (gf)
- Matcha White Chocolate Tiramisu (v)
- Apricot Sticky Toffee Pudding, Ginger Ice Cream, Butterscotch Sauce (v, gfa)
- Chocolate Delice, Soursop Sorbet (v, gf)

Coffee and Chocolates

UPGRADE OPTIONS

AMUSE-BOUCHE

£6.50

Our Executive Chef will craft a bespoke Chef's Treat to perfectly compliment your chosen menu, adding a special touch for your guests.

Sample dishes:

- Smoked Tomato and Basil Jelly, Torn Mozzarella, Black Olive Salsa (v)
- Textures of Heritage Beetroot, Whipped Goat's Cheese, Cucumber Gel (v)
- Quail Scotch Egg, Mushroom Aioli

SORBETS

£5.00

Chosen as a palate cleanser or as a fourth course:

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

SELECTION OF CHEESE

£15.00

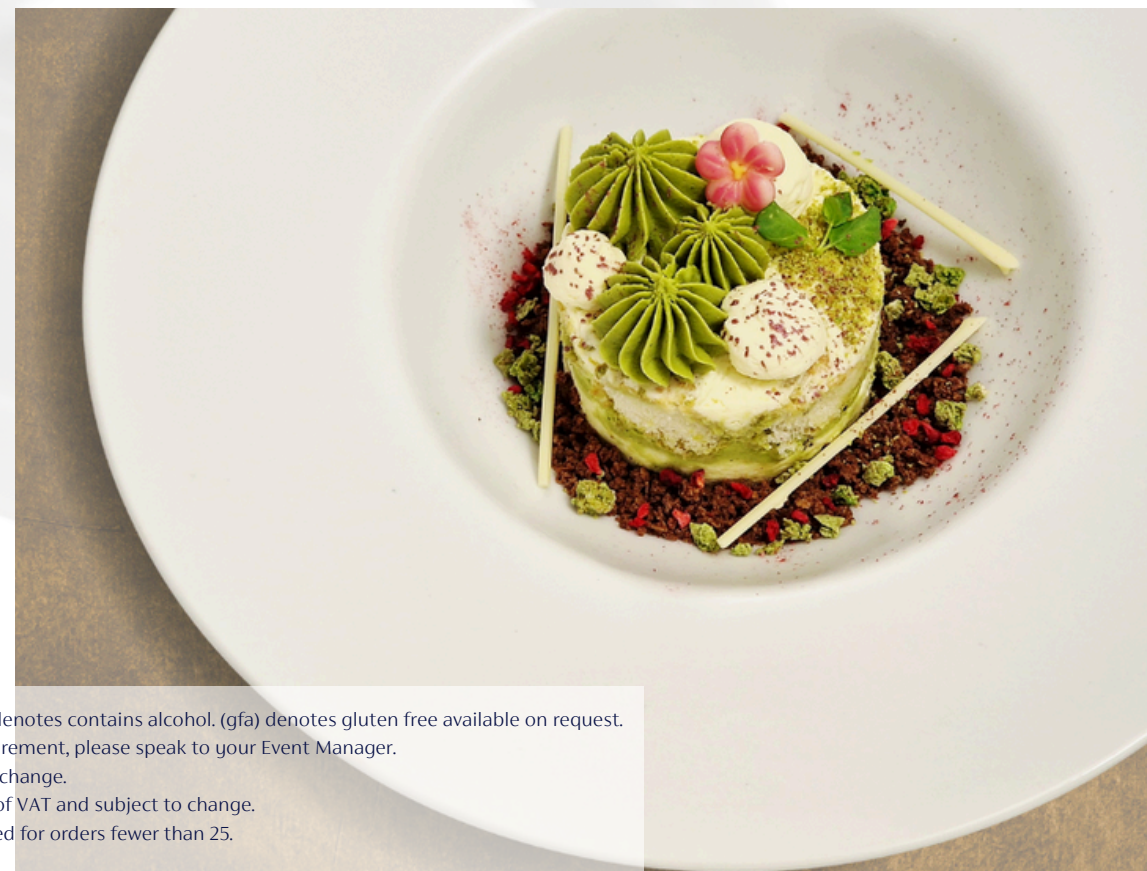
- With Smoked Tomato Chutney, Leafy Celery, Dried Fig Roll and Apricots
- If chosen as a fourth course*

PORT PAIRING

£5.50

- 75ml pairing

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



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A close-up photograph of a raspberry tartlet. The tartlet features a golden-brown base, a thick swirl of white cream, and is topped with a fresh raspberry and a yellow flower petal. It sits on a silver tray. In the background, a glass of champagne with a thick head of foam is visible, along with another tartlet. The text "AFTERNOON TEA" is overlaid in white capital letters.

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.

Where possible gluten free options are available on request.

£55.00

SAVOURY

- Jerusalem Artichoke, Leek, Caramelised Onion and Barber's 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 (v, gfa, vegan option available on request)
- Selection of Macarons (v, gf)
- Polenta, Almond and Lemon Cake Bites, Whipped Tonka Bean Mascarpone (v)
- Whisky Dundee Cake* (v)

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
- Glass of House Champagne

£7.15

£13.50



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SNACKS

SNACKS

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

NIBBLES

- Olives, Cheese Straws £5.50
- Olives, Cheese Palmiers, Tempura Seaweed £10.50

INDIAN SAVIOURIES £19.00

Selection of Indian Snacks:

- Tandoori Chicken Tikka Skewers and Tandoori Paneer Tikka Skewers
- Vegetable Samosas, Onion Bhajis, Mini Poppadum with a selection of Chutneys and Pickles

STATIONS

PIE STATION Pies based on two per person £14.50

Selection of Mini Pies:

- Beef Brisket
- Chicken and Mushroom
- Broccoli, Cauliflower and Cheese (ve)
- Gravy Mayonnaise
- Potato Croquette

SLIDERS STATION Based on one of each slider per person £18.50

Selection of Mini Sliders:

- Hereford Beef, Monterey Jack Cheddar, Relish
- Classic Fish Finger Sandwich or Bap, Monterey Jack Cheddar, Tartar Sauce
- Korean Fried Chicken, Cheddar Cheese, Gochujang Mayonnaise
- Triple Cooked Chips
- Smoked Paprika, Sea Salt or Truffle Mayonnaise*

BAPS AND CHIPS

Selection of Baps:

- Bacon Brioche £8.00
- Cumberland Sausage Brioche £8.00
- Free Range Hen's Egg and Mushroom Brioche (v) £9.50
- Field Mushroom, Spinach Beetroot (ve) £10.50
- Triple Cooked Chips £10.50
- Smoked Paprika, Sea Salt or Truffle Mayonnaise* £4.50

Cheeseboard and Breads (v) £16.50

Served Buffet Style

Charcuterie and Cheeseboard with Traditional Condiments £19.75

Served Buffet Style



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DRINKS MENU

LOW AND NO ALCOHOL

Our low and no alcohol collection is ever-evolving, with new options regularly added to reflect the latest tastes and trends.

WINE

OddBird Blanc de Blancs Sparkling, Languedoc, France (ve) £37.50

Taste: Granny Smith apple, fresh lime and blossom

Nose: Honeysuckle, elderflower and ripe citrus

Character: Refreshing with nice complexity from the 12 month ageing

Suggestions: Serve as an aperitif or with canapés

ABV: <0.5%

Bolle Sparkling Rosé, La Mancha, Spain £52.00

Taste: Dry and refreshing with aromas of white strawberry and pink grapefruit.

Nose: Delicate red berries, zesty citrus and a hint of fresh herbs.

Character: A lovely blend of summer berries and fresh citrus fruits from its Pinot Noir & Chardonnay grapes.

Suggestions: Seafood, roast duck, summer salads and canapés.

ABV: <0.5%

Bolle Chardonnay, La Mancha, Spain £48.00

Taste: Bright stone fruits with fresh citrus and soft white-floral aromas.

Nose: Apple and apricot with delicate tropical fruits and a subtle vanilla spice.

Character: A fine balance of stone, citrus and tropical fruits with a refreshing mineral finish.

Suggestions: A versatile wine that pairs well with fish, cheese, white meat and canapés.

ABV: <0.5%

MOCKTAILS £9.00

Price per mocktail, minimum order of 15 mocktails

Chai Star

Black Tea, Ginger Beer, Chai Spice Syrup with Star Anise & Cinnamon Garnish

I Beg Your Garden

Seedlip Garden 108, Apple Juice, Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic

Pentire Sunset Spritz

Infused with Blood Orange, Sea Rosemary and Oakwood, with light Tonic, Bay Leaf, Orange Garnish

Pentire Chilli Margarita

Pentire Adrift, Agave, Fresh Lime Juice, Chilli Syrup and a Tajin and Lime Garnish

SPIRITS 0%

£6.50

Served as a 50ml measure with your choice of tonic or soda.

Seedlip Garden 108 (Fresh and Botanical)

Seedlip Spice (Aromatic and Warming)

Everleaf Forest (Earthy and Complex)

Whitley Neill Rhubarb & Ginger (Crisp and Zesty)

Pentire Adrift (Herbaceous and Refreshing)

APERITIVO

Crodino 0% (330ml)

£5.25

A classic Italian soft aperitivo, infused with spices, roots and herbs, finished with an orange slice.

BEERS

Peroni 0.0% (330ml)

£4.00

Erdinger Alkoholfrei Weissbier 0.4% (500ml)

£6.00

Lucky Saint Unfiltered Lager 0.5% (330ml)

£5.75



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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, with 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 or with 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%

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WHITE WINE

Grillo, Eracles, Sicily, Italy, 2024

£30.00

Taste: Clean and Crisp with peach, green apple and ripe lemon aromas

Nose: Lemon and lime with white floral aromas and a touch of white peach

Character: Refreshing balance of citrus and stone fruits with aromatic floral notes and mineral finish

Suggestions: Canapés, salads, fish dishes, seafood and lighter meat dishes

ABV: 13%

Picpoul de Pinet, Belardent, Languedoc, France 2024 (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 a 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 2024 (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, 2024 (ve)

£45.00

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

Nose: Green apples, sherbert, 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%

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De Wetshof Vineyards

ROSE

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2024 (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. Also young cheese, pizza and summer vegetarian dishes

ABV: 12.5%

RED WINE

The Wolftrap 'Syrah, Mouvedre, Viognier', Western Cape, South Africa, 2023 (ve) £30.00

Taste: Ripe blueberries, black cherry and a savoury, herbal, smoky finish

Nose: Perfumed aromas of red and dark fruits with violet floral notes and garrigue herbs

Character: A rich, well-rounded red with fruity aromas and spice complexity

Suggestions: Canapés, red meat dishes, charcuterie, cheese

ABV: 14%

Tempranillo, Tunante, Rioja, Spain 2024 (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 cheese

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%

Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023 (ve) £36.00

Taste: Silky, smooth with cherry and blueberry flavours and a touch of dried herbs

Nose: Ripe red berries, strawberry, raspberry, with an aromatic floral note of violet

Character: The perfect spring and summertime red, light and vibrant with juicy red fruits

Suggestions: Charcuterie, canapes, meaty fish dishes and lighter red meat dishes

ABV: 13%

Languedoc 'Saint Christol', Domaine Saint Sophie, Languedoc, France 2022 (ve) £38.50

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

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 £46.00

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, £51.00
Burgundy, 2022 (ve)

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, 2023 (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, £68.00
Loire, France 2023 (ve)

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, £69.50
France 2023

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 2023 £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%

Vacqueryas, 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 Chalonnaise, 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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MOCKTAILS

£9.00

Price per mocktail, minimum order of 15 mocktails

Chai Star

Black Tea, Ginger Beer, Chai Spice Syrup with Star Anise & Cinnamon Garnish

I Beg Your Garden

Seedlip Garden 108, Apple Juice, Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic

Pentire Sunset Spritz

Infused with Blood Orange, Sea Rosemary and Oakwood, with light Tonic, Bay Leaf, Orange Garnish

Pentire Chilli Margarita

Pentire Adrift, Agave, Fresh Lime Juice, Chilli Syrup and a Tajin and Lime Garnish

COCKTAILS, per glass (bar service only)

£12.00

Price per cocktail, minimum order of 30 cocktails

Classic Spritz

Made with a choice of Limoncello, Aperol or Campari with DOC Prosecco and Soda Water.

Negroni

London Dry Gin, Sweet Vermouth, Campari, Orange

Spiced Negroni

Rock Rose Gin infused with Festive Spice, Red Bitters and 'In The Loop' Vermouth

Lychee Love

Doghouse Distillery Vodka, Lychee Juice, Lychee Liqueur, Coconut Syrup, Lime Juice

Temple Margarita

Silver Tequila, Orange Liqueur, Lime Juice, Salt

Temple Spiced Margarita

Jalapeno infused Silver Tequila, organic Agave Syrup, Fresh Lime Juice, Sea Salt

Rum Old Fashioned

Market Row Rum from Brixton Distillery infused with Cardamom, Bitters and Sugar

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PREMIUM BAR EXPERIENCES

Elevate your event with our two hour, Premium Bar Experiences, offering expertly crafted drinks and curated selections to suit every occasion. Whether you prefer a refined Gin Bar, a refreshing Spritz Bar, or a bespoke Cocktail Bar, each experience is designed to bring a touch of luxury to your gathering. Priced per person, for a two hour reception, these packages ensure your guests enjoy a high-quality bar service tailored to your event's style. Low and no alcohol options available on request.

GIN BAR £50.00

Maximum three cocktails per bar

- Bombay Sapphire, Hendricks, Whitley
- Neil Flavoured Gins, Chase Pink
- Grapefruit & Pomelo



SPRITZ BAR £60.00

Maximum three cocktails per bar

- Limoncello, Aperol, Campari, Hugo,
- Pentire Coastal Mocktail, Lim-non-cello
- Mocktail



COCKTAIL BAR £60.00

Maximum three cocktails per bar

- Margarita (Spiced & Classic), Lychee Love,
- Negroni, Pimms, Classic Spritz,
- Rum Old Fashioned, Spiced Negroni



Minimum of 100 persons, per bar.

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BOTTLED BEERS

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

DIGESTIVES

Courvoisier VS (70cl)	£97.00
<i>By the glass</i>	£5.50
Armagnac (70cl)	£116.00

SHERRY

Bodegas Juan Victor Manzanilla NV 50cl - 15% ABV	£45.00
Hildago Amontillado Napoleon NV 50cl - 17.5% ABV	£55.00

PORT

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

SPIRITS

All spirits are served as a 25ml measure

Absolut Vodka	£5.50
Grey Goose	£7.50
Bombay Sapphire	£6.50
Hendrick's Gin	£5.50
Roku Gin	£6.50
Chase Gin	£6.50
Bacardi Carta Blanca	£5.50
Captain Morgan Spice Gold Rum	£5.50
Jack Daniel's	£5.50
Glenfiddich Whisky	£7.00
Laphroaig 10 Year Old	£7.50



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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 (250ml)	£4.00
Karma Summer Orangeade (250ml)	£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
Apple Juice (per litre)	£9.00
Orange Juice (per litre)	£9.00
Cranberry Juice (per litre)	£9.00
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



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