

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 8th December, 2025

SOUP

Soup 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

Dingley Dell Pork, Apple Cider and Winter Vegetable Stew and Camp Potatoes £15.95

Pan Fried Chalk Stream Trout with Panzanella Salad £15.95

Mushroom and Thyme Vegetarian Sausages with Red Onion Gravy and Champ Potatoes (v) £12.50

Served with a choice of:

Roast Potatoes with Rosemary (ve, gf)
Champ Potatoes (ve, gf)

Purple Broccoli and Kale (ve, gf)
French Beans 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

£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
INNER
TEMPLE

Christmas Lunch

Join us at the Inner Temple Hall for Lunch
on Tuesday 9 December
between 12.15 - 2.30pm
(Last sitting at 1.45pm)
£45.00 per person

Menu includes 3 courses with 1/2 a bottle of wine or soft drink equivalent per person

STARTER

Mushroom and Chestnut Soup

Caraway Sourdough Crouton, Tarragon Oil (ve)

Gluten free available on request

MAIN COURSE

Please choose from the selection below:

Butternut Squash, Lentil and Almond Wellington

Celeriac Jus (ve)

Pan Fried Stone Bass

*Tomato, Caper and Pepper Fondue,
Burnt Butter and Shallot Hollandaise*

Lightly Smoked Norfolk Bronze Turkey, Sausage Stuffing and Streaky Bacon Ballotine

Cranberry and Balsamic Pan Gravy

SIDES

Maris Piper Roast Potatoes (v)

Rapeseed, Maldon Sea Salt, Black Pepper

Roasted Carrots and Parsnips (v)

Maple Syrup and Nigella Seeds

Sautéed Sprouts and Chestnuts (v)

Braised Red Cabbage

Barolo Vinegar, Red Currant Jelly

DESSERT

Black Cherry and Amaretto Christmas Pudding

*English Custard and Brandy Butter**

Gluten free, vegan and alcohol-free puddings available on request

British Cheeseboard (v)

Damson Jam and Crackers

Mini Mince Pies

Gluten free and vegan available on request

Selection of Fruits

Coffee



If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.
Menus are subject to change.
(v) denotes vegetarian. (ve) denotes vegan dish. (gf) denotes gluten-free. * denotes contains alcohol.
All prices quoted are inclusive of VAT and subject to change.
Full prepayment required at time of booking

September 2025

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 10th December, 2025

SOUP

Soup du Jour (*ve, contains celery*) £5.30

ROAST OF THE DAY

Roast Crown of Balham Free Range Chicken and Pan Gravy (*gf*)
Served with Bread Sauce, Pigs in Blankets, Sage and Onion Stuffing £17.50

MAIN COURSES

Carbon Neutral Aged Beef Goulash, Sour Cream, Pickled gherkins (*gf*) Potato and Rosemary
Sourdough £15.59

Baked Sea Bass, Creamed Leeks and Silver Skin Onions with Dill Oil Dressing £15.59

Four Cheese Tortellini and Tomato and Basil Sauce with Garlic Bread and Mixed Salad (*v*) £12.00

Served with a choice of:

Roast Potatoes with Sea Salt and Cracked Pepper
(*ve, gf*)
Braised Wild Rice (*v, gf*)

Steamed Pak Choi with Chilli Dressing (*ve, gf*)
Roast Broccoli (*ve, gf*)

DESSERTS

£7.00

Chef's Choice of Dessert

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 11th December, 2025

SOUP

Soup du Jour (ve) £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

Tandoori Cob Chicken Leg Marsala

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

Baked Coley with Roasted Mixed Peppers, Tomato Fondue (gf) £15.95

Coconut and Tomato Dhal, Peas, Peppers

Served with Mango Chutney, Lime Pickle, and Brinjal Pickle (ve, gf) £12.00

Served with a choice of:

Roasted New Potatoes with Toasted Sesame (ve,
gf)

Channa Aloo (ve, gf)

Poppadoms (ve)

Naan Bread (ve)

Vegetable Samosa (ve)

Onion Bhaji (ve, gf)

Cumin Spiced Pilau Rice (ve, gf)

Roasted Carrots with Caraway Seeds (ve, gf)

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Chef's Choice of Desserts

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CHEESE

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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 December, 2025

SOUP

Soup du Jour (ve) £5.30

ROAST OF THE DAY

Henson's Slow Cooked Salt Beef, Dill pickle, Yellow Mustard, Sauerkraut (gf) and a Bagel £17.50

MAIN COURSES

Chip Shop Battered Jumbo Sausage £15.95

Saveloy £15.95

Chip Shop Beer Battered Cod £15.95

(Gluten-Free Breadcrumbs Available Upon Request)

Wholetail Scampi £15.95

Beer Battered Halloumi with Sriracha Mayonnaise and Mixed Leaf Salad (ve) £12.50

Served with a choice of:

Steamed Parsley Potatoes (ve, 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)

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