



THE HONOURABLE SOCIETY OF
THE INNER TEMPLE
SPRING/SUMMER MENU

April 2026 - September 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 menus that celebrate the best of seasonal British produce, 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's autumn winter menu showcases a modern, seasonal approach, 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. Our 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, ideal for themed parties and special celebrations, bringing a bespoke and elevated touch to any occasion. We also offer an evolving range of low and non-alcoholic options, ensuring there is something for everyone to enjoy.



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 2026. 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 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

SUSTAINABILITY PLEDGES 2026

inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause-friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.



We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

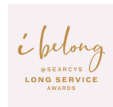
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We are a 2025 'Only a Pavement Away' Top employer.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.



10 graduates from Hotel School are currently working in our business.



We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood.



Committed to only using Wild Farmed flour in all our onsite cookery.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



We champion lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our signature menus.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We only use British RSPCA-assured fresh milk.

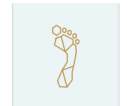


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



We measure and set ourselves annual targets to reduce the carbon impact of our purchased goods and services (Scope 3).



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

REFRESHMENTS

Enjoy our selection of teas, including English Breakfast, green, and herbal teas, as well as filtered coffee from Notes, with decaf options available.

Tea and Coffee	£6.60
Tea, Coffee and Biscuits	£7.25
Tea, Coffee and a Selection of Cocktail Danish Pastries	£8.75
Tea, Coffee and a Selection of Cakes	£11.75
Tea, Coffee and a Selection Scones, Clotted Cream, Preserves	£11.00
Fresh Fruit Bowl	£7.15
Organic Apple and Summer Berries Juice (750ml)	£10.00
Organic Lemon Refresher Juice (750ml)	£10.00
Organic Rhubarb Refresher Juice (750ml)	£10.00
Elderflower Cordial with Sparkling Water (per litre)	£9.50
Jug of Apple, Orange, Cranberry or Pineapple Juice (per litre)	£9.50
Filtered Still and Sparkling Water (750ml)	£3.45
Bottled Still and Sparkling Mineral Water (750ml)	£4.75

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 watchful 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 reputation for delivering exceptional customer service, 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

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™



BREAKFAST

All our Breakfast Menus are served with Tea, Coffee and a Selection of Juices.

HEALTHY BREAKFAST

£25.90

- 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

£21.50

- Mini Croissant, Mini Pain au Chocolat, Mini Pain au Raisin
- Fruit Salad
- Yoghurt and Granola
- Freshly Baked Bread
- Preserves (v)

SIMPLE ENGLISH BREAKFAST

£20.50

- Bacon Brioche Bap
- Free Range Egg and Mushroom Bap (v)
- Cumberland Sausage Brioche Bap
- Portobello Mushroom, Spinach and Beetroot Bap (ve)

FULL ENGLISH BREAKFAST

£30.00

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

£30.00

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

£4.50 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

£6.65

Select two options:

- *Flax Seed*
- *Strawberry, Banana, Chia Seed*
- *Berry*
- *Spinach and Cucumber*
- *Mango, Lime and Açai Fruit*



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If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.

Menus are subject to change.

All prices quoted are per person, exclusive of VAT and subject to change.

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

CATERING PACKAGES

All inclusive catering packages with refreshments and lunch for seamless daytime meetings or conferences.

CATERING PACKAGE 1 - For the 1st and 3rd floor £46.50

- 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 £74.50

- 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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FINGER FOOD

Selection of hot and cold Finger Food items

Two items	£13.25
Four items	£26.50
Six items	£39.75
Additional items	£6.60

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	£12.15
Four items	£24.25
Six items	£36.00
Additional items	£6.15

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, Tempeh, Salsa Matcha, Al Ajillo Corn Tostada (ve, gf)

FISH

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

MEAT

- Hereford Beef Slider, Cheddar Cheese Sauce, Caramelised Onions, Gochujang Mayonnaise, Dill Pickle
- 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)
- Rainbow Heritage Garden Patch Crudités Pots, Houmous, Za'atar (ve, gf)
- Barber's Cheddar Shortbread, Whipped Mascarpone, Sun Blush Tomato, Red Onion Jam (gfa)
- Crushed Smoked Cannellini Beans, Courgette, Aubergine, Butternut Squash, Sourdough Bruschetta (ve, gfa)
- White Lake Goat's Curd, Beetroot Chutney, Burnt Pickled Onion, Dark Bran Toast (gfa)

FISH

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

MEAT

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

DESSERT

- Fruit Kebabs, Dark Chocolate Dipping Sauce (ve)
- Chef's dessert of the day

Sample items:

- *Peanut Butter Cupcakes*
- *Vegan Eton Mess*
- *Vanilla Choux Bun*
- *Mini Red Velvet Cake*



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FORK BUFFET

Our Fork Buffets are suitable for a standing or a seated buffet lunch or supper.

2 COURSE MENU

£51.75

Select three main dishes¹ and a dessert of your choice.

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

¹ Please select one dish from each category - meat, fish and vegetarian.

CHEF'S CHOICE - 2 COURSE MENU

£48.50

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

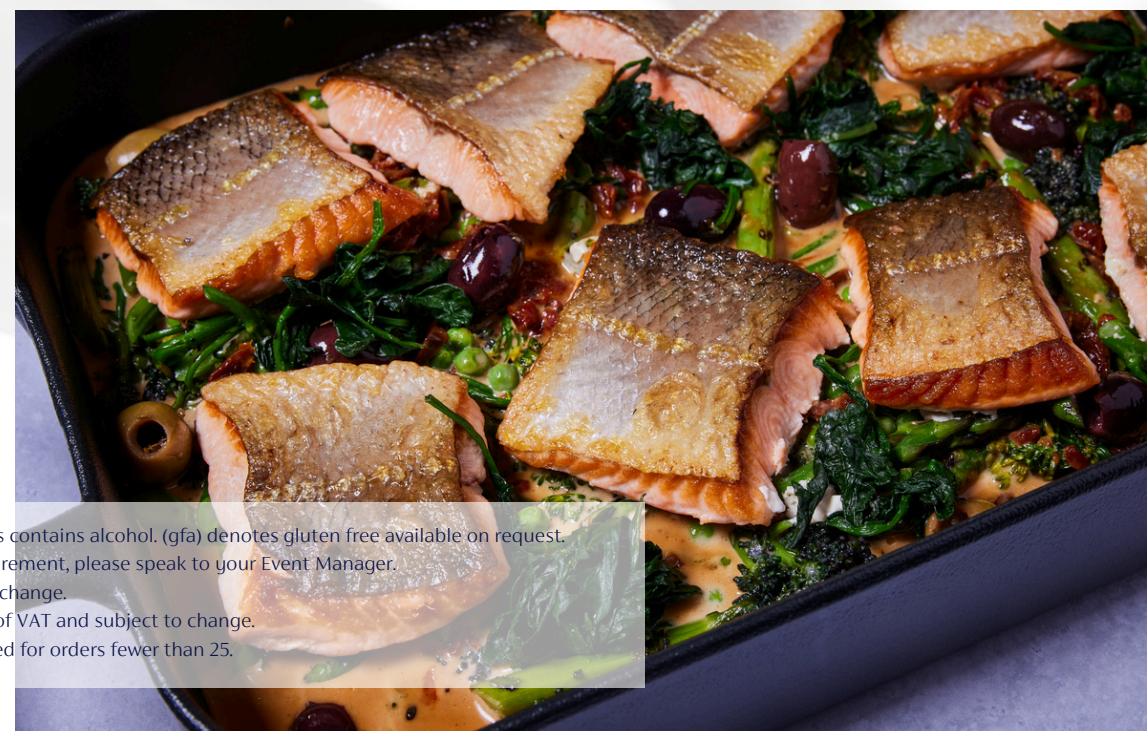
- Roasted Harissa-Spiced Cauliflower, Preserved Lemon Freekeh, Tomato Sauce (ve, gf)
- Vegetable Tempura, Sticky Rice, Ponzu Chilli Dressing (v)
- Coconut and Coriander Dhal, Poppadoms with Onion Bhaji, Brinjal Pickle (ve)
- Asparagus and Ricotta Ravioli, Courgette Ribbons, Toasted Pine Nuts, Brown Butter, Lemon and Sage Dressing
- Korean Mushroom Bulgogi, Korean Fried Rice, Pickled Daikon, Kimchi Slaw (ve)

FISH

- Lightly Cured Cornish Hake, Warm Salad of Peas, Broad Beans and Runner Beans, Lemon Verbena Velouté (gf)
- Goan Fish Curry, Green Coriander Rice, Mango Tamarind Chutney, Brinjal Pickle with Naan Bread (gfa)
- Baked Sea Bass, Provençal Vegetables, Jersey Royals, Lovage Pesto (gf)
- Thai Fishcake, Steamed Jasmine Rice, Smashed Thai Cucumber Salad, Chilli Jam

MEAT

- Roast Cob Chicken, Tarragon, Confit Fennel, Pearled Spelt, Lemon, Garlic and Tarragon Jus
- Bengali Pork Curry, Jeera Rice, Pineapple Chutney and Mini Cauliflower Pakora
- Beef Shin Cannelloni, Heritage Carrots, Tenderstem Broccoli, Roasted Red Pepper Sauce, British Seed Crumb
- Street Kart Chicken, Lebanese Saffron Rice, Romaine Lettuce and Tomato, Tahini Yoghurt Dressing, Masala Hot Sauce with Flatbread



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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 Wedges (gf)
- Gratin Dauphinoise (ve)
- Parmentier Potatoes, Roast Garlic, Confit Onions (ve)
- Patatas Bravas, Roast Garlic Aioli (v, gf)
- Harissa Spiced Couscous (ve)

SALADS

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

- Broccoli Stalk Remoulade, Blacksticks Blue Cheese, Sweet Chilli Walnuts (gf)
- Heritage Baby Gem Caesar, Sourdough Garlic Croutons
- Squash, Puy Lentils, Chickpeas, Broad Beans, Chilli and Tomato Dressing (gf)
- Beetroot Labneh, Breakfast Radish, Watercress and Dukkah (gf)
- Kosambari (Indian Pulse Salad) (gf)
- 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.

- Pistachio Tiramisu (v)
- Plant Based Peach and Verbena Panna Cotta (ve)
- Peach and Almond Frangipane (v)
- Summer Fruit and Mint Eton Mess
- Lemon and Passion Fruit Posset with Raspberry Compote (gf)
- Mint and Chocolate Tart with Vanilla Chantilly

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

£40.00

WORKING LUNCH SELECTION

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

EXTRA BITES

£6.00 per item

Add on extra bites for your guests to enjoy:

- 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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SANDWICHES

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.

CLASSIC SELECTION

£20.90

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

Sample Menu

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

PREMIUM SELECTION

£30.80

- Selection of Premium Sandwich fillings and Artisan Breads
- Chef's Choice of two Hot Finger Food Items
- Vegetable Crudites and Houmous Pots
- Fresh Fruit Skewers
- Tea, Coffee, Juice and Filtered Water

Sample Menu

- Houmous, Toasted Chickpeas, Roast Cumin Carrots, Harissa Dressing, Wrap (ve)
- Buffalo Mozzarella, Heritage Tomatoes, Lovage Pesto, Radicchio, Focaccia Bap (v)
- 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

Looking to enhance your menu?
Why not add in our Sushi platter

SOMETHING SWEET

£5.50

Upgrade and include a dessert for your guests

- Passion Fruit Macaron
- Hazelnut and Cherry Slice
- Mars Bar Cake



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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. £59.00

SAVOURY

- Wye Valley Asparagus, 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
- Selection of Macarons
- Polenta, Almond and Lemon Cake Bites, Whipped Tonka Bean Mascarpone
- Whisky Dundee Cake*

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 £7.50
- Glass of House Champagne £12.50



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CANAPÉS

Selection of hot and cold Canapés:

Four Canapés	£22.50
Six Canapés	£33.00
Eight Canapés	£37.25
Additional Canapés	£6.50

Enhance your reception by offering a combination of:
Three Canapés and three Bowl Food items £50.75

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	£20.85
Six Canapés	£30.25
Eight Canapés	£37.20
Additional Canapés	£6.00

Combine with Chef's Choice Bowl Food £46.75
Three Canapés and three Bowl Food items

HOT CANAPÉS

VEGETARIAN

- Pea, English Feta Buckwheat Arancini, Carrot and Lemongrass Ketchup (v)
- Asahi Beer* and Black Sesame Tenderstem Broccoli Tempura, Spicy Japanese Kewpie Mayonnaise (ve)
- Potato and Onion Frittata, Romanesco Sauce, Saffron Shallots (v, gf)
- Fava Bean Falafel, Jalapeño Hummus, Crispy Kale, Ras el Hanout (ve, gf)

FISH

- King Prawn Croquette, Saffron Aioli
- Seared Queen Scallop, Pea Purée, Seaweed Tartare, Keta Caviar (gf)
- Market Fish and Mushy Peas Fishcake, Amalfi Lemon, Capser Aioli (gfa)

MEAT

- Leghorn Mini Chicken Kiev, Tarragon Butter, Wild Garlic Aioli (gfa)
- Lake District Confit Pork Belly, Spring Peas and Apple Salsa
- Cumbrian Lamb Shepherd's Pie Croquette, Pickled Samphire



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Menus are subject to change.

All prices quoted are per person, exclusive of VAT and subject to change.

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

COLD CANAPÉS

VEGETARIAN

- Fresh Asparagus, Sun-dried Tomato and Black Olive on Ficelle (v)
- Grilled Artichoke, Houmous and Chickpea on Herb Crostini (v)
- Courgette and Pine Nut Omelette with Marinated Roast Peppers (v)
- Caviar d'Aubergine on Rosti Potato (ve, gf)
- Crunchy Vegetable Pancake Roll, Hoisin Sauce (ve)

FISH

- Smoked Salmon Tartare on Bagel Base, Lemon Zest
- Quail Egg and Tomato on Baguette, Tuna Tapenade
- Chalk Stream Trout, Avruga Caviar, Pea Crumpet, Pea Shoot

MEAT

- Peking Duck Spring Roll, Hoisin Sauce
- Smoked Chicken Mousse, Herb Naan, Mango Chutney
- Roast Beef, Yorkshire Pudding, Horseradish Cream

DESSERT CANAPÉS

- Mini Key Lime Pie with Whipped Crème Fraîche (v)
- Passion Fruit and White Chocolate Macaron (v)
- Coffee and Dark Chocolate Tartlets (ve)



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

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 £36.00
Five bowls including a dessert £43.00
Additional bowls £8.50

Enhance your reception by offering a combination of:
Three Canapés and three Bowl Food items £50.75

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 £35.50
Five bowls including a dessert £41.50
Additional bowls £8.00

Combine with Chef's choice Canapés £46.75
Three Canapés and three Bowl Food items

SERVED HOT

VEGETARIAN

- Korean Fried Cauliflower, Crunchy Asian Cabbage Slaw (ve)
- Pea and Shallot Ravioli, Tomato Salsa, Lemon Oil, Dehydrated Olive Crumb, Vegan Parmesan (ve)

FISH

- Tandoori Tiger Prawns, Seafood Tikki, Fried Crispy Shallots, Coriander and Mint Chutney (gf)
- Fish and Chips, Tempura Battered Cod, Triple Cooked Chips, Pea Purée, Tartare Sauce

MEAT

- Tandoori Cob Butter Chicken, Green Coriander Basmati Rice, Onion Bhaji, Mango Gel, Toasted Cashews
- Ibérico Ham Croquette, Chickpea, Spinach and Smoked Paprika, Lemon and Saffron Aioli
- Lamb Merguez Sausage, Sweet Potato Puree, Harissa Fire Roasted Peppers



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SERVED COLD

VEGETARIAN

- Courgette Carpaccio, Basil Pesto, Lemon (ve)
- Nutbourne Heritage Tomatoes, Panzanella Salad (v)
- Godminster Aged Cheddar Custard, Wye Valley Asparagus, Sun Blushed Cherry Tomato, Cheddar Frico (v)

FISH

- Torched Cornish Mackerel, Lemon and Dill Pearl Barley, Dill Emulsion, Pickled Compressed Cucumber
- ChalkStream Trout Rillette, Fennel and Caper Salad, Sourdough Crisp

MEAT

- Vadouvan Spiced Coronation Chicken, Black Rice, Smoked Almonds, Golden Raisins
- Longhorn Corned Beef, Mustard, Jersey Royal Potato, Pickled Button Onions

DESSERT

- Vanilla Profiteroles with Salted Caramel Sauce (v)
- Flourless Chocolate Slice and Vanilla Whipped Mascarpone (v, gf)
- Coconut and Raspberry Ripple Rice Pudding (ve)
- Passion Fruit Tart and Italian Meringue (v)

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FINE DINING

Your chosen menu will be the same for all guests.
Please choose one starter, one main course and one dessert

£76.50

Inner Temple Bread Selection

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

STARTERS

- Barfoots Grilled Asparagus, Piccolo Cherry Tomatoes, Godminster Cheddar Custard, Cheddar Frico, Parsley Pesto (v)
- ✿ *Vinho Verde, Zela, Casal de Ventozela, Portugal, 2024 (ve)*
- Green Pistachio and Fava Bean Falafel, Broad Bean Houmous, Grilled Courgette Ribbons, Guindillas (ve, gf)
- ✿ *Picpoul de Pinet, Terre d'Éole, Languedoc, 2024 (ve)*
- Wasabi Chalk Stream Trout Gravavlax, Buttermilk, Cucumber, Radish
- ✿ *Chenin Blanc, Vouvray Sec, Domaine Boutet Saulnier, Loire Valley, France, 2023 (ve)*
- Hot Smoked Salmon, Wasabi Caviar, Avocado, Smoky Cucumbers, Pickled Carrot and Daikon, Crème Fraîche
- ✿ *Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2023 (ve)*
- Rose Veal Tonnato, Wild Rocket, Capers, Anchovies
- ✿ *Gavi di Gavi, Tenuta Cappalotto, Piedmont, Italy, 2024 (ve)*
- Leghorn Chicken and Pork Terrine, Lemon, Fennel and Quince Aioli, Wild Farmed Sourdough
- ✿ *Chardonnay, Domaine Sève, Pouilly-Fuissé Terroirs, Burgundy, France 2022*

MAIN COURSE

- Lentil Dhal, Cauliflower, Spinach, Onion Bhaji, Coconut Yoghurt (ve)
- ✿ *Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2023 (ve)*
- Potato and Onion Tortilla, Romanesco Sauce, Piquillo Peppers, Slow Roast Tomato, Charred Gem Lettuce (v)
- ✿ *La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023 (ve)*
- Cornish Cod, Crushed New Potatoes, Salad of Peas, Broad Beans and Pearl Onions, Verbena Beurre Butter Sauce
- ✿ *Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023 (ve)*
- Kent Coast Wild Seabass, Provençal Vegetables, Jersey Royals, Parsley Pesto
- ✿ *Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022 (ve)*
- Salt Marsh Lamb Rump, Shepherd's Pie Croquette, Ratatouille, Mint Jus (£5.00 supplement)
- ✿ *Shiraz Sidewood Estate, Adelaide Hills, 2024 (ve)*
- Guinea Fowl Two-Ways: Pan-fried Breast and Hachis Parmentier, Sweetcorn Purée, Mushrooms, Charred Spring Onions, Baby Fennel, Masala Jus
- ✿ *Nardi Viticoltori, Chianti Classico DOCG, Tuscany, Italy, 2021 (ve)*

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DESSERT

100ml pairing wines

- ✿ *La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2023* £5.25
- ✿ *Château Grand Jauga, Sauternes, France, 2018* £7.50

- Apricot Tart (v)
- Lemon Tart, Raspberries, Crème Fraîche (v, gfa)
- Pistachio, Elderflower and Strawberry Pavlova (v, gf)
- Raspberry Tart and Soursop Sorbet (ve)
- Basque Cheesecake, Sour Cherry Compote, Hazelnut Tuile
- Chocolate and Espresso Delice, Honey Poached Apricots, Crème Fraîche
- Individual Cut Fruit Plate, Tonka Bean Syrup, Digestive Biscuit, Clotted Cream Sable (ve)
- Individual Cheese Selection, Smoked Tomato Chutney, Leafy Celery, Dried Fig Roll and Apricots

Coffee and Chocolates

UPGRADE OPTIONS

AMUSE-BOUCHE

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

£6.50

SORBETS

Chosen as a palate cleanser or as a fourth course:

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

£5.00

SELECTION OF CHEESE

£15.00

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

PORT PAIRING

£6.00

- ✿ - 75ml pairing
- Quinta Silveira, Reserve Ruby Port, Douro, Portugal*



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SNACKS

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

NIBBLES

- Olives, Cheese Straws £6.00
- Olives, Cheese Palmiers, Tempura Seaweed £11.50

INDIAN SAVOURIES

- Selection of Indian Snacks: £21.00
- Tandoori Chicken Tikka Skewers and Tandoori Paneer Tikka Skewers
 - Vegetable Samosas, Onion Bhajis, Mini Poppadoms with a selection of Chutneys and Pickles

STATIONS

PIE STATION Pies based on two per person £16.00

- 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 £21.00

- Selection of Mini Sliders:
- Hereford Beef, Monterey Jack Cheddar, Relish
 - Classic Fish Finger Sandwich or Bap, Monterey Jack Cheddar, Tartare 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 £8.75
 - Cumberland Sausage Brioche £8.75
 - Free Range Hen's Egg and Mushroom Brioche (v) £9.65
 - Field Mushroom and Spinach, Beetroot Bap (ve) £10.75
 - Triple Cooked Chips £5.00
 - Smoked Paprika, Sea Salt or Truffle Mayonnaise

Cheeseboard and Breads (v) £18.00
Served Buffet Style

Charcuterie and Cheeseboard with Traditional Condiments £22.00
Served Buffet Style



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OUTDOOR DINING



OUTDOOR CANAPÉS

Selection of hot and cold Canapés:

Four Canapés	£26.85
Six Canapés	£38.75
Eight Canapés	£50.90
Additional Canapés	£6.70

Enhance your reception by offering a combination of:
Three Canapés and three Bowl Food items £50.75

CHEF'S CHOICE

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Four Canapés	£24.75
Six Canapés	£36.50
Eight Canapés	£43.50
Additional Canapés	£6.20

HOT CANAPÉS

VEGETARIAN

- Porcini Mushroom Arancini, Black Garlic and Truffle Aioli, English Parmesan (v)
- Spiced Vegetable Samosa, Coronation Mayo, Crispy Mango, Coriander (ve)
- Patatas Bravas, Saffron, Aioli, (ve, gf)
- Shiitake Mushroom Charcoal Gyoza, Ssamjang Mayonnaise (ve)

FISH

- Salt and Pepper Squid, Oyster Sauce, Crispy Seaweed
- Market Fishcakes, Pea Purée, Lemon Tartare Sauce, Pea Shoot
- Lemongrass Chilli Prawns, Gochujang Mayo

MEAT

- Hickory Smoked BBQ Brisket Bites, Chipotle Lime Mayo, Crispy Fried Shallots
- Suffolk Chorizo Dolce, Roast Garlic and Saffron Aioli (gf)
- Moroccan Lamb Sausages, Harissa Spiced Hot Honey Glaze
- Mini Chicken Kiev, Parsley Cream Cheese, Red Pepper Ketchup (gfa)



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COLD CANAPÉS

VEGETARIAN

- Fresh Asparagus, Sun-dried Tomato and Black Olive on Ficelle (v)
- Grilled Artichoke, Houmous, Chickpea on Herb Crostini (v)
- Courgette and Pine Nut Omelette with Marinated Roast Peppers (v)
- Caviar d'Aubergine on Rosti Potato (ve) (gf)
- Hoisin, Crunchy Vegetable Pancake Roll (ve)

FISH

- Smoked Salmon Tartare on Bagel Base, Lemon Zest
- Quail Egg and Tomato on Baguette, Tuna Tapenade
- Chalk Stream Trout, Avruga Caviar, Pea Crumpet, Pea Shoot
- Potted Shrimp, Toasted Bread

MEAT

- Peking Duck Spring Roll, Hoisin Sauce
- Smoked Chicken Mousse, Herb Naan, Mango Chutney
- Roast Beef, Yorkshire Pudding, Horseradish Cream
- Parma Ham and Parmesan on Ciabatta

DESSERT CANAPÉS

- Classic Carrot Cake
- Strawberries and Cream Cheesecake
- Coconut and Vanilla Macaron



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OUTDOOR BOWLS

The Bowl Menu has been designed for food items to be passed around to your guests, in either bowls or as pick up items.

Four items £45.00
Additional items £10.00

Enhance your reception by offering a combination of: £50.75
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 items £42.00
Additional items £9.50

VEGETARIAN/PLANT BASED

- Korean BBQ Fried Smoked Tofu, Firecracker Stir Fried Rice, Pickled Daikon (ve)
- Potato, Spinach and Onion Tortilla, Piquillo Peppers, Romesco Sauce, Garlic Aioli (v)
- Lebanese Sumac Spiced Halloumi, Red Onion, Courgette, Pepper and Aubergine Skewer (v, gf)
- Pea and Shallot Ravioli, Wye Valley Asparagus, Peas and Broad Beans (ve)

FISH

- Blackened Old Bay Southern Fried Coley Slider, Sweet and Sour Cucumber, House Slaw, Lemon Aioli, Cream Bun, Sweet Potato Fries (gfa)
- Tandoori Cornish Cod Masala, Black Emperors Dahl, Brinjal Pickle, Saag Aloo, Naan Bread (gfa)
- Lightly Cured Cornish Hake, Minestrone of Summer Vegetables, Sicilian Lemon Orzo, Tenderstem Broccoli, Lovage Pesto (gfa)
- Thai Salmon and King Prawn Cakes, Coconut Jasmine Rice, Thai Green Beans and Thai Chilli Jam

MEAT

- Hereford Flame Grilled Beef Slider, Maple Bacon, Monterey Jack Cheddar, Caramelised Onions, Cream Bun, Paprika French Fries
- Korean Fried Chicken Slider, BBQ Glaze, Iceberg Lettuce, Gochujang Mayonnaise, Kimchi Dusted Tater Tots, Asian Pickles
- Indonesian Style Coconut Suffolk Chicken Satay, Peanut Sambal
- Herdwick Lamb Kofta, Tabbouleh, Tahini Yoghurt, Masala Hot Sauce

SALAD BOWLS

- Bombay Sweet Potato, Baby Spinach, Charred Sweetcorn, Onion Bhaji Crumbs, Mint Raita and Coriander Yoghurt (ve)
- Corn-fed Popcorn Chicken Caesar Salad, Jammy Quail Egg, Sourdough Croutons
- Classic Tuna Niçoise Salad

DESSERTS

- Orange Curd, Raspberry Compote and Italian Meringue Pots (v)
- Coconut Panna Cotta, Kentish Poached Gooseberry and Elderflower Pots (ve)
- Marshfield Farm Ice Cream (speak to your Event Manager for this year's flavours)
- Withers Farm Strawberries and Cream (ve option available on request)
- Macerated Tropical Fruit Skewers, Passion Fruit, Tonka Bean Syrup (ve)

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Menus are subject to change.

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

OUTDOOR BBQ STYLE

Our BBQ-style menu combines bowl food with food stalls to create a relaxed and sociable dining experience, with freshly prepared dishes served throughout the reception.

The price is based on a minimum of 100 guests and includes all items below. £65.00

BOWLS

- Cajun Blackened BBQ Salmon, Dirty Rice, Fire Roasted Tenderstem Broccoli
- Kansas Style BBQ Chicken, Charred Sweetcorn and Black Beans
- Orzo, Pea, Broad Bean and Courgette Risotto, Vegan Feta, Lemon Pangrattato (ve)

FOOD STALLS

- Spinach and Kale Falafel Burger, Smoked Applewood Cheese, Rainbow Harissa Slaw, Garlic and Tahini Mayo (ve)
- Beef Burger, Ibérico Pulled Pork, Monterey Jack Cheddar and Dill Pickle

SIDES & SALADS

Pick 3 items from the selection below:

- Paprika Dusted Potato Wedges (v)
- Old Bay Spiced Roast Sweet Potato, Green Beans and Charred Kale
- Creamy Cajun Slaw, Lime and Coriander
- Heritage Gem Caesar Salad
- Jalapeño Cornbread

DESSERTS

- Mango and Passion Fruit Cheesecake Pots
- Strawberries and Cream



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Menus are subject to change. Alternative guest numbers available on request.

All prices quoted are per person, exclusive of VAT and subject to change.

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

OUTDOOR FOOD STALLS

Outdoor food stalls create an interactive dining experience, with dishes prepared live bringing moments of theatre to the event. Available as an upgrade to the outdoor dining menus for a minimum of 100 guests, with a choice of up to one classic stall, one signature stall and one dessert stall.

CLASSIC STALLS

£22.50

HOT CHORIZO SANDWICHES

Hot Chorizo, Buffalo Mozzarella, Wild Rocket, Piquillo Peppers, Garlic Aioli (Vegetarian option available)

THE GYROS PROJECT

Chicken and Falafel Gyros, Oregano Fries, Tzatziki, Mediterranean fillings

LOS TACOS

Authentic Mexican Tacos -
Mushroom al Ajillo, Camarones Enchilados Chilli Prawn Tacos or Slow-cooked Pulled Chicken Tinga Tacos

CARDINIS CAESAR SALAD

Classic Caesar Salad with Heritage Gem Lettuce, Sourdough Croutons, Anchovy Dressing, Selection of Toppings

SIGNATURE STALLS

BERMONDSEY SMOKEHOUSE

£30.00

'London Smoke & Cure' Smoked Salmon, Pumpnickel, Avocado, Wasabi, Artisan Caviar

SUSHI

£35.00

Hand Rolled Sushi, Sashimi Grade Tuna and Salmon, Traditional Japanese Pickles, Wasabi, Soy Sauce

IBÉRICO & CHARCUTERIE

£35.00

Hand Carved Jamón Ibérico, Artisan Charcuterie, Spanish Cheese, Breads, Olives, Pickles and Quince

DESSERT STALLS

£10.00

ETON MESS

Meringue with Chantilly Cream, Elderflower Cream, Berry Compotes, Fruit Sauces, Fresh Mint and Vermicelli

BRITISH SUMMER TRIFLE

Sherry* Soaked Sponge with Berries, Custard Anglaise, Whipped Cream and Chocolate Sprinkles

WAFFLE AND CREPES

Fresh Waffles or Crêpes with Seasonal Fruits, Banana, Chocolate Chips, Maple Syrup, Nutella, Salted Caramel, Mini Marshmallows and Chocolate Vermicelli

BRITISH STRAWBERRIES AND CREAM

Kent Strawberries with Clotted Cream, Pimm's* Syrup Drizzle and Crushed Shortbread

TIRAMISU

Classic Coffee, Matcha, Pistachio, or Passionfruit and White Chocolate Tiramisu finished with Grated chocolate and a Tia Maria* syrup

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Menus are subject to change. Price are based on a minium of 100 and maximum 200 guests. Larger numbers available on request.

All prices quoted are per person, exclusive of VAT and subject to change.

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



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) £38.00
Aromas: Green apple, lime, honeysuckle, elderflower and a touch of honey
Character: Refreshing and crisp with nice complexity from 12 months ageing
Suggestions: Serve as an aperitif or with canapés
 ABV: <0.5%

Bolle Sparkling Rosé, La Mancha, Spain £48.00
Aromas: Ripe apple, apricot and strawberry with lemon zest, soft white florals and subtle vanilla spice
Character: A fine balance of stone, citrus, and tropical fruits with a refreshing crispfinish
Suggestions: Fish, cheese, white meat, and canapés
 ABV: <0.5%

Bolle Chardonnay, La Mancha, Spain £45.00
Aromas: Bright stone fruits with fresh citrus, soft white-florals and a hint of pineapple
Character: Refreshing and light with a soft mineral finish
Suggestions: A versatile wine that pairs well with fish, cheese, white meat and canapés
 ABV: <0.5%

Copenhagen Organic Sparkling Tea £44.00
Aromas: Jasmine, chamomile, bergamot, and citrus peel with a soft herbal edge
Character: Elegant and finely balanced with gentle sweetness, bright acidity, and a refreshing finish
Suggestions: Seafood, sushi, light vegetarian dishes, and fresh salads.
 ABV: 0%

SPIRITS 0% £7.00
 Served as a 50ml measure with your choice of tonic or soda.

Seedlip Garden 108 - Fresh and Botanical
Everleaf Forest - Earthy and Complex
Whitley Neill Rhubarb & Ginger - Crisp and Zesty
Pentire Adrift - Herbaceous and Refreshing

MOCKTAILS

Price per mocktail, minimum order of 15 mocktails £9.25

Limon-non-cello - <0.5%
Oddbird Blanc de Blanc, Fresh Lemon Juice, Simple Syrup, Soda
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 Tajín and Lime Garnish

APERITIVO

Crodino 0% (330ml) £7.00
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) £5.50



(ve) denotes vegan wine. Menus are subject to change.

All spirits are served as 25ml, except Martini, Port and Sherry served as 50ml.

If you or your guests are looking for a specific drink to serve, please speak to your Event Manager.

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WINE

SPARKLING WINE

House Champagne, Charles de Vercy, H.Blin NV (ve) £65.00

Aromas: Lemon zest, green apple, brioche, and biscuit notes

Character: Crisp and refreshing with balanced citrus and pastry aromas

Suggestions: Serve as an aperitif, with canapés, or cold dishes

ABV: 12%

Prosecco Frizzante, Rive della Chiesa NV (ve) £38.00

Aromas: Golden apple, pear, white peach, jasmine, and light citrus nuances

Character: Light and refreshing with delicate fruits and a floral finish

Suggestions: Aperitif receptions, seafood, and shellfish

ABV: 10.5%

Crémant de Bordeaux, Clémence, Bordeaux, France NV (ve) £48.00

Aromas: Grapefruit, white peach, citrus blossom, and a touch of French pastry

Character: Wonderfully balanced with fine bubbles and a dry, refreshing finish

Suggestions: Serve as an aperitif or with canapés

ABV: 12%

SPARKLING ROSE

Rosé Spumante, Fior Di Rosa, Bardolino Chiaretto Classico DOC (ve) £46.00

Aromas: Strawberry, raspberry, blossom and a hint of vanilla

Character: Wonderful complexity of berry fruits with a dry finish

Suggestions: Aperitif, shellfish, pasta, Thai and Asian cuisine

ABV: 12%



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WHITE WINE

Grillo, Eracles, Sicily, Italy, 2024 (ve) £30.00

Aromas: Peach, green apple, lemon, citrus blossom, and soft white florals
Character: Clean, crisp, and refreshing with a balance of citrus and stone fruits and a mineral finish

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

ABV: 13%

Vinho Verde, Zela, Casal de Ventozela, Portugal, 2024 (ve) £33.00

Aromas: Lemon zest, crisp apple, elderflower, and orange blossom
Character: Light, slightly spritzy and wonderfully refreshing with a moreish fruit character

Suggestions: Canapés, salads, seafood, and fish

ABV: 11.5%

Viognier, La Belle Étoile, Lumière, Pays d'Oc, France, 2023 (ve) £36.50

Aromas: Apricot, peach, bright citrus, and a hint of spice
Character: Beautifully balanced with a creamy texture and bright stoned fruits

Suggestions: Aperitif or lightly spiced dishes

ABV: 13%

Mount Brown, Sauvignon Blanc, New Zealand, 2024 (ve) £42.00

Aromas: Vibrant citrus, gooseberry, freshly cut grass, and hints of tropical fruit
Character: Crisp and refreshing with zesty acidity, delivering lively citrus and green fruit flavours and a clean, dry finish

Suggestions: Canapés, salads, shellfish, white fish dishes, goat's cheese

ABV: 12%

Picpoul de Pinet, Terre d'Éole, Languedoc, 2024 (ve) £45.00

Aromas: Lemon, lime zest, green apple, and subtle saline notes
Character: Light-bodied and lively with bright acidity, showcasing ripe citrus fruit and a clean, mineral-driven finish

Suggestions: Oysters, seafood platters, grilled fish, light salads

ABV: 12.5%

Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2024 (ve) £48.00

Aromas: Lemon, peach, apricot, honeysuckle blossom, and a mineral edge
Character: Unoaked style with great freshness and a delicate nutty finish

Suggestions: Salads, salmon, tuna, and grilled white meats

ABV: 12%

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ROSÉ WINE

La Belle Étoile, Celestial Rosé, Pays d'Oc, 2024 (ve) £33.00

Aromas: Strawberry, raspberry, and soft floral notes

Character: Crisp and refreshing with bright red berries and a clean, dry finish

Suggestions: Aperitif, salads, grilled vegetables, seafood, light pasta dishes

ABV: 12%

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2024 (ve) £42.00

Aromas: Strawberry, pink grapefruit, wildflowers, and fresh floral notes

Character: Refreshing and crisp with elegant minerality and a pale pink colour

Suggestions: Seafood, grilled fish and meat, young cheese, pizza, and summer vegetarian dishes

ABV: 12.5%

Château La Mascaronne, Côtes de Provence Rosé, Provence, 2023 (ve) £54.00

Aromas: Wild strawberry, peach, citrus peel, and subtle herbal notes

Character: Elegant and dry with delicate red fruit, refreshing acidity, and a refined mineral finish

Suggestions: Mediterranean dishes, grilled fish, seafood, salads, charcuterie

ABV: 13.5%

RED WINE

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

Aromas: Blueberries, black cherry, garrigue herbs and smoky notes

Character: A rich, well-rounded red delivering fruit-forward aromas and spice complexity

Suggestions: Canapés, red meat dishes, charcuterie, and cheese

ABV: 14%

Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy 2021 (ve) £35.00

Aromas: Red cherry, black cherry, dried cranberry, liquorice, star anise, dried herbs, and vanilla spice

Character: A wonderful blend of fruit and spice; an easy drinker with real complexity

Suggestions: Tomato-based dishes, grilled red and white meats, mezze and canapés

ABV: 13%

Pinot Noir, Reserva, Cumbres, Chile, 2024 (ve) £38.00

Aromas: Strawberry, raspberry, redcurrant, baking spice, and sweet vanilla

Character: Very smooth with ripe berry fruit and sweet oak spice

Suggestions: Grilled meats, chicken, or canapés

ABV: 13%

Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2024 (ve) £40.00

Aromas: Cherry, blueberry, strawberry, raspberry, dried herbs, and a violet floral lift

Character: Light, vibrant, silky, and smooth — the perfect spring and summertime red

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

ABV: 13%

Languedoc 'Saint Christol', Domaine Saint Sophie, Languedoc, France 2023 (ve) £45.00

Aromas: Blackberry, cherry, violet florals, and spicy Syrah notes

Character: Lightly oaked, soft, velvety, and medium-bodied

Suggestions: Ideal with red meat dishes

ABV: 14.5%

Shiraz Sidewood Estate, Adelaide Hills, 2024 (ve) £49.00

Aromas: Blackberry, cherry, violet florals and smoky Syrah notes

Character: Lightly oaked with soft velvety black fruits and spice

Suggestions: Ideal with red meat dishes

ABV: 14.5%

DESSERT WINE

La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2024 (ve) £40.00

By the glass £5.25

Aromas: White grapes, peach, ripe pear, mandarin, Sicilian lemon, jasmine and elderflower

Character: Spritzy, aromatic, and fruit-driven — a true fruit cocktail in a glass

Suggestions: Fruit-based desserts, blue cheese, and panna cotta

ABV: 5%

Chateau Grand Jauga, Sauternes 2018 (ve) £60.00

By the glass £7.50

Aromas: Pineapple, honey, melon, and passionfruit

Character: Luscious, rich, and sweet with refreshing acidity

Suggestions: Blue cheese such as Roquefort and fruit-based dishes

ABV: 13%

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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) £78.00

Aromas: Apricot, peach, white blossom, apple, pear, pastry, and intense brioche notes with a fresh citrus lift

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) £75.00

Aromas: Nectarine, yellow apple, ripe lime, apricot, pineapple, floral notes, vanilla spice, and honey

Character: A wonderful balance of complex fruit and sweet spice with very fine bubbles

Suggestions: Serve with shellfish, creamy cheese, canapés, or as an aperitif

ABV: 12%

WHITE WINE

Gavi di Gavi, Tenuta Cappalotto, Piedmont, Italy, 2024 £49.00

Aromas: Lemon zest, green apple, white peach, white blossom, and a hint of almond

Character: Bright, crisp and mineral-driven with wonderful freshness and classic Italian elegance

Suggestions: Seafood, pasta dishes, white fish, salads and light meat dishes

ABV: 12.5%

Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022 (ve) £52.00

Aromas: White peach, citrus, vanilla, hazelnut, and subtle sweet spice

Character: Well rounded with a long finish and well-integrated oak and fruit character

Suggestions: Serve with chicken dishes, fish, charcuterie and cheese

ABV: 12%

Chenin Blanc Vouvray Sec, Domaine Boutet Saulnier, Loire Valley, France, 2023 (ve) £55.00

Aromas: Green apple, pear, quince, and delicate white floral notes with a touch of honey

Character: Elegant and dry with balanced acidity, layered orchard fruit flavours, and a gently mineral finish

Suggestions: Poultry, white fish, creamy sauces, and soft cheeses

ABV: 13%

Soave Classico, Luna Longa, Balestri Valda, Italy (ve) £62.00

Aromas: Peach, nectarine, stone fruits, and sweet oak spice

Character: A wonderful balance of ripe fruit, oak spice and refreshing acidity with a crisp mineral finish

Suggestions: Serve with pasta dishes, seafood and white meat dishes

ABV: 13%

Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fumé, Loire, France 2023 (ve) £65.00

Aromas: Citrus fruits, mandarin, 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, France 2022 £68.00

Aromas: Peach, apricot, ripe citrus, and smooth buttery notes

Character: Elegant with juicy acidity and complexity from 60% ageing in oak barrels, giving a generous well rounded mouthfeel.

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

Aromas: Dark cherry, dried fruit, red fruits, dried herbs, vanilla spice, and a touch of chocolate

Character: Fresh drinkability with added complexity from the inclusion of Amarone in the blend

Suggestions: 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) £54.00

Aromas: Ripe starwberry and cherry with citrus zest and sweet oak spice

Character: Juicy, fresh and very drinkable, with complexity from ageing in French oak barrels

Suggestions: Grilled lamb, roast chicken, pasta and tomato based dishes

ABV: 12.5%

Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018 £56.00

Aromas: Blackcurrant, dark cherry and black pepper with vanilla, cedar, and a hint of tobacco showing well integrated oak aromas.

Character: A wonderful intensity of dark fruits and sweet oak spice enhanced by refreshing acidity

Suggestions: Grilled and roast meat dishes, confit duck and hard cheeses

ABV: 14%

Nardi Viticoltori, Chianti Classico DOCG, Tuscany, Italy, 2021 (ve) £58.00

Aromas: Ripe cherry, raspberry, light floral tones, gentle spice, and earthy notes

Character: Elegant and approachable with soft tannins, good balance, and classic Chianti freshness and depth

Suggestions: Excellent with grilled meats, tomato-based pasta dishes and roasted poultry

ABV: 13.5%

Vacqueryras, Chateau des Rocques, Rhone, France 2020 (ve) £60.00

Aromas: Plum, cassis and garrigue notes underpinned by a smoky minerality and a long peppery finish

Character: Rich and smooth with velvety fruits and generous herbal notes

Suggestions: Grilled and barbeque meats, tomato and rich vegetable dishes

ABV: 14.5%

Miguel Merino, Vitola Rioja Reserva, Rioja, Spain 2018 £70.00

Aromas: Ripe red fruits, dried red fruits, vanilla, black pepper, tobacco, and sweet spice

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 Chalonaise, Burgundy, France 2022 £72.00

Aromas: Cherry, redcurrant, raspberry, dried herbs, clove, black pepper and savoury spice

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

£9.25

Price per mocktail, minimum order of 15 mocktails

Limon-non-cello - <0.5%

Oddbird Blanc de Blanc, Fresh Lemon Juice, Simple Syrup, Soda

I Beg Your Garden - 0%

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

Pentire Sunset Spritz - 0%

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

Pentire Chilli Margarita - 0%

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

COCKTAILS, per glass (bar service only)

£12.50

Price per cocktail, minimum order of 30 cocktails

Classic Spritz

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

Negroni

London Dry Gin, Sweet Vermouth, Campari, Orange

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

Passion Fruit Daiquiri

White Rum, Passion Fruit Juice, Lime Juice, Passion Fruit Syrup



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PREMIUM BAR EXPERIENCES

Elevate your event with our 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.

GIN BAR £45.00

Maximum three gin's per bar

- Bombay Sapphire, Hendrick's, Whitley
- Neil Flavoured Gins, Chase Pink
- Grapefruit & Pomelo



SPRITZ BAR £45.00

Maximum three cocktails per bar

- Limoncello, Aperol, Campari, Select,
- Hugo, Pentire Coastal Mocktail, Limon-non-
- cello Mocktail



COCKTAIL BAR £45.00

Maximum three cocktails per bar

- Spiced & Classic Margarita, Lychee Love,
- Negroni, Pimms, Classic Spritz,
- Passion Fruit Daiquiri



Minimum of 100 persons, per bar.

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BEERS

Peroni (330ml)	£5.50
NOAM Bavarian Natural Lager (340ml)	£6.50
Meantime Pale Ale (330ml)	£5.00
Peroni 0% (330ml)	£4.00
Erdinger Alkoholfrei Weissbier 0.4% (500ml)	£6.00
Lucky Saint Unfiltered Lager 0.5% (330ml)	£5.50

CRAFT BEERS

We work with Anspach & Hobday, a leading London brewery based in Bermondsey. If you'd like to feature their beers at your event, please speak with your Event Manager

DIGESTIVES - by the glass (50ml per serving)

Courvoisier VS (70cl)	£8.00
Armagnac (70cl)	£8.00

SHERRY

Bodegas Juan Victor Manzanilla NV (75cl) - 15% ABV	£47.00
Hildago Amontillado Napoleon NV (50cl) - 17.5% ABV	£47.00

PORT

Dow's Fine Ruby Port	£45.00
Quinta Fine Reserve Ruby Port	£55.00
<i>By the glass</i>	£6.00

SPIRITS

All spirits are served as a 25ml measure

Absolut Vodka	£5.50
Grey Goose	£5.50
Bombay Sapphire	£5.50
Hendrick's Gin	£5.50
Roku Gin	£5.50
Chase Gin	£5.50
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	£7.00

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SOFT DRINKS

Mixers (200ml) £3.75

- Fever-Tree Tonic Water
- Fever-Tree Diet Tonic Water
- Fever-Tree Soda Water
- Fever-Tree Lemonade
- Fever-Tree Ginger Ale
- Fever-Tree Elderflower Tonic

Carbonated Soft Drinks £4.00

- Coca-Cola (330ml)
- Diet Coke (330ml)
- Karma Lemony Lemonade (250ml)
- Karma Summer Orangeade (250ml)

Water

- Filtered Still and Sparkling Water (750ml) £3.45
- Bottled Still and Sparkling Mineral Water (330ml) £1.95
- Bottled Still and Sparkling Mineral Water (750ml) £4.75

Juices

- Organic Apple and Summer Berries Juice (750ml) £10.00
- Organic Lemon Refresher Juice (750ml) £10.00
- Organic Rhubarb Refresher Juice (750ml) £10.00
- Elderflower Cordial with Sparkling Water (per litre) £9.50
- Apple Juice (per litre) £9.50
- Orange Juice (per litre) £9.50
- Cranberry Juice (per litre) £9.50

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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