



THE  
INNER  
TEMPLE

*Christmas at  
The Inner Temple*



# JOIN US AT THE INNER TEMPLE



Step into a timeless wonderland this Christmas at our Georgian style venue, where you will be treated to unparalleled service and mouthwatering catering.

Select from a range of captivating rooms, each with its own unique ambiance, to create your very own bespoke festive celebration.

Whether you are looking to host a lively party, a cosy lunch, or an intimate dinner, we have the perfect setting to make your event truly unforgettable.



All prices and menus are subject to change. All pricing is subject to VAT at the prevailing rate.  
Bespoke packages available on request. Please advise us of any allergens or dietary requirements.

# DINING

Host a festive lunch or dinner in our classic Georgian style rooms, adorned with seasonal touches. For smaller gatherings, our versatile Meeting Rooms offer a modern and elegant setting.



## The Hall

Minimum 100 seated

Maximum 276 seated

## The Parliament Chamber

Minimum 50 seated

Maximum 96 seated

## The Luncheon Room

Minimum 30 seated

Maximum 62 seated

## The Drawing Room

Minimum 20 seated

Maximum 56 seated

## 4th Floor Rooms

Minimum 20 seated

Maximum 30 seated



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# RECEPTIONS

Host a formal canapé party or a lively Christmas celebration in our classic rooms, with plenty of space for mingling and dancing.

## The Hall

Minimum 150 standing

Maximum 400 standing

## The Parliament Chamber

Minimum 100 standing

Maximum 200 standing

## The Luncheon Room

Minimum 50 standing

Maximum 120 standing

## The Drawing Room

Minimum 30 standing

Maximum 100 standing



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Bespoke packages available on request. Please advise us of any allergens or dietary requirements.

# PACKAGES

Our packages include everything you need for a festive celebration, with prices covering room hire, food, and drinks. We are also happy to create a bespoke package if required.



## Festive Lunch Package

Two glasses of house Prosecco on arrival and a selection of soft drinks  
Three course festive menu with coffee and chocolates  
Half a bottle of house wine and water  
Crackers, candelabras and \*festive theming

**From £133.00 + VAT per person**

*(Price shown based on 50 people in the Luncheon Room)*

## Festive Dinner Package

Two glasses of house Prosecco on arrival and a selection of soft drinks  
Three course festive menu with coffee and chocolates  
Half a bottle of house wine and water with dinner  
Crackers, candelabras and \*festive theming

**From £127.00 + VAT per person**

*(Price shown based on 50 people in the Drawing Room)*

## Upgrades

Upgrade to make your event even better. We have enhanced our offerings with atmospheric lighting, gallery candles, storm lanterns, and uplighters to create the perfect ambiance. Plus, with additional AV options, your event will be as seamless as it is memorable. Looking for festive treats? Ask about our food upgrades—mince pies or mulled wine, perhaps? Get in touch for more details!

## Festive Reception Package

Four canapes on arrival  
One glass of house Prosecco on arrival and a selection of soft drinks  
Four bowl food  
Four hour, unlimited drinks package (house beer, house wine and soft drinks)  
\*Festive theming

**From £136.00 + VAT per person**

*(Price shown based on 150 people in the Parliament Chamber)*

## Festive Dinner Party Package

Four bite canape menu  
One glass of house Prosecco on arrival and a selection of soft drinks  
Three course festive menu with coffee and chocolates  
Half a bottle of house wine and water with dinner  
Crackers, candelabras and \*festive theming  
DJ - Three hour set

**From £167.00 + VAT per person**

*(Price shown based on 100 people in the Luncheon Room and Hall)*

All prices and menus are subject to change. All pricing is subject to VAT at the prevailing rate.

Bespoke packages available on request. Please advise us of any allergens or dietary requirements. \*Festive theming varies from room to room.

# SAMPLE MENU

Three Course

## Starter

Inner Temple Treacle Cured Scottish Salmon, Compressed Cucumber, Soda Bread, Pickled Beetroot, Lemon Grass & Ginger Puree

Cauliflower & Smoked Tofu Tempura, Black Rice, Sweet Chilli Sauce, Wasabi Avocado Puree & Micro Coriander

Angus Black Beef Carpaccio, Corned Beef, Pickled Cherry Gel, Smoked Tomato Salsa & Micro Rocket

## Main

Tron Chon Of Suffolk Roast Turkey Breast & Stuffed Thigh, Pigs In Blankets, Sautéed Sprouts, Cranberry & Balsamic Infused Pan Gravy  
Side Vegetables Served Family Style

Goose Fat Roast Potatoes, Honey & Nigella Seed Roast Carrot & Parsnips, Mulled Wine Braised Red Cabbage

Spinach & Ricotta Gnocchi, Gorgonzola Velouté, Spinach, Pickled Red Cabbage Gel & Smoked Hazelnuts

Hake Kiev with Lemon & Chervil, Prawn Bisque, Saffron Pressed Potato, Grilled Broccoli & Heritage Carrots

## Dessert

Port & Brandy Aged Christmas Pudding, Mince Meat Strudel & Hennessy XO Brandy Sauce

Cinnamon & Orange Crème Brûlée, Gingerbread Croutons & St Clementine Compote

Individual Cheese Plates With Plum Damson, Pear & Stem Ginger Chutney, Dried Figs & Sourdough Crackers



# SAMPLE MENU

## Bowl Food and Canapés

### Hot options

Mini Roast Norfolk Bronze Turkey Dinner, Shredded Sprouts,  
Goose Fat Roast Potatoes & Honey Glazed Piccolo Parsnips

Classic Telford Smoked Beef Fillet Stroganoff, King Oyster Mushroom,  
Wild Rice Pilaf & Dill Pickle Fritter

Loch Duart Salmon Wellington, Creamed Spinach, Grilled Broccoli & Caviar Cream Sauce

Lobster Mac n Cheese, Truffle, Montgomery Cheddar Brioche Crumbs & Lobster Oil

Prawnz With Pomme Pont Neuf, Pea Puree, Lemon & Rocket Mayonnaise (vegan)

Gnocchi With Gorgonzola Cream Sauce & Sweet Chili Walnuts (v)

### Cold Options

Cauliflower & Smoked Tofu Tempura, Black Rice, Sweet Chili Sauce,  
Wasabi Avocado Puree & Micro Coriander

Confit Duck Ballotine, Puy lentil Salad, Clementine Gel & Watercress

### Desserts

Christmas Pudding With Brandy Sauce

Cinnamon Infused Custard Tart, Mulled Wine Poached Pears



### Canapés

Smoked Salmon & Cream Cheese Christmas Log  
On Rye Bread

Smoked Duck Roll With Chervil & Quince Jelly  
On Toast

Cut Stilton, Fig Purée, Pecan & Port Mousse  
On Granary Toast

Yorkshire Pudding With Beef, Brussels Sprouts  
Mash & Sundried Tomato

Gorgonzola Hazelnut & Arancini.  
Cranberry & Port Gel

# THEMING

Transform your event with the perfect theme. Our mood board showcases what works well in our historic venue, from classic Christmas charm to bold themes that contrast beautifully with our traditional setting. Whether you are embracing timeless elegance or making a statement with something unexpected, our rooms offer the perfect backdrop. Speak to the team for more theming ideas to bring your vision to life.



Blank Canvas Entertainment is one of London's leading entertainment agencies and is recommended at over 100 leading venues and groups including Corinthia Hotel, HeadBox, Searcys, The Hurlingham Club, and The Ned. They have also worked with hundreds of corporate clients including Coca-Cola, Microsoft and PWC. Please see a link to their website [here](#).



# CONTACT US

The Honourable Society of the Inner Temple

Crown Office Row London EC4Y 7HL

020 7797 8230

[venuehire@innertemple.org.uk](mailto:venuehire@innertemple.org.uk)

Nearest Tube and Mainline Stations - walk times

Blackfriars tube & mainline stations

5 minutes

Temple tube station

5 minutes

City Thameslink

7 minutes

Chancery Lane

9 minutes

Holborn

13 minutes

St Paul's

13 minutes

