



MIDDLE TEMPLE HALL LUNCH MENU

TUESDAY 23RD APRIL 2024

SOUP OF THE DAY £5.00

Cauliflower and herb

SALAD BUFFET

Small salad £6.50

Large salad £12.00

Soup & small salad £9.00

CARVERY £13.00

Lemon and garlic roasted chicken

BUFFET MAIN COURSE £13.00

Pork steak, bramley apple compote

VEGETARIAN/ VEGAN COURSE £9.50

Red onion and potato Spanish style tortilla

*All buffet dishes are served with a selection of seasonal
vegetables & potato of the day*

COLD BUFFET DESSERT £5.50

Selection of cakes, tarts, gateaux, Greek style yoghurt,
pouring cream

HOT BUFFET DESSERT £5.50

Apple crumble with custard

FRESH FRUIT SALAD £4.00

WHOLE FRESH FRUIT £1.10

CHEESE SELECTION £7.00

TEA / COFFEE £2.50

Our menu descriptions do not include all ingredients. If you have a food allergy or a food intolerance, please speak to our staff about your requirements.



MIDDLE TEMPLE HALL LUNCH MENU

WEDNESDAY 24TH APRIL 2024

SOUP OF THE DAY £5.00

Tomato and mascarpone soup

SALAD BUFFET

Small salad	£6.50
Large salad	£12.00
Soup & small salad	£9.00

CARVERY £13.00

Orange glazed gammon

BUFFET MAIN COURSE £13.00

Fish pie

VEGETERIAN/ VEGAN COURSE £9.50

Wild mushroom tart, pea salsa

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT £5.50

Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream

FRESH FRUIT SALAD £4.00

WHOLE FRESH FRUIT £1.10

CHEESE SELECTION £7.00

HOT BUFFET DESSERT £5.50

Coffee and walnut cake with custard

TEA / COFFEE £2.50

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MIDDLE TEMPLE HALL LUNCH MENU

THURSDAY 25TH APRIL 2024

SOUP OF THE DAY £5.00

Pea and mint veloute

SALAD BUFFET

Small salad £6.50

Large salad £12.00

Soup & small salad £9.00

CARVERY £13.00

Roasted loin of pork

BUFFET MAIN COURSE £13.00

Chicken and ham pie, short crust pastry topping

VEGETARIAN/ VEGAN COURSE £9.50

Spring vegetable tagliatelle, lemon and chive sauce

*All buffet dishes are served with a selection of seasonal
vegetables & potato of the day*

COLD BUFFET DESSERT £5.50

Selection of cakes, tarts, gateaux, Greek style yoghurt,
pouring cream

FRESH FRUIT SALAD £4.00

WHOLE FRESH FRUIT £1.10

CHEESE SELECTION £7.00

HOT BUFFET DESSERT £5.50

Apple tart tatin with custard

TEA / COFFEE £2.50

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MIDDLE TEMPLE HALL LUNCH MENU

FRIDAY 26TH APRIL 2024

SOUP OF THE DAY £5.00
Tuscan bean and basil

SALAD BUFFET
Small salad £6.50
Large salad £12.00
Soup & small salad £9.00

CARVERY £13.00
Roasted fore rib beef, horseradish sauce and pan gravy

BUFFET MAIN COURSE £13.00
Crispy battered fish and chips with mushy peas and tartare sauce

VEGETARIAN COURSE £9.50
Leek and pumpkin risotto, parmesan glaze

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT £5.50
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream

HOT BUFFET DESSERT £5.50
Churros with toffee sauce

FRESH FRUIT SALAD £4.00

WHOLE FRESH FRUIT £1.10

CHEESE SELECTION £7.00

TEA / COFFEE £2.50

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