

MIDDLE TEMPLE HALL LUNCH MENU

TUESDAY 19TH MARCH 2024

ST.PATRICKS DAY SPECIAL

SOUP OF THE DAY	£5.00
Potato, leek and cheese soup	
SALAD BUFFET	
Small salad	£6.50
Large salad	£12.00
Soup & small salad	£9.00
CARVERY	£13.00
Grass fed roast leg of lamb	
BUFFET MAIN COURSE	£13.00
Dexter beef and Guinness pie	
VEGETARIAN/ VEGAN COURSE	£9.50
Irish vegetable stew	17.30

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

COLD BUFFET DESSERT	£5.50	FRES	SH FRUIT SALAD	£4.00
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream		WHC	WHOLE FRESH FRUIT	
		CHE	ESE SELECTION	£7.00
HOT BUFFET DESSERT	£5.50	TEA	/ COFFEE	£2.50

Irish apple cake with custard

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 20TH MARCH 2024

SOUP OF THE DAY

£5.00

Kale and spinach

SALAD BUFFET

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

CARVERY £13.00

Salmon and spinach en croute

BUFFET MAIN COURSE

£13.00

Lamb kofta, steamed rice, tomato and black olive sauce

VEGETARIAN/ VEGAN COURSE

£9.50

Potato, courgette and tomato gratin

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

COLD BUFFET DESSERT	£5.50	FRESH FRUIT SALAD	£4.00
Selection of cakes, tarts, gateaux, Greek s pouring cream	tyle yoghurt,	WHOLE FRESH FRUIT	£1.10
		CHEESE SELECTION	£7.00
HOT BUFFET DESSERT	£5.50	TFA / COFFFF	£2.50

Warm Bakewell tart with custard

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