



MIDDLE TEMPLE HALL LUNCH MENU

THURSDAY 28TH OCTOBER 2021

BUFFET: AS INDIVIDUALLY PRICED OR

1 COURSE & COFFEE - £15.50 / 2 COURSE & COFFEE - £18.00 / 3 COURSE & COFFEE - £21.00

SOUP OF THE DAY: £4.00

Vegetable noodle soup

BUFFET SALAD: £4.50

COLD PROTEIN FOR BUFFET SALAD: £11.50

Smoked salmon, poached salmon or grilled chicken

BUFFET MAINS: £13.50

Toad in the hole with onion gravy

or

Vegetarian 'toad in the hole' with onion gravy

With Seasonal vegetables

DESSERT BUFFET: £5.00

Selection of cakes, fresh fruit and Greek style yoghurt

BAKED POTATO: PLAIN £2.50 OR WITH TOPPING: £5.00

Tuna sweetcorn mayo, bacon, chive and sour cream, baked beans and cheddar, herb butter

FROM THE SERVERY

STARTERS: £5.50

Plum Tomato, mozzarella and basil on garlic sourdough

Crayfish cocktail, baby gem lettuce, avocado and dressed fennel

MEAT MAIN: £13.50

Roasted chicken breast, buttered mash, sauce Chasseur

FISH MAIN: £13.50

Grilled salmon fish cake, warm courgette and roasted pepper salad, tartare sauce

VEGETARIAN MAIN: £12.50

Toasted gnocchi, roasted pumpkin, sprout leaves, browned chestnut butter

DESSERT : £5.00

Pear tart tatin with cinnamon ice cream