



THE
INNER
TEMPLE

Christmas Lunch

Join us at the Inner Temple Hall for Lunch
on Tuesday 8 December
between 12.15 - 2.30pm
(Last sitting at 1.45pm)
£45.00 per person

Menu includes 3 courses with 1/2 a bottle of wine or soft drink equivalent per person

STARTER

Spiced Curried Parsnip Soup

Coconut Cream, Coriander Oil and Parsnip Crisp (ve)

Gluten free available on request

MAIN COURSE

Please choose from the selection below:

Beetroot Wellington

Celeriac Jus (ve)

Atlantic Cod

Wilted Spinach, Crushed Potatoes,

Warm Tartare Beurre Blanc

Norfolk Bronze Turkey, Sausage Stuffing and Streaky Bacon Ballotine

Pan Gravy

SIDES

Maris Piper Roast Potatoes (v)

Rapeseed, Maldon Sea Salt, Black Pepper

Roasted Carrots and Parsnips (v)

Maple Syrup

Sautéed Sprouts and Chestnuts (v)

Braised Red Cabbage

Barolo Vinegar, Red Currant Jelly

DESSERT

Black Cherry and Amaretto Christmas Pudding

*English Custard and Brandy Butter**

Gluten free, vegan and alcohol-free puddings available on request

British Cheeseboard (v)

Damson Jam and Crackers

Mini Mince Pies

Gluten free and vegan available on request

Selection of Fruits

Coffee

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

(v) denotes vegetarianish. (ve) denotes vegan dish. (gf) denotes gluten-free. * denotes contains alcohol.

All prices quoted are inclusive of VAT and subject to change.

Full prepayment required at time of booking



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Starter

Spiced Curried Parsnip Soup

*Coconut Cream, Coriander Oil
and Parsnip Crisp (ve)*

Gluten free available on request

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Main Course

**Lightly Smoked Norfolk Bronze Turkey,
Sausage Stuffing and Streaky Bacon Ballotine**
Cranberry and Balsamic Pan Gravy

Atlantic Cod

*Wilted Spinach, Crushed Potatoes, Warm Tartare Beurre
Blanc*

Beetroot Wellington

Celeriac Jus (ve)



Sides

Maris Piper Roast Potatoes (v)

Rapeseed, Maldon Sea Salt, Black Pepper

Roasted Carrots and Parsnips (v)

Maple Syrup and Nigella Seeds

Sautéed Sprouts and Chestnuts (v)

Braised Red Cabbage

Barolo Vinegar, Red Currant Jelly





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Desserts

Black Cherry and Amaretto Christmas Pudding

*English Custard and Brandy Butter**

*Gluten free, vegan and alcohol-free puddings
available on request*

Mini Mince Pies

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