



MIDDLE TEMPLE HALL

Lunch menu

TUESDAY 18TH FEBRUARY

SOUP OF THE DAY

Butter Bean & Truffle (VE)
£5.30

SALAD BAR

Small Salad £6.90
Large Salad £12.50
Soup and Small Salad
£9.50

CARVERY

Greek Roast Lamb £14

MAIN COURSE

Beef Stroganoff with Braised Rice £14

VEGETARIAN COURSE

Wild Mushroom Stroganoff with Braised Rice (V) £10

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

COLD DESSERT

Selection of Cakes
and Pouring Cream
£6.00

HOT DESSERT

Pineapple Upside
Down Cake with
Custard £6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20
Cheese Selection £8 | Tea/Coffee £2.80



MIDDLE TEMPLE HALL

Lunch menu

WEDNESDAY 19TH FEBRUARY

SOUP OF THE DAY

Watercress & Potato (VE)
£5.30

SALAD BAR

Small Salad £6.90
Large Salad £12.50
Soup and Small Salad
£9.50

CARVERY

Garlic & Herb Roast Chicken, Red Wine Gravy £14

MAIN COURSE

Shepherd's Pie £14

VEGETARIAN COURSE

Vegetable Lasagne (V) £10

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

COLD DESSERT

Selection of Cakes
and Pouring Cream
£6.00

HOT DESSERT

Rice Pudding with
Strawberry Jam £6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20
Cheese Selection £8 | Tea/Coffee £2.80



MIDDLE TEMPLE HALL

Lunch menu

THURSDAY 20TH FEBRUARY

SOUP OF THE DAY

Vegetable Broth (VE) £5.30

SALAD BAR

Small Salad £6.90
Large Salad £12.50
Soup and Small Salad
£9.50

CARVERY

Honey Roast Gammon, Pineapple Compote & Gravy £14

MAIN COURSE

Spiced Chicken Enchilada £14

VEGAN COURSE

Black Bean & Smoked Tofu Enchilada (VE) £10

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

COLD DESSERT

Selection of Cakes
and Pouring Cream
£6.00

HOT DESSERT

Apple Pie with Vanilla
Sauce £6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20
Cheese Selection £8 | Tea/Coffee £2.80



MIDDLE TEMPLE HALL

Lunch menu

FRIDAY 21ST FEBRUARY

SOUP OF THE DAY

Minestrone (VE) £5.30

SALAD BAR

Small Salad £6.90

Large Salad £12.50

Soup and Small Salad
£9.50

CARVERY

Roast Sirloin of Beef ,Yorkshire Pudding, Horseradish Sauce,
And A Red Wine Jus £14

MAIN COURSE

Battered Fillet of Haddock, Tartare Sauce and Lemon Wedge £14

VEGETARIAN COURSE

Roast Gnocchi, Winter Squash In A Smoked Cheese Sauce (V) £10

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

COLD DESSERT

Selection of Cakes
and Pouring Cream
£6.00

HOT DESSERT

Treacle Tart with
Clotted Cream £6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20
Cheese Selection £8 | Tea/Coffee £2.80