



THE HONOURABLE SOCIETY OF THE  
MIDDLE TEMPLE



*Festive Packages*



# Festive Packages

## DRINKS RECEPTION

### Package Inclusions

- Exclusive hire of the Parliament Chamber, Prince's Room or Queen's Room from 6:00pm – 11:00pm
- A glass of Prosecco or Mulled Wine on arrival
- Chef's selection of ten canapés per guest
- Dedicated event management team
- Unmanned cloakroom
- Festive decorations to enhance the setting
- Bar facilities for additional drinks on account or pay bar basis
- Personalised directional signage
- Poseur tables for a stylish drinks reception

## PRICING

50+ guests      £133 per person

## DINNER

### Package Inclusions

- Exclusive Hire of The Hall from 6:00pm – 11:00pm
- Prosecco or Mulled Wine on arrival
- Christmas buffet reception with two mains, two sides and a dessert
- Still and sparkling water with the meal
- Half bottle of wine per person
- Dedicated event management team
- Unmanned cloakroom
- Festive decorations
- Bar facilities for additional drinks on account or pay bar basis
- Personalised directional signage
- Microphone for speeches if required

## PRICING

150+ guests      £150 per person

Step into the magic of Christmas at Middle Temple, one of London's most prestigious and historic settings. With its magnificent halls, stunning architecture and timeless charm, it provides a truly unforgettable backdrop for festive celebrations, from elegant drinks receptions to spectacular Christmas dining.

Whether you are planning an intimate gathering or a grand end-of-year occasion, the venue's versatile spaces offer the perfect setting. Impress your guests with a celebration steeped in tradition, sophistication and festive sparkle.

Middle Temple, Ashley Building,  
Middle Temple Lane, London EC4Y 9BT  
Nearest tube: Temple

*Terms & conditions apply. Prices exclude VAT*

Celebrate the season in historic grandeur  
[events@middletemple.org.uk](mailto:events@middletemple.org.uk) or 020 7427 4820

# Christmas Menu 2026

## Canapés

### Vegan

Salted Thyme Oil Toast, cannellini bean and pink pepper puree, roast celeriac, preserved lemon (Ve)  
Roast Winter Vegetable Skewer, white onion, lemon oil, thyme, toasted fennel salts (Ve) (GF)  
Pickled cauliflower, red pepper hummus, pomegranate, roast beetroot, baby gem, toasted spices (Ve) (GF)  
Coriander Seed Falafel, hummus, pickled kohlrabi, pomegranate, lime (Ve)

### Vegetarian

Cheddar and sauté onion frittata, aged Manchego, caper, balsamic shallot, zest, lemon crème (GF)  
Parmesan and white truffle risotto tartine, truffle crème, fresh morelle (GF)  
Beetroot pickle compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme  
Cumin and charcoal blini, roast butternut, confit garlic butternut puree, almond

### Meat

Duck liver parfait, rye, sliced plum, blueberry, orange zest  
Carpaccio of beef, parmesan shortbread, chilli, chive, mustard crème  
Peking duck spring rolls, hoi-sin, cucumber, pineapple Yakitori chicken skewer, toasted sesame, soy ginger, spring onion  
Seared chorizo, tortilla, oregano and tomato puree, caper flower (GF)

### Fish

Hot smoked trout, cannellini bean puree, anise pickled cucumber, trout caviar, baby gem (GF)  
Smoked Loch Duart Salmon, brioche, lemon creme, dill, cracked pink pepper  
Sweet potato and sage frittata, cannellini bean puree, smoked mackerel, lemon zest (GF)  
Valencian fire spiced prawns, red pepper, pink onion black olives (GF)

### Sweet

White chocolate cookie, vanilla cheesecake, blueberry, pecan  
Bakewell tart, raspberry cream, fresh raspberry, sugared almond  
Black forest chocolate cup, chocolate ganache, kirsch cherry, vanilla creme (GF)  
Compressed pineapple, blackberry, blueberry skewer (GF)

## Bowl Food

### Cold

Pressed chicken and pistachio, cranberry gel, nasturtium  
Suffolk ham hock terrine, beetroot relish, mustard emulsion  
Gin Cured Scottish salmon, pickled fennel, Chiltern watercress cream  
Seared Yellow fin tuna, whipped avocado, pickled radish  
Salt baked beetroot, whipped goat's cheese, Kentish apple, toasted pine nut dressing (V)

### Hot

Glazed Herefordshire ox cheek, smoked parsley potato puree, crispy onions  
Confit Old Cotswold chicken, smoked celeriac puree, Brussels sprouts, lemon thyme jus  
Poached Atlantic salmon, sprout tops, Gusbourne velouté  
Cave Aged cheddar macaroni, black truffle, crispy onions (V)  
Pumpkin risotto, pickled mushrooms, Cashle blue, toasted pumpkin seeds (V)

### Dessert

Brilat savarin and cranberry cheesecake, ginger cream  
Sticky toffee pudding, pickled raisins, rum caramel sauce  
Chocolate marquise, clementines, mint  
Choux bun, dulcy chocolate cremeux

Please be aware that our recipes may change at short notice due to unforeseen circumstances.  
If anyone in your party has a food allergy or dietary requirement, please discuss this at time of booking and when placing your food order.



# Christmas Menu 2026

## *Formal Dinner*

### *Starters*

#### **Tempus Cured Beef**

*Smoked Emulsion, Pickled Walnut, pecorino, Mizuna*

#### **Confit Gressingham Duck Terrine**

*Mulled wine Gel, Glazed fig, Brioche Croute*

#### **Beetroot Cured Scottish Salmon**

*Pickled Fennel, Yuzu Gel, Cucumber, Pollen*

#### **Smoked Ghia Halibut**

*Kumquat, Buttermilk Tigers milk, pickled chilli*

#### **Confit Parsnip**

*Black garlic ketchup, Harissa emulsion, Candied Pecans, Goats cheese (V)*

#### **Grilled Butternut squash**

*Pickled carrot, Truffle ponzu emulsion, radish, spiced apple dressing (Ve)*

#### **Heritage Beetroot Carpaccio**

*Lovage Labneh, Toasted Buckwheat, Pear (Ve)*

### *Mains*

#### **Roasted Fallow Buck Deer**

*Mushroom Ketchup, Cavolo Nero, Oyster Mushroom, Green peppercorn Jus*

*(supplementary £5.00 cost)*

#### **Slow Cooked Creedy Carver Duck Breast**

*Cauliflower puree, Duck leg hash, Charred Savoy Cabbage, Spiced honey Jus*

#### **Norfolk Bronze Turkey**

*Roast Fondant Potato, Chestnut and Cranberry Stuffing, Pigs in Blankets, Creamed Sprouts, Glazed Carrots, Gravy*

#### **Grilled Cornish Wild Stone Bass**

*Roasted Jerusalem Artichoke Puree, Purple Kale, Compressed grape, Seaweed butter sauce*

#### **Confit Sea Trout**

*Broccoli Puree, Sprouting, Purple Cabbage, Sunflower Seed Vinaigrette*

#### **New forest wild mushroom & pearl barley Risotto**

*Old Winchester crisp, Mushroom scallops, Toasted seeds (V)*

### *Desserts*

#### **Caramelised Apricot Tart**

*Crème Fraiche, Torched Apricot, Hazelnut*

#### **Warm Christmas Pudding**

*Brandy Sauce, Redcurrants*

#### **Gianduja Chocolate Fondant**

*Cherries, Almond Milk Crumb, Cherry Ice Cream*

#### **Whipped Pistachio Mousse**


*Pistachio crumb, Macerated raspberries, Raspberry Sorbet (Ve)*

#### **Selection Of Artisanal British Cheeses**


*Orchard Relish, Sour Dough Crackers, Grapes*

#### **Seasonal Fruit Plate**

*Chef's sorbet (Ve)*



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# Catering



At Middle Temple, exceptional food is at the heart of every celebration. Guided by a commitment to quality, sustainability, and innovation, our menus showcase the very best seasonal ingredients, sourced responsibly from trusted suppliers who share our values.

From festive canapés and drinks receptions to elegant dining experiences, every menu is thoughtfully crafted to delight your guests and make your Christmas celebration truly special.





MIDDLE TEMPLE  
HALL  
PARLIAMENT  
CHAMBERS  
QUEEN'S ROOM  
PRINCE'S ROOM



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