

# 12 Temple Place Restaurant

## Business Lunch / Pre-Theatre Menu

### STARTERS

Pan fried goats cheese with leeks,  
herb-vegetable salad and raspberry vinaigrette

V

\*\*\*

Creamy fennel soup  
with backed whiting and lemon-balm oil

\*\*\*

Smoked duck salad,  
chargrilled pear, frizzy endive  
and honey dressing

### MAINS

Roast herb crusted venison loin,  
glazed seasonal vegetables, Spätzli  
and blackberry sauce

\*\*\*

Sauteed Scottish salmon with green British asparagus,  
turnip purée, Champagne Hollandaise  
and cherry-tomato confit

\*\*\*

Basil gnocchi in spicy mascarpone-tomato Sauce,  
marinated olives and parmesan crisp

V

### DESSERTS

Apple Calvados with its own sorbet  
and popcorn tuille

\*\*\*

Strawberry soufflé with yoghurt ice cream  
and mini chocolate bar

\*\*\*

Selection of British farmhouse cheeses  
fig roll biscuits

1 Course £14

2 Courses £18

3 Courses £21

*Dishes marked with V are suitable for vegetarians.*

*All prices are inclusive of VAT.*

*A discretionary Service Charge of 12.5% will be added to your bill.*

*Certain dishes may contain traces of nuts. Please advise us should you have any dietary requirements.*