

# PATERNOSTER CHOP HOUSE



TEMPLE BAR - PRIVATE DINING ROOM

## SIR CHRISTOPHER WREN'S TEMPLE BAR

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Make an impression by hosting an event at Sir Christopher Wren's Temple Bar, which for 200 years marked the gateway to the City of London and now serves as an imposing entrance to Paternoster Square.

We are able to offer this historic monument, which has an unparalleled outlook over Wren's most famous masterpiece St Paul's Cathedral just a few meters away, as an exclusive private venue.

Suitable for up to 14 guests seated for a special lunch or dinner or for a drinks and canapés reception for up to 20 people,

Temple Bar is a unique location which is steeped in history.

Ask our events team about tailoring a bespoke event there by emailing [rachelg@danddlondon.com](mailto:rachelg@danddlondon.com) or by calling 0207 029 9400.



## SIR CHRISTOPHER WREN'S TEMPLE BAR MENU

### STARTERS

British charcuterie, pickles  
Wiltshire burrata, heritage beetroot, bitter leaves  
H Forman & son cured fish, pickled cucumber, mayonnaise, soda bread

### MAIN COURSES

*(please choose one of the following options for the whole group)*

£45.00 per person

Roast cornfed chicken, sage and onion stuffing, pigs in blankets, confit potatoes, sprouting broccoli, young carrots, grilled leeks, bread sauce

£50.00 per person

Whole suckling pig, (minimum 10 people), grilled onions, roast apples, creamed potatoes, crisp sage, marjoram jus

£57.50 per person

Roast Norfolk bronze turkey, leg & chestnut roll, butter poached potato, pigs in blankets, sprouts, smoked bacon

£57.50 per person

Saddle of lamb stuffed with wild mushrooms and spinach, new potatoes, asparagus, baby onions, gem lettuce, rosemary, mint sauce

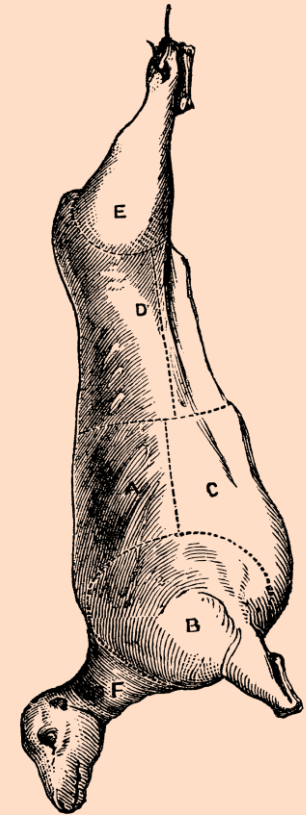
£65.00 per person

Grilled Angus cross chateau, Dublin bay prawns, garlic butter, triple cooked chips, garden salad, béarnaise

### PUDDING

Lemon tart  
Seasonal berries & vanilla cream

Selection of British cheese, crackers, chutney, grapes £9 supplement  
*(optional- please notify in advance if you wish to have the Cheese Course)*



**Suitable to be enjoyed whilst standing and drinking in our bar, restaurant or terrace . We suggest 8 canapés per person (*min. order of 10 per canapé*)**

£3.50 each

Spiced fig, goats curd, Wensleydale shortbread

Smoked salmon, crème fraîche, blini

Cumbrian ham, watercress, crisp bread

Cheddar & Red Leicester cheese straws

Smoked chicken terrine, melba croute, celeriac

Whiting goujon, tartare sauce

Mini chicken kiev, truffle butter

Goats cheese éclairs

Wild mushroom tart

£4.50 each

Fried rock oysters, rapeseed emulsion

Oxtail doughnuts, mushroom ketchup

Mini bone marrow burger

Grilled, smoked eel, apple and beetroot

Beef tartare, toasted sourdough

Veal carpaccio, wholegrain mustard, pear

Cured bass, shallots and caviar

Prawn cocktail, gem lettuce

Duck rilette, smoked apple

Rare roast beef, peppercorn sauce

£3.50 each Dessert

Chocolate tart

Custard tart

Earl grey truffles

Soft pistachio meringue

Profiteroles, salted caramel custard





## BEST OF BRITISH BOWL FOOD MENU

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**Suitable to be enjoyed whilst standing and drinking in our bar, restaurant or terrace . We suggest 5 bowls per person**  
*(min. order of 10 per bowl food)*

- Blue cheese, bitter leaves, walnuts £6.00
- Smoked salmon, beetroot, horseradish £6.00
- Fish goujons, triple cooked chips, tartare sauce £6.00
- Wild garlic and parsley braised barley £6.00
- Cumberland sausage, mash, onion gravy £7.00
- Curried chicken, jasmine rice £7.00
- Grilled lamb cutlet, mint sauce, herb crushed potatoes £8.00
- Triple cooked chips £4.00
- Shell baked scallops, juniper and gin £5.00
- Braised beef, suet dumplings, heritage carrot £7.00

