

*Temple Bar, Private Dining  
Spring 2020*

# **Paternoster Chophouse**

1 Warwick Court  
London, EC4M 7DX



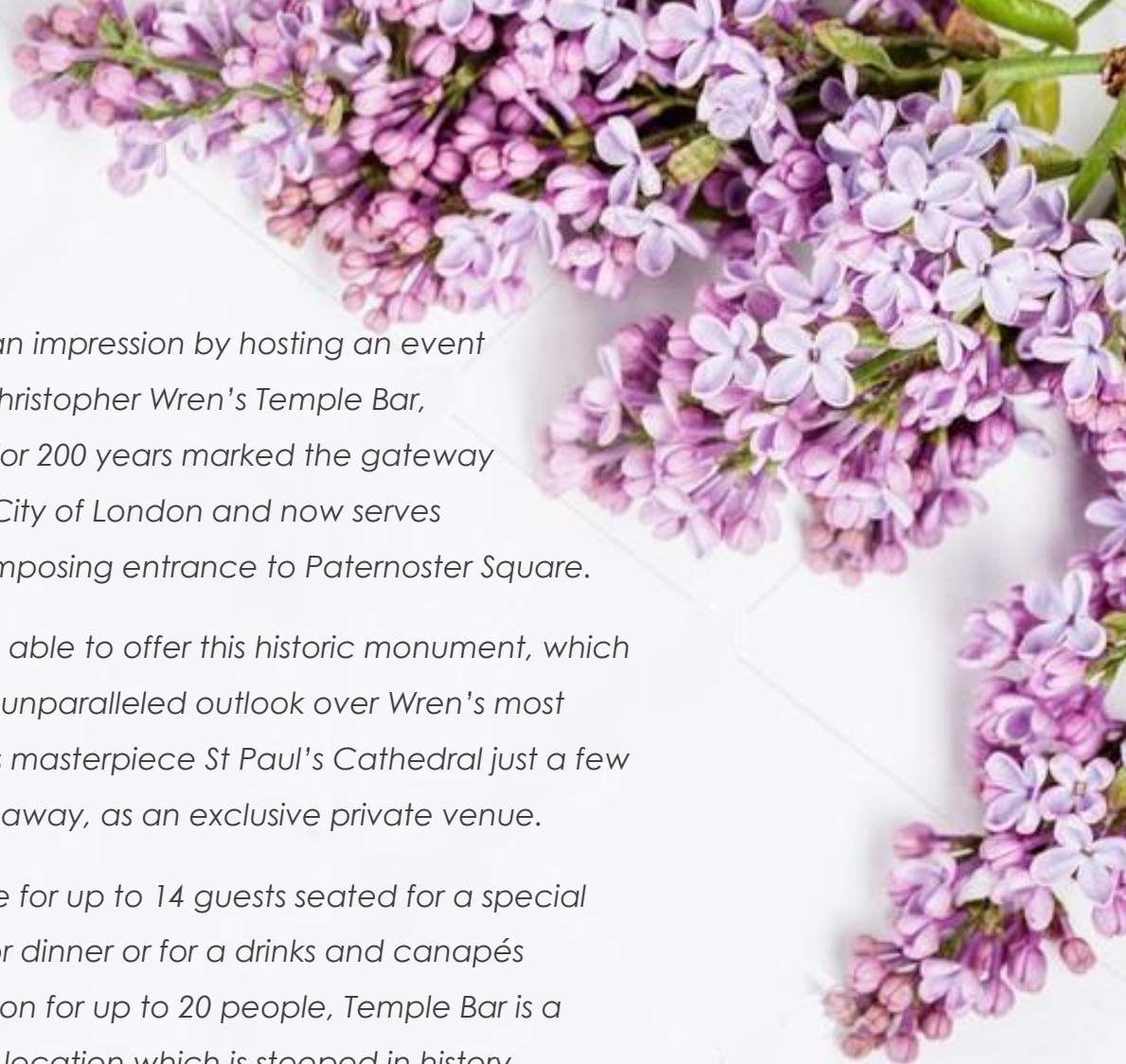


*Make an impression by hosting an event at Sir Christopher Wren's Temple Bar, which for 200 years marked the gateway to the City of London and now serves as an imposing entrance to Paternoster Square.*

*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 metres 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 CRISTOPHER WREN'S TEMPLE BAR MENU

### Starters (all starters served to share)

#### British Charcuterie

*Pickles*

#### Wiltshire Burrata

*Heritage Beetroot, Bitter Leaves*

#### H Forman & Son Cured Fish

*Pickled Cucumber, Mayonnaise, Soda Bread*

### Puddings (all puddings served to share)

#### 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 a fourth cheese course)*

### Mains

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

#### Roast Cornfed Chicken £45.00pp

*Sage and Onion Stuffing, Pigs in Blankets,  
Confit Potatoes, Sprouting Broccoli, Young Carrots,  
Grilled Leeks, Bread Sauce*

#### Whole Suckling Pig (min. 10 people) £57.50pp

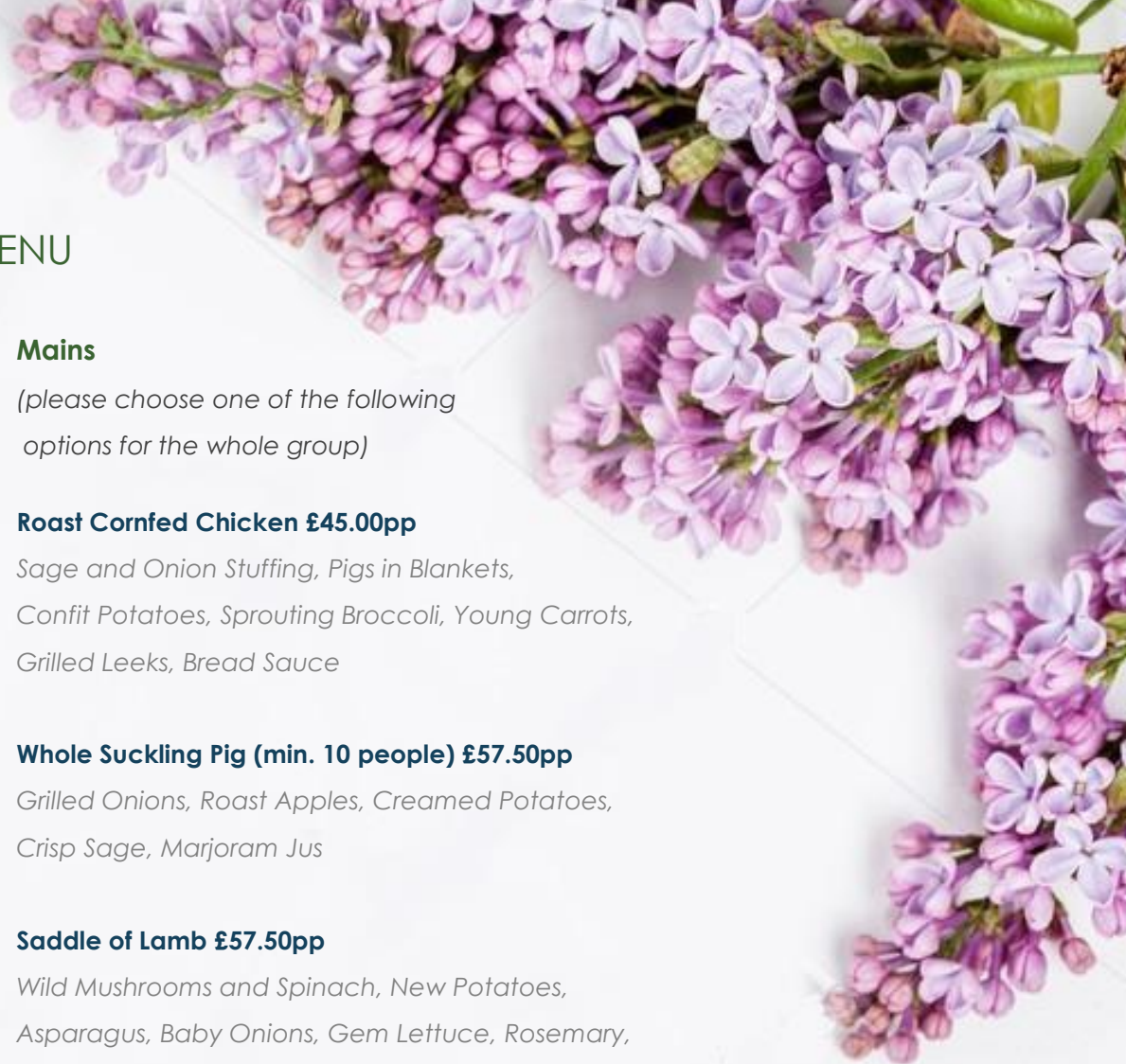
*Grilled Onions, Roast Apples, Creamed Potatoes,  
Crisp Sage, Marjoram Jus*

#### Saddle of Lamb £57.50pp

*Wild Mushrooms and Spinach, New Potatoes,  
Asparagus, Baby Onions, Gem Lettuce, Rosemary,  
Mint Sauce*

#### Grilled Angus Cross Chateau £65.00pp

*Dublin Bay Prawns, Garlic Butter, Triple Cooked  
Chips, Garden Salad, Béarnaise*



## BEST OF BRITISH CANAPES SELECTION

*Suitable to be enjoyed whilst standing and drinking in our bar, restaurant or terrace. We suggest 8 canapes per person for a standing reception (min. order 12 canapes)*

### **£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

### **Dessert Canapes £3.50 each**

Chocolate tart

Custard tart

Earl grey truffles

Soft pistachio meringue

Profiteroles salted caramel custard

### **£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

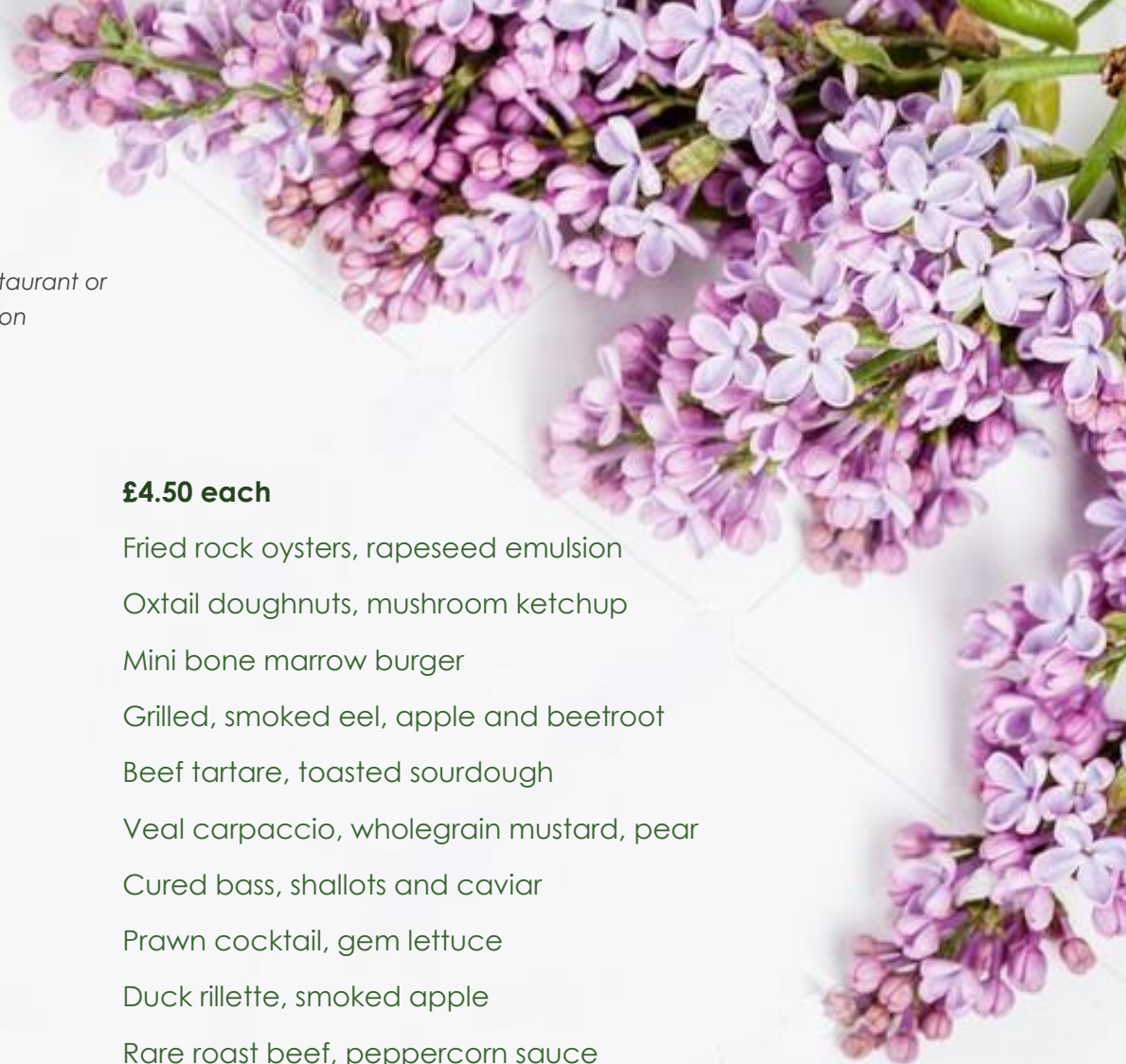
Veal carpaccio, wholegrain mustard, pear

Cured bass, shallots and caviar

Prawn cocktail, gem lettuce

Duck rilette, smoked apple

Rare roast beef, peppercorn sauce





## BEST OF BRITISH BOWL FOOD

*Suitable to be enjoyed whilst standing and drinking in our bar, restaurant or terrace. We suggest 4 bowls per person (min. order 12 bowls)*

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 **£4.50**

Shell baked scallops, juniper and gin **£5.00**

Braised beef, suet dumplings, heritage carrot **£7.00**