

Summer Party Menu

CANAPES

Yakitori Cured Cob Chicken, Asahi Lager, Sesame Tempura
Mini Pastrami Bagel
Salt n Pepper Squid, Oyster Sauce, Crispy Seaweed
Cep Mushroom Arancini, Black Truffle Aioli (v/gf option)
Vegetable Samosa (ve)
Grilled Zucchini, Peppers, Tapenade Wrap (ve/gf)

LARGER BITES

Beef Brisket Croquette

Plant Based Ancho Chicken, Black Bean Burrito Bowl (v/gf)

Artichoke, Charred Peppers and Roast Baby Potatoes (ve)

Fish 'n' Chip Shop (v / ve option)

(including fish goujons, sausages & chargrilled halloumi)

DESSERTS

Ice Cream Tubs (ve option)
Classic Doughnuts

DRINKS

Champagne & Sparkling Rose
Beer
Red & White Wine
Aperol Spritz
Limoncello Spritz

Alcohol Free Sparkling Rose
Alcohol Free Beer
Pentire Coastal Spritz Mocktail
Organic Pear & Raspberry Fruit Juice
Still & Sparkling Water





Event Information

TIMINGS

The event begins at 6:30PM. Drinks will be available from 6:30PM, and food service will begin at 6:45PM.

The event will end and the bar will close at 10:30PM.

ACCESS

The marquee is wheelchair accessible – if anyone requires access via wheelchair or other specific access requirements, please contact marketing@keatingchambers.com

FACILITIES

There are two sets of bathroom facilities, one inside the marquee (to your right when you enter the marquee), as well as outside in the garden.

There is a cloakroom available to everyone, which is located opposite the badge table at the entrance of the marquee.

We have access to a quiet room at Inner Temple throughout the evening - should anyone like to use this to take a break from the party, please contact marketing@keatingchambers.com or ask a member of Keating Chambers staff on the evening.

