



temper

CHRISTMAS BROCHURE

A photograph of a restaurant table set for a meal. The table is dark and reflective, with various dishes and glasses of wine. In the foreground, there's a large dish of meat and vegetables, a bowl of salad, and a glass of red wine. In the background, there's a yellow tufted booth and a black metal railing. The text is overlaid on a black silhouette of a city skyline.

**CHRISTMAS AT TEMPER IS ALL ABOUT
THE GOOD TIMES, WITHOUT A SPROUT
IN SIGHT. FROM COCKTAIL PARTIES AND
FIERY FEASTS, TO CORPORATE LUNCHES
AND WHOLE-VENUE HIRES, YOU BRING
THE GUESTS AND WE'LL BRING THE
FOOD, THE MARGARITAS AND THE
VIBES.**

PADDINGTON

CAPACITIES

Exclusive Hire: 120

Terrace: 70

Standing reception: 60

Feasting Table: 20

FACILITIES

No venue hire fee

Air conditioning

Free WiFi

Television screen

AVAILABLE MENUS

Feast Menus

Taco Platter Menu

emper



CITY

CAPACITIES

Exclusive Hire: 240

Private Mezzanine: 50 seated / 70 standing

Dining Counter: 34

Terrace: 10

FACILITIES

No venue hire fee

Air conditioning

Free WiFi

Television screen

Private bar on Mezzanine

AVAILABLE MENUS

Feast Menus

Canapé Menu

Taco Platter Menu

COVENT GARDEN

CAPACITIES

Exclusive Hire: 140

Semi-Private Den: 50 seated / 60 standing

Dining Counter: 30

Feasting Table: 30

Terrace: 40

FACILITIES

No venue hire fee

Air conditioning

Free WiFi

Television screen

AVAILABLE MENUS

Feast Menus

Canapé Menu

Taco Platter Menu



The background image shows the interior of the Shoreditch Restaurant. It features a warm, dimly lit space with a textured, brown wall. Two red neon signs, 'meat' and 'fire', are mounted on the wall. In the foreground, there are several tables, including round and square ones, set with white plates, glasses, and cutlery. The seating includes red upholstered booths and dark wooden chairs. The overall atmosphere is cozy and modern.

meat

fire

SHOREDITCH RESTAURANT

CAPACITIES

Exclusive Hire: 145

Dining Counter: 22

FACILITIES

No venue hire fee

Air conditioning

Free WiFi

Television screen

Lift access

AVAILABLE MENUS

Feast Menus

Canapé Menu

Taco Platter Menu

Sunday Feast Menu



SHOREDITCH BAR

CAPACITIES

Exclusive Hire: 60

FACILITIES

No venue hire fee

Air conditioning

Free WiFi

Television screen

AVAILABLE MENUS

Canapé Menu

Taco Platter Menu



SOHO

CAPACITIES

Exclusive Hire: 145

Dining Counter: 22

FACILITIES

No venue hire fee

Air conditioning

Free WiFi

Television screen

Lift access

AVAILABLE MENUS

Feast Menu

Canapé Menu

Taco Platter Menu

Sunday Feast Menu



EVENTS BY TEMPER

We're now offering the temper experience to enjoy wherever you like. Whether it's a wedding, birthday party, corporate event or product launch we can bring our signature dishes and drinks to you and your guests, including our legendary Butchery Masterclasses.

Get in touch on info@temperrestaurant.com to find out more



BUTCHERY MASTERCLASSES

Our famous Butchery Masterclasses are an ideal group activity, available for eight guests or more, either at temper Shoreditch or in your own venue with Events by temper.

Guests are welcomed to the Butchery & Barbecue Masterclasses in proper temper style – with a Margarita – before they are taken on a whistlestop tour of provenance, ageing and cattle breeds, followed by a live butchery demonstration. Next up: making some of our steak sauces and even cheeseburger tacos.

Finally, guests will be served an outstanding three-course meal: starters of beef-fat cornbread with gochujang butter plus cheeseburger tacos followed by a platter of rib-eye steak, house-made sausages, smoked brisket with chillis and pickled red onions, beef-fat fries, hispi cabbage with beef-fat béarnaise and a choice of sauces, finishing with our deep-dish brigadeiro cookie with fior di latte ice cream

Spaces are priced at £100 per person including the masterclass, a three-course dinner, half a bottle of Cotés du Rhône and a Margarita.

OUR FEASTING MENUS ARE SERVED FAMILY-STYLE, SO EVERYBODY CAN ENJOY A LITTLE OF WHAT THEY FANCY, INCLUDING A MERRY MARGARITA

FESTIVE FEAST MENU

60 PER PERSON



COCKTAIL

MERRY MARGARITA

TACOS

CHEESEBURGER

with burger sauce, smoked raclette & green chilli

GOATS' CHEESE

with pickled chillis, lime-honey
& crunchy nut cornflake crumb

SOBER PIC

with crackling & smoked apple sauce

MAINS

SMOKED RARE BREED BRISKET

with pickled red onions

BEEF RUMP STEAK

with heritage tomato salsa

WOOD-ROASTED FISH

with gochujang butter & fennel-mint salad

SIDES

BEEF-FAT POTATOES, GARLIC RACLETTE

HOUSE SALAD

PARATHAS

DESSERT

PEANUT & CHOCOLATE TART

with fior di latte ice cream

FANCY FESTIVE FEAST MENU

80 PER PERSON



COCKTAIL

MERRY MARGARITA

TACOS

SMOKED LAMB

with chipotle and green sauce

CHEESEBURGER

with burger sauce, smoked raclette & green
chilli

BURNT ENDS

with beef-fat mayo & pickled onions

SOBER PIC

with crackling & smoked apple sauce

MAINS

SMOKED RARE BREED BRISKET

with pickled red onions

WHOLE SMOKED LAMB SHOULDER

with chimichurri

BEEF RUMP STEAK

with heritage tomato salsa

WOOD-ROASTED FISH

with gochujang butter & fennel-mint salad

SIDES

GRILLED HISPI CABBAGE

with beef-fat béarnaise, corn

BEEF-FAT POTATOES, GARLIC RACLETTE

HOUSE SALAD

PARATHAS

DESSERT

PEANUT & CHOCOLATE TART

with fior di latte ice cream

NOT IN THE MOOD FOR A SIT-DOWN MEAL? CHECK OUT OUR CANAPÉ AND TACO PLATTER MENUS...

TEMPER CANAPÉS

CHOOSE FOUR CANAPÉS FOR £12 PER PERSON
OR
CHOOSE FOUR VIP CANAPÉS FOR £16 PER PERSON

ADDITIONAL CANAPÉ CAN BE ADDED FOR £3.50 PER PERSON, PER
CANAPÉ, OR £4.50 PER PERSON, PER VIP CANAPÉ
CANAPÉA LINEE IS A MINIMUM OF 30 PER CANAPÉ TYPE



temper

VEGGIE

GOAT'S CHEESE & BURNT PEPPER ON
CRISPY TORTILLA

GOAT'S CHEESE, CRUNCHY NUT,
GUINDILLA CHILLI, HONEY & LIME
DRESSING

COAL-ROASTED BUTTERNUT SQUASH &
MOLE

CLASSIC TEMPER GUACAMOLE, TAJÍN,
ON A TORTILLA CHIP

FISH

MARINATED HAKE TACO,
SPICY SLAW, PICKLES

SEA BASS CEVICHE,
PLAINTAIN CRISPS

MEAT

SWEET & SOUR PORK BELLY BITES

MINI BBQ PULLED PORK BUNS

BEEF-FAT CORNBREAD &
GOCHUJANG BUTTER

SMOKED BRISKET CROQUETTE,
SPICY DIP

CHEESEBURGER TACO, GREEN SAUCE
TEMPER BURGER SAUCE

DRY-AGED BEEF KOFTA, BBQ SAUCE,
KIMCHI YOGHURT DIP

COAL-ROASTED DRY-AGED RUMP,
MINI YORKSHIRE,
HORSERADISH CREAM

CHICKEN SKEWER,
SRIRACHA HONEY GLAZE

VIP VEGGIE

COAL-ROASTED MINI JACKET POTATO,
OGLESHIELD CHEESE, SALSA TRUFINA

GRILLED BLACK FIGS, BLUE
RACLETTE, TRUFFLE HONEY
HOMEMADE OATCAKE

BABY GEM, CREAM CHEESE,
BELPERKNOLLE CHEESE SHAVINGS

GRILLED BABY CORN, LIME CREMA,
QUESO FRESCO

VIP FISH

FRESH OYSTER, LYCHEE GRANITA

SEARED SCALLOP AGUACHILE

MINI LOBSTER ROLL, KETA CAVIAR,
AJI AMARILLO MAYO

CRAB & CORN RAREBIT, CRUMPET

VIP MEAT

60-DAY-DRY-AGED RARE BREED
STEAK TARTARE, BEEF-FAT
CROSTINI, CAVIAR

60-DAY-DRY-AGED BEEF FILLET
SKEWER, BEEF-FAT BEARNAISE DIP

SMOKED TEXEL LAMB SHOULDER,
SALSA VERDE, MANGO CHUTNEY,
PARATHA

RARE-BREED PORK BELLY, SMOKED
PINEAPPLE JAM, CRISPY BLUE CORN
TORTILLA

TACO PLATTERS

*Exclusively available for private hires
in The Bar at temper Shoreditch and
on The Mezzanine at temper City*

CHOICE OF:

GOAT'S CHEESE TACO
DRUNKEN PIG TACO
CHEESEBURGER TACO

10 X TACOS FOR 55

15 X TACOS FOR 80

20 x TACOS FOR 100



SUNDAYS ARE FOR EATING, DRINKING AND MAKING MERRY. OUR SUNDAY FEASTING MENUS ARE SERVED FOR SIX OR MORE GUESTS TO SHARE, EXCLUSIVELY AT TEMPER SHOREDITCH AND TEMPER SOHO

SUNDAY LAMB FEAST MENU					
£40 PER PERSON					
					
TACOS					
CHEESEBURGER burger sauce, smoked raclette, green chilli					
GOATS' CHEESE pickled chillis, lime-honey & crunchy nut cornflake crumb					
MAINS					
SMOKED & PULLED LAMB SHOULDER					
SIDES					
BEEF-FAT ROAST POTATOES GIANT YORKSHIRE PUDDING ROAST VEGETABLES GREENS					
SMOKED PARSNIP PURÉE 16-HOUR GRAVY					
DESSERT					
DEEP-DISH BRIGADERIRO COOKIE fior di latte ice cream					

SUNDAY BEEF FEAST MENU					
£45 PER PERSON					
					
TACOS					
CHEESEBURGER burger sauce, smoked raclette, green chilli					
GOATS' CHEESE pickled chillis, lime-honey & crunchy nut cornflake crumb					
MAINS					
AGED RIB OF BEEF served pink					
SIDES					
BEEF-FAT ROAST POTATOES GIANT YORKSHIRE PUDDING ROAST VEGETABLES GREENS					
SMOKED PARSNIP PURÉE 16-HOUR GRAVY					
DESSERT					
DEEP-DISH BRIGADERIRO COOKIE fior di latte ice cream					

SUNDAY PORK FEAST MENU					
£50 PER PERSON					
					
TACOS					
CHEESEBURGER burger sauce, smoked raclette, green chilli					
GOATS' CHEESE pickled chillis, lime-honey & crunchy nut cornflake crumb					
MAINS					
HOUSE-MADE PORCHETTA, STUFFED WITH KIMCHI MINCE					
SIDES					
BEEF-FAT ROAST POTATOES GIANT YORKSHIRE PUDDING ROAST VEGETABLES GREENS					
SMOKED PARSNIP PURÉE 16-HOUR GRAVY					
DESSERT					
DEEP-DISH BRIGADERIRO COOKIE fior di latte ice cream					



ADDED EXTRAS

If you book an event with us there's a range of additional services we can provide on request, including...

DJs

Security

Custom welcome drinks

Bespoke menus

Late-night licences



For more information please contact:

INFO@TEMPERRESTAURANT.COM