AUTUMN - WINTER MENUS

October 2016 – April 2017

All menu prices are based on a minimum of 100 guests and service of the meal being completed by 9.30pm

Quotations are available on request for parties of fewer persons

Dinners between 50 – 100 guests will receive a 3% surcharge on the menu cost
Dinners between 20 – 50 guests will receive a 7% surcharge on the menu cost
Dinners fewer than 20 guests will receive a 20% surcharge on the menu cost

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All prices will be inclusive of VAT
Prices will be subject to change

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If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager

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If you are looking for something particular, our Head Chef will be happy to create a bespoke menu

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The Inner Temple does not levy a charge for service because we believe that this should be discretionary and a matter for you to decide. If you are satisfied with the service provided and you would like to make a payment by way of your appreciation, a rate of 12% of the net bill is deemed appropriate

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Catering Services are managed by
SEARCYS

Starters

Arbroath Smokie Fish Cakes with Peas, Onions and a Saffron Mayonnaise
£8.50

Tian of Confit Duck with Rye Toast, Shallots and Cornichons
£13.25

Cullen Skink
£7.50

Cured Salmon with Onion Confit and Smoked Bacon
£11.50

Balsamic Glazed Baby Gem Lettuce with Blue Cheese Caesar Dressing, Toasted Almonds and Watercress Salad
£7.50

Gressingham Duck Salad with a Hazelnut Dressing
£9.50

Forman's of London Smoked Salmon and Horseradish Dressing
£14.00

Grilled Polenta Chips with an Olive Tapenade, Parmesan and Rocket
£9.25

Warm Goats Cheese, Broad Beans, Spinach and Endive Salad with a Pine Nut Pesto
£9.00

Warm Beetroot Soup with Soured Cream and Scallions
£7.50

Roast Pepper, Olive and Brie Tartlet with a Watercress and Olive Oil Dressing
£9.25

Sorbets

A selection of Sorbets to clear the palate or as a 4th Course:

Pear

Lime

Green Apple

Lychee

Bitter Chocolate

Blackcurrant

Blood Orange

Strawberry and Fresh Basil

Elderflower

Lemon

Pomegranate and Rose Water

£4.00

Main Course

Roast Beef and Inner Temple's Yorkshire Pudding served with Castle Potatoes, Turned Carrots and Pan Gravy
£36.50

Pan Fried River Trout, Crushed Peas with Marjoram, Galette Potato and Classic Vinaigrette Dressing
£25.50

Guilt Head Bream served with Lobster Mash and a Broad Bean and Chive Sauce
£17.50

Bream Fillet with Deep Fried Spiced Polenta, Spinach and Curry Sauce
£21.00

Guinea Fowl served on Champ with Slow Roast Mushrooms, Shallots and Stout Gravy
£22.00

Roast Best of End Lamb with Broccoli, Château Potatoes and a Lamb Jus
£35.00

Cannon of Lamb with a Garlic Potato Cake, Minted Pea Puree, Black Pudding and Rosemary Jus
£29.25

Pork Cutlet and Apple Mash with Tender Stem Broccoli, Roast Celeriac and Sage and Onion Sauce
£18.50

Gressingham Duck Breast served with Castle Potatoes, Braised Fennel, Turned Carrots and Bay Dressing
£26.00

Cod Middle with a Lemon and Parsley Brioche Crust served with Savoy Cabbage, Crushed Potatoes and Herb Beurre Blanc
£25.50

Vegetarian Main Courses

Roasted Ratatouille with Grilled Ciabatta, Poached Egg and Thyme Sauce
£17.00

Butternut Squash and Leek Fricassee with Rosemary and Chilli on Toasted Rye Bread, Tenderstem Broccoli and Cheese Gougères
£17.00

Wild Rice and Parsnip Fritter on Smoked Cheese Mash with a Mushroom, Cider and Thyme Sauce £17.00

Winter Vegetable Risotto with Basil Oil and Roast Beets (suitable for Vegans)
£17.00

Desserts

Plum Tart with Rum Sabayon

Pistachio and Ginger Tiramisu

Blueberry Parfait, Caramel Sauce and Cookie Crumbs

Gooseberry Crumble with Clotted Cream Ice Cream

Trio of Chocolate Mousse with Late Bottled Raspberry Compote

Sauternes Jelly with Poached Autumn Fruits and a Spiced Tuile

Muscat Raisin Yoghurt Panna Cotta and Vanilla Macaroon

Pear and Almond Tartlet with Chocolate Sauce and Poire William Crème

St Clements Tartlet with Orange Confit and Raspberry Crème Anglaise

Selection of English Cheeses with Fig Chutney

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All desserts are £12.75

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Selection of English Cheeses with Fig Chutney
If chosen as a fourth course
£8.00

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Coffee and Pegasus Chocolates
£4.75

Set Menu A

Jerusalem Artichoke Soup with Mushrooms and Croutons

Supreme of Corn Fed Chicken with Colcannon, Spinach, Turned Carrots and Tarragon Sauce

Chocolate Truffle Cake with Cappuccino Mascarpone Cream

Coffee and Pegasus Chocolates

£39.00

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Set Menu B

Tomato and Parmesan Gratin Tart with a Truffle Oil Dressing

Sea Bass with Turned Carrots, Fine Beans, Pont Neuf and Thyme Sauce

Rumtopf Crème Brûlée, Spiced Pear and Shortcake Biscuit

Coffee and Pegasus Chocolates

£39.00