

**SPRING - SUMMER MENUS**  
**MAY 2017 - SEPTEMBER 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

Chilled Celery and Almond Soup, Feta Cheese and Chive Croutons  
£7.50

Roasted Poivron Soup with Sour Cream and Chilli Oil  
£7.50

Tomato and Basil Sorbet, Tomato Tartare, Basil Oil, Garlic Tuile, Basil Cress  
£8.00

Goats Cheese Cheesecake, Gingerbread Crumbs, Onion Chutney, Salad Cress  
£9.00

Confit of Corn Fed Chicken and Apple Tian, Tarragon, Honey and Orange Dressing,  
Coriander Cress  
£9.00

Smoked Mackerel with Crab Mousse, Fennel and Celeriac Salad  
£9.00

Gressingham Duck Breast, Fig and Orange Marmalade, Dijon Mustard Dressing  
£9.50

Buffalo Mozzarella, Anchovies, Olives, Caper Tapenade, Smoked Almonds,  
Pomegranate Dressing  
£10.00

Salmon and Prawn Tian, Dried Cucumber, Remoulade Sauce, Celery Cress  
£11.50

Beetroot Cured Gravlax, Cucumber Ribbons, Diced Apple, Horseradish Dressing  
£14.00

Sliced Fillet of Beef with Wild Rocket, Truffle Oil and Parmesan Cheese  
£16.50

## Sorbets

A selection of Sorbets to clear the palate or as a 4<sup>th</sup> Course:

Elderflower

Raspberry

Pear

Lime

Green Apple

Lychee

Bitter Chocolate

Blackcurrant

Blood Orange

Strawberry and Fresh Basil

Elderflower

Lemon

Pomegranate and Rose Water

£4.00

## **Main Course**

Supreme of Corn Fed Chicken, Lardons of Pancetta, Button Mushrooms, Parisian Potatoes, Tarragon Sauce  
£21.00

Hake Fillet on Champ Potatoes, Spinach, Salsa Verde  
£21.00

Pan Fried, Seabass, Roast Fennel, Yukon Gold Potatoes, Pea Shoots, Cider Vinegar Sauce  
£22.50

Grilled Rainbow Trout with Keta, Crushed New Potatoes, Asparagus and Muscadet Sauce  
£23.00

Guinea Fowl on Bubble and Squeak, Grilled Leeks, Turned Carrot and Marsala Wine Sauce  
£23.00

Roasted Cod with Crisp Smoked Bacon, Cauliflower Polonaise, Heritage Carrots, Sauce Maltaise  
£25.00

Breast of Gressingham Duck, Fondant Potatoes, Broccoli and Toasted Almonds, Port Wine Sauce  
£26.00

English Lamb Rump, Biarritz Potato, Tenderstem Broccoli, Béarnaise Sauce  
£27.50

## **Vegetarian Main Courses**

Grilled Marinated Tofu and Asian Vegetables, Sweet Ginger and Soy Broth  
£17.00

Steamed Spinach Dumpling, Tomato and Basil Sauce, Vegetarian Parmesan Cheese  
£17.00

Roasted Aubergine and Sweet Potato Roulade, Mango and Avocado Salsa  
£17.00

Apple, Walnut and Smoked Applewood Cheese Wellington with Buttered Leeks, Chive Butter Sauce  
£17.00



## Desserts

Strawberry Shortcake, with Berry Jelly and Ice Cream

Lemon Meringue Pie

Chocolate Caramel Mousse, Scorched Marshmallows

Coconut Panna Cotta, Raspberry Sorbet

White Chocolate Rose Torte

Pistachio Cheesecake, Fruits of the Forest

Swiss Roll, Amaretto Biscuit

Vanilla Raspberry Meringue, Tonka Bean Ice Cream

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**

Parma Ham with Roast Pear, Grilled Gem Lettuce

Pan Fried Sea Trout, Beetroot Crumble, Turned Carrot, Crushed New Potato with a  
Vanilla Bean Sauce

Passion Fruit and Mango Delice, Passion Fruit Coulis, Clotted Cream

Coffee and Pegasus Chocolates

**£39.50**

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### **Set Menu B**

Brie, Chargrilled Tomato and Red Onion Tart with Summer Cress and Basil Oil

Chicken Mouseline, Chasseur Sauce, Castle Potatoes and Fine Beans

Crème Brûlée, Cardamom Poached Pear, Shortbread Biscuit

Coffee and Pegasus Chocolates

**£39.50**