

WINTER MENUS

September 2012 - April 2013

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

Quotations are available for parties of fewer persons on request.

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
Any dinners fewer than 20 guests, will receive a 20% surcharge on the menu cost

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Minimum spend of £1250.00 on food and beverage requests, Monday to Friday
Minimum spend of £8500.00 on food and beverage requests, Saturday and Sunday

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All prices are inclusive of VAT

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Prices are subject to change

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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

Catering Services are managed by

SEARCYS

Starters

Wild Mushroom Broth with White Truffle Oil and Cheese Straws
£7.50

Game Soup with Chicken Quenelle and Herb Croutons
£7.50

Ricotta, Gruyere Cheese and Spinach Croquette, served warm with Saffron
Mayonnaise and Watercress Salad
£8.50

Baked Goat's Cheese, Leek and Cèpe Tart with a warm Green Bean Salad
£8.50

Ham Hock Terrine with a Cider Jelly, Apple Chutney and Herb Mayonnaise
£10.00

Potted Salmon with Potato Salad, Caper Berries and Lemon Balsamic Dressing
£11.00

Tian of Smoked Haddock with Quail Egg, Pickled Cucumber and a Grain Mustard
Dressing
£12.00

Assiette of Smoked Fish with Creamed Rocket, Cucumber and Chillies
£13.50

Salmon Cured with Dill, Orange, Star Anise and Spices served with
Horseradish Cream
£13.50

Sorbets

A Selection of Sorbets to clear the palate

Pink Champagne

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Elderflower

*

Charantais Melon

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Blackcurrant

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Other flavours are available on request

£3.75

Meat and Fish Main Courses

Free Range Supreme of Chicken with Castle Potatoes,
Creamed Cabbage and Pancetta with Tarragon Sauce
£18.00

Pan Supreme of Guinea Fowl on a Potato and Olive Puree, Roasted
Mediterranean Style Vegetables with a Tomato and Basil Sauce
£19.00

Pan Fried Sea Bass on an Artichoke and Potato Puree, Wilted Spinach and Herb
Butter Sauce
£21.00

Grilled Supreme of Organic Salmon with Pont Neuf Potatoes, French Style Peas
and Hollandaise Sauce
£20.00

Pan Fried Cod with Spinach Potato Cake, Cocotte Carrots and a Lobster and
Chive Sauce
£22.00

Breast of Gressingham Duck, Fondant Potatoes, Carrot & Parsnip Puree,
Blackcurrant and Juniper Jus
£22.50

Grilled Venison Tournedos with Foie Gras on a Wild Mushroom Ragu and
Crushed Parsley Potatoes
£POA

Kentish Lamb Rump topped with a Herb Crust, Colcannon, Turned Dill Carrots,
Rosemary and Redcurrant Jus
£POA

Vegetarian Main Courses

Aubergine with Winter Vegetables, Walnuts and Spinach topped with a Tomato Crust

Warm Tomato and Vegetable Tart with Cherry Tomatoes, Parmesan and Walnut Dressing

Roast Vegetable Tajine, Served with Cous Cous and a Yoghurt Dressing

All at £16.00

Desserts

Traditionally Aged Plum Duff with a Mince Pie and Almond and Brandy Cream Sauce

Pannetone Bread and Butter Pudding with Apricot Sauce

Roast and Poached Pear with Chocolate and Calvados Sauce, Vanilla Ice Cream

Mulled Wine Pudding with Winter Berries and Honeycomb Ice Cream

Baked Alaska with Warm Late Bottled Summer Fruit and Blackberry Sauce

Blueberry Parfait with a Blueberry Sorbet set in the middle

Meringue Mont Blanc

Chocolate and Pistachio Crème Brulee with Mini Doughnut and Chocolate Sauce

English Cheese Plate

All desserts are £12.00

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English Cheese Plate

If chosen as a fourth course
£8.00

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Coffee and Pegasus Chocolates

£4.80

Set Menu A

Spiced Parsnip and Apple Soup with Ground Cumin,
Parsnip Crisps and Sour Cream

Supreme of Salmon with Potato and Celeriac Rösti, Market Vegetables and a
Chive Butter Sauce

Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Coffee and Pegasus Chocolates

£36.50

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Set Menu B

Smoked Haddock Fish Cakes with Hollandaise Sauce

Supreme of Pan Fried Guinea Fowl with a Compote of Mushrooms and Shallots,
Green Beans and Sautéed Potatoes

Crème Brûlée with Mulled Wine Poached Pear and Shortbread Biscuit

Coffee and Pegasus Chocolate

£38.50

SPRING / SUMMER MENUS April 2012

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All prices are inclusive of VAT

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Prices are subject to change

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SEARCYS

Starters

Italian Air Dried Ham, served with Braised Fennel and Mesculin Salad
£9.15

Grilled Gevrik Cheese, produced in Trevarrian North Cornwall,
served with a Red Onion and Wild Blueberry Marmalade,
Toasted Brioche, Grilled Pear and a Mustard Dressing
(this dish contains alcohol)
£7.00

Poached Organic Salmon, served with Fennel and Kohlrabi Slaw, Coriander
and a Herb Mayonnaise
£11.50

Aylesford Watercress, Crayfish and White Truffle Oil Soup with Herb
Croutons
£7.00

Traditional Vichyssoise served with Pan Fried Scallop,
Chives and Mixed Sakura Cress
(This dish can be served hot or cold, please let your Event Manager know
which you would prefer)
£8.00

A Salad of Basil Roasted Aubergine with Buffalo Mozzarella, Toasted Country
Bread, and a Basil Oil Dressing
£9.50

Foremans of London, traditional Smoked Salmon served with a Smoked Trout
Mousse, Caper Berries Salad and a Citrus Dressing
£11.50

Gresham Duck Leg Tian preserved in Maldon Sea Salt and Thyme served with
Orange Cream
£11.50

Sorbets

A Selection of Sorbets to clear the palate

Orange

*

Elderflower

*

Charantais Melon

*

Blackcurrant

Other flavours are available on request

£3.75

Meat and Fish Main Courses

Caster Bridge, West Country 28 day aged Beef Fillet served with Fondant Potatoes, Pea and Broad Bean Ragoûter, Baby Carrots and Pan Gravy
£31.00

Blyth Borough Farm, Free Range Pork Loin, Dauphinoise Potatoes, Fine Beans and a Rosemary Jus
£16.00

Roast Rump of Kentish Lamb, Cocotte Potatoes, Summer Vegetables and Béarnaise Sauce
£26.00

Responsibly farmed Gressingham Duck Breast Pan Fried, served with Potato Rösti, Orange Curd Carrots and a Thyme Flavoured Jus
£23.00

A Supreme of Organic Salmon, Foie Gras and Salmon Caviar, Julienne Summer Vegetables and a White Wine and Chive Sauce
£25.00

Sutton Hoo Free Ranged Chicken Supreme, served with Creamed Potatoes, French Beans and a Chervil and Truffle Butter Sauce
£18.00

Locally sourced Roasted Cod, Jersey Royal Potatoes, Artichokes and Baby Carrots, served with a Lobster Sauce
£18.00

Vegetarian Main Courses

Poached Egg with Celeriac and Apple Puree, Buttermilk Truffle Soldiers with Mixed Sakura Cress

Gnocchi with a Puree of Cauliflower, Walnuts and Blue Cheese

Fennel & Kohlrabi Slaw, Trevarrian Cornish Gevrik Cheese served on Toasted Brioche, Aubergine Chips and Dijon Dressing

Asparagus, Mange Tout and Pinenut Risotto, served with Roasted Beetroot and Basil Oil

All at £17.00

Desserts

Torta Di Tiramisu served with an Espresso Shot

Summer Pudding with Raspberry, Lychee and Rose Coulis

Trio of Pear, Tart au Fine, Pear William Sorbet, and Pear Bavarois

Black Forest Roulade with White Chocolate Mousse

Nougatine and Strawberry Parfait, Wild Strawberry Analgise and Praline
Tuile

Chocolate Pate, Crème Fraîche and Syrup Roasted Nuts

Sweet Cider Jelly, Cornish Apple and Cream Crumble

Milanese Trifle, Amaretto and Almond Crunch

English Cheese Plate

Some of our desserts contain alcohol; however they can be made without.
Please speak to your Event Manager

All desserts are £12.00

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English Cheese Plate

If chosen as a fourth course
£8.00

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Coffee and Pegasus Chocolates £4.50

Set Menu A

Fennel and Almond Soup with Crème Fraîche and Chopped Chives

Free Ranged Supreme of Chicken on a bed of Colcannon with French Beans,
Baby Carrots and a Wild Mushroom Sauce

Torta Di Tiramisu served with an Espresso Shot

Coffee and Pegasus Chocolates

£36.50

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Set Menu B

Tian of Avocado with a Tomato Salsa, Chive Crème Fraîche and Basil Oil
Dressing

Supreme of Salmon Pan Fried with Summer Vegetables, Crushed New
Potatoes and a Keta and Chervil Sauce

Summer Pudding with Raspberries and a Lychee and Rose Coulis

Coffee and Pegasus Chocolates

£37.50

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Set Menu C

Tian of London Smoked Salmon with Cucumber Ribbons, Mixed Salad Cress
and a Vinaigrette Dressing

Breast of Guinea Fowl with a Carrot and Courgette layer cake, Parmentier
Potatoes and a Thyme and Rosemary Sauce

Lemon Verbena Posset, Spiced Summer Berries and Maids of Honour

Coffee and Pegasus Chocolates

£38.50