

## Spring-Summer Menus

All menu prices are based on minimum numbers of 100 and sit down time of 7.45pm with guests departing at 11.00pm

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Quotations are available for parties of fewer persons on request. Any dinner fewer than 20 guests will receive a 10% surcharge on the menu cost

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Minimum spend of £1000.00 on Food & Beverage requests, Monday to Friday  
Minimum spend of £7500.00 on Food & Beverage requests, Saturday & 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 1847

**STARTERS**

Parsley Soup with Forest Mushrooms, White Truffle Oil and Hand Rolled Bread

**£8.50**

Smoked Eel with Crisp Pancetta, Wild Rocket Radicchio and Dill Soured Cream with Toasted Walnut Bread

**£13.25**

Crab, Avocado, Cucumber and Watercress Salad with Dill and Malden Salt Flat Bread

**£12.15**

Grilled English Asparagus with Hollandaise Sauce (Late April to mid June for English)

**£9.50**

Organic Salmon Tian with Summer Herbs, Gremolata and Salad Leaves

**£11.50**

Jellied Mushroom Consommé with Summer Vegetables and Fromage Frais

**£8.50**

Caesar Salad with Cos Lettuce, Free Range Chicken and a Garlic and Anchovy Dressing with Parmesan Cheese

**£11.00**

Tian of Avocado and Tomato with a Chive Crème Fraîche and Mixed Cress Salad, Lemon and Basil Oil Dressing

**£8.75**

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SORBETS

*A Selection of Sorbets to clear the palate*

Pink Champagne

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Green Apple and Calvados

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Strawberry

\*

Elderflower

\*

Charantais Melon

\*

Blackcurrant

\*

Plum

\*

Mango

\*

Passion Fruit

\*

Orange

**£3.50**

**MEAT AND FISH MAIN COURSES**

Roasted Organic Scotch Salmon with a Timbale of Young Spinach, Baby Carrots and a Chive Buerre Blanc

**£24.75**

Warm Tuna Niçoise with New Potatoes and Saffron Mayonnaise

**£19.00**

Roasted Rump or Cannon of Swaledale Lamb with Baby Vegetables, Turmeric Potatoes and a Light Lamb Sauce

Rump **£21.00** / Cannon **£24.50**

Poached Quail in its own broth with Summer Vegetables and a Chive Crème Fraîche

**£21.00**

Halibut Poached in Red Wine with Fennel, Chervil and Castle Potatoes rolled in Chives

**£24.50**

Seared Fillet of Aberdeen Angus with Parmesan, Arugula and Grilled Balsamic Vegetables

**£34.50**

Supreme of Free Range Chicken with Potato Cake, Green Beans, Radish, Lemon and Yoghurt Dressing

**£18.50**

Grilled Guinea Fowl with Roasted Aubergine and Figs, Radicchio, Marjoram Potatoes and a Honey and Lime Jus

**£18.75**

**VEGETARIAN MAIN COURSES**

Aubergine with a Mushroom Compote, Poached Egg and Stilton Sauce

Ratatouille Tart with Crisp Leeks and French Beans in a  
Tomato and Basil Sauce

Walnut Bread Topped with Baby Spinach, Goats Cheese,  
Shallots and Baby Carrots

Three Bean Crumble with Braised Leek Gratin, Sautéed Potatoes and Grain  
Mustard Sauce

**All Vegetarian Main Courses are £20.00**

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Prices for dishes may fluctuate depending on the market price.

All Main Courses are served with a season vegetable. If you would like  
additional vegetables they are priced at **£3.60** per portion

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DESSERTS

Poppy Seed Cheesecake with Vodka Sultanas and Cardamom Ice Cream

Apple and Almond Tart with Calvados Crème

Summer Berries Pavlova with Passion Fruit Coulis and Strawberry Sorbet

Chocolate Fondant, Morello Cherries, Crème Fraîche with a  
Dusting of Cocoa Powder

Blackcurrant Syllabub with Honey and Date Madeleines

Summer Fruit Crème Brulee with Cinnamon Shortbread

Gooseberry, Elderflower and Hazelnut Crumble Served with  
Vanilla Ice Cream

Strawberry and Black Pepper Parfait with a Compote of Summer Berries and  
Chantilly Cream

**All desserts are £11.00**

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English Cheese Plate

**£9.85** if chosen as fourth course

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Coffee & Pegasus Chocolates

**£4.40**

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**SET MENUS**

**Menu A**

Chilled Fennel and Almond Soup with Toasted Pumpkin Seeds and Hand  
Rolled Bread

Supreme of Salmon with Jersey Royal Potatoes, Green Beans and  
Hollandaise Sauce

Orange Polenta Cake with Rosemary and Orange Syrup,  
Lemon Curd Ice Cream

Coffee and Pegasus Chocolates

**£33.00**

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**Menu B**

Smoked Salmon and Mackerel Mousse, Served with a Summer Salad, Warm  
Walnut Toast, Lemon and Chive Dressing

Grilled Free Range Balsamic Chicken with Grilled Lime, Rosemary Potatoes  
and Honey Baby Carrots

Tart Tatin with Pear William Sorbet and Crème Anglaise

Coffee and Pegasus Chocolates

**£36.50**

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**Menu C**

Tian of Crab and Avocado with Tomato and Chive Gazpacho

Lemon Grass Sorbet

Pan Fried Cannon of Saltmarsh Lamb with a Selection of Green Summer  
Vegetables and a Sauce Béarnaise

Summer Pudding with Compote of Fruit and Vanilla Ice Cream

Coffee and Pegasus Chocolates

**£54.50**

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(All Served with a Bread Roll and Butter)