

SPRING/ SUMMER MENUS 2010

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 20% surcharge on the menu cost

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Minimum spend of £1000.00 on food and beverage requests, Monday to Friday
Minimum spend of £7500.00 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

Parsley Soup with Morel Mushrooms and Chive Crème Fraîche
£9.75

Tian of Confit Duck with Onion Marmalade and Bitter Leaf Salad
£9.50

Cold Poached Sea Trout with Tarragon and Chervil Mayonnaise Cucumber
and Pea Shoots
£11.50

Mix Charcuterie, Kohl Rabi and Lemon Salad served with Pickled Quails' Eggs
and Celery Salt
£11.50

Smoked Eel with Crisp Pancetta, Radicchio, Wild Rocket and
Dill Soured Cream
£11.50

Salad Niçoise
£9.75

Fresh English Goats' Cheese with a Salad of Herbs, Toasted Ciabatta and
Virgin Olive Oil Dressing (*Served Cold*)
£8.50

Tian of Avocado with a Tomato Salsa, Chive Crème Fraîche and Basil Oil
Dressing
£9.50

Gazpacho Served with Extra Virgin Basil Oil and Garlic Croutons
£8.50

SORBETS

A Selection of Sorbets to clear the palate

Pink Champagne

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Elderflower

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Charantais Melon

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Blackcurrant

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Other flavours are available on request

£3.60

MAIN COURSES

Pan Fried Breast of Sutton Hoo Duck with Cocotte Potatoes, Grilled Figs on a
Bed of Ratatouille and Light Pan Gravy
£22.75

Lamb Rump with Summer Greens, Cocotte Potatoes, Pickled Red Onion with
a Light Lamb and Rosemary Jus
£23.50

Free Range Chicken with Peas and Onions, Puree of Sweet Potato and a
Pesto Dressing
£17.00

Corn Fed Chicken Supreme, Mustard Mashed Potatoes, Roasted Cherry
Tomatoes, with a Tarragon and Wild Mushroom Sauce
£17.00

Confit of Salmon with Aubergine Tian, Dill Potatoes and a
Tomato Butter Sauce
£18.50

VEGETARIAN AND FISH MAIN COURSES

Crab and Ginger Cake, topped with Mint Hollandaise,
French Beans and Summer Cress
£18.50

Seared Fillet of Sea Bass with Crushed New Potatoes, Turned Carrots and a
Chive Butter Sauce
£20.00

Roast Fillet of Cod with Spring Onion Mashed Potatoes, Green Beans and a
Tomato and Basil Sauce
£18.50

Tomato, Spinach and Thyme Tart with Carrot and Chervil Sauce
£16.00

Grilled Halloumi with Chickpeas, Coriander and Mint Salsa
£16.00

Roast Vegetable Tagine, Served with Cous Cous and a Yoghurt Dressing
£16.00

Cajun Aubergine with Deep Fried Okra, Sweet Potato, Chilli and Tomato
Sauce
£16.00

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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 **£3.70** per portion

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DESSERTS

Kirsch Parfait with Coconut Biscuits and Pineapple Sauce

Baked Custard Tart, Summer Berry Compote and Clotted Cream

Vanilla Poached Pear with Champagne Sabayon and Pear William Sorbet

Mango Mousse, Passion Fruit Jelly with a Kiwi Sauce and Tuile Biscuit

Apples Snow, Apricot Sauce and Crème Fraîche

Chocolate Fondant, Raspberry Sauce and White Chocolate Mousse

Summer Berry Soup, with Bourbon Vanilla Ice Cream

English Summer Trifle with Raspberry Sorbet and Ground Sugared Nuts

Chilled Strawberry Soufflé with Warm Strawberry Sauce and Shortbread Biscuit

All desserts are £11.00

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English Cheese Plate

£10.00 if chosen as fourth course

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Coffee and Pegasus Chocolates

£4.50

SET MENUS

MENU A

Tian of Salmon and Dill Mousse, Chive Crème Fraîche, Cucumber Ribbons
and Mustard Cress

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Pan Fried Supreme of Guinea Fowl with Spiced Pan Gravy,
Fondant Potatoes and Fine French Beans

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Lemon Parfait, Raspberry Coulis and Shortbread Biscuit

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Coffee and Pegasus Chocolates

£35.00

MENU B

Pea and Mint Soup with Truffle Oil and Cheese Straws (*served warm*)

or

Pea and Mint Soup with Yoghurt Dressing and Cheese Straws (*served cold*)

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Supreme of Salmon with Tarragon Sauce, Saffron Potatoes and Mange Tout

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Pistachio Crème Brûlée with Almond Tuiles

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Coffee and Pegasus Chocolates

£35.00

All served with a Bread Roll and Butter

Please note the set menus price is fixed, you are welcome to change items
should you wish to but the cost will be adjusted accordingly