

## SPRING/ SUMMER MENUS 2011

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

\* \* \*

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

\* \* \*

All prices are inclusive of VAT

\* \* \*

Prices are subject to change

\* \* \*

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

Tian of Asparagus and Artichoke with Hazelnut Vinaigrette  
£7.00

Smoked Chicken, Smoked Bacon and Cream Cheese Terrine with  
Asparagus, Tomato, Olive and Thyme Dressing  
£7.50

Buffalo Mozzarella with Roasted Cherry Tomatoes,  
Toasted Ciabatta and Pesto Dressing  
£8.00

Parsley Broth, Morel Mushrooms and Crème Fraîche  
£8.00

Smoked Salmon, Fresh Basil and Mozzarella Terrine with a  
Pink Peppercorn Dressing  
£8.50

London Cured Smoked Salmon Mousse with a Cucumber and Tomato Salsa,  
Lemon and Horseradish Dressing  
£8.50

A Salad of Spring Vegetables with Prosciutto, Quails Eggs and a  
Roasted Garlic Mayonnaise  
£8.50

A Chilled Salmon, Asparagus and Chive Terrine with Summer Salad  
£9.00

Smoked Duck Breast with Grain Mustard, Celeriac Salad and Apple Chutney  
£9.00

Poached Hen's Egg with Brown Shrimps, Asparagus and Hollandaise Sauce  
£11.75

## Sorbets

*A Selection of Sorbets to clear the palate*

Green Apple

Pomegranate and Rosewater

Elderflower

Strawberry and Fresh Basil

Melon

£3.75

Other flavours are available on request

## Meat and Fish Main Courses

Roasted Guinea Fowl, Braised Celery on Puy Lentils with French Beans

**£18.75**

Grilled Free Range Chicken with a Compote of Mixed Peppers,  
Dauphinoise Potatoes, Lemon and Basil Dressing

**£18.75**

Grilled Sea Bass on a Crushed New Potatoes, Braised Fennel,  
Tomatoes and Champagne Sauce

**£18.75**

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

**£22.50**

Best End of New Season Lamb Roasted with Mustard and Provencal Crust,  
Potato Rösti, Turned Carrots, Olive and Caper Sauce

**£23.50**

Buttermilk Crumbed Deep Fried Monkfish Tail with Pea Puree,  
Pont Neuf Potatoes and Tartare Sauce

**£24.50**

Poached Sea Trout with Chive and Cucumber Salsa and  
Crushed New Potatoes

**£25.00**

A Supreme of Organic Salmon with Salmon Caviar on a Potato Blinis, French  
Beans and Chive Beurre Blanc

**£26.75**

## Vegetarian Main Courses

Tian of Basil Roasted Aubergine with grilled Halloumi, mixed Mushrooms and a Sun Blushed Tomato Sauce

A Puff Pastry Case Filled with Market Vegetables, Dressed with a Mixed Herb Sauce and Sakura Cress

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

**All Vegetarian Main Courses are £16.00**

\* \* \*

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 **£3.90** per portion

\* \* \*

## Desserts

Limoncello and Pistachio Crème Brûlée with Almond Biscuits

Summer Fruits and Champagne Jelly with Honey Madelines and  
Chantilly Cream

A Trio of Pineapple, Chocolate and Lemon Custard  
with Brandy Snap

Chocolate Brownie with Clotted Cream, Banana and Toffee Ice Cream

Pear and Almond Tart with a Roast Pear and Vanilla Cream Sauce

Chocolate Truffle Cake with Espresso Mascarpone Cream and Raspberries

Plum and Vanilla Bruschetta with Marmalade Sauce

Lemon Verbena Posset, Spice Summer Berries and Yorkshire Sugar Cakes

English Cheese Plate

**All desserts are £12.00**

\* \* \*

English Cheese Plate

If chosen as a fourth course  
**£8.00**

\* \* \*

Coffee and Pegasus Chocolates

**£4.80**

\* \* \*

**Set Menu A**

Roasted Vegetable Tart Tatin with Roasted Red Onion and Provencal Dressing

\* \* \*

Supreme of Corn Fed Chicken with an Olive Oil and Chive Potato Cake, Market Vegetables and Watercress Sauce

\* \* \*

Rosewater and Buttermilk Pudding with Raspberry and Fruit Coulis Shortbread Biscuits

\* \* \*

Coffee and Pegasus Chocolates

**£36.50**

\* \* \*

**Set Menu B**

Tian of Goat's Cheese with a Black Olive Tapenade, Wild Rocket and Hazelnut Dressing

\* \* \*

Poached Salmon with a Chive and Cucumber Salsa, Crushed New Potatoes and Dutch Sauce

\* \* \*

Vanilla and Lavender Mousse and Maids of Honour

\* \* \*

Coffee and Pegasus Chocolates

**£38.50**