

## Winter Menu

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



**STARTERS**

Coquille Saint Jacques  
**£10.15**

Parma Ham, Celeriac Grain Mustard and Winter Radish Salad  
**£8.70**

Arbroath Smokie Fish Cake with Mushy Peas and Tartare Sauce  
**£8.45**

Plum Tomato, Red Onion and Goats Cheese Tart Tatin with  
Tomato and Basil Sauce  
**£8.70**

Inner Temple Sea Food Pie  
Served as a Starter or Main Course  
**£8.70 / £17.40**

Lobster Soup with a Medley of Vegetables and Hand Rolled Bread  
**£8.20**

Potted Shrimps with Lemon, Brown Bread and Butter and a Winter Salad  
**£10.45**

A Selection of Smoked Fish Served with Horseradish Panna Cotta, Baby  
Beetroot and a Watercress Sauce  
**£14.85**

Chicken Liver and Thyme Terrine with Cumberland Sauce and  
Toasted Brioche  
**£9.45**

Wild Mushroom Broth with Truffle Oil and Cheese Straws  
**£8.20**

Tian of Artichoke, Potato and Chives with a  
Poached Hens Egg and Chervil Mayonnaise  
**£8.70**

## 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**

**MEAT AND FISH MAIN COURSES**

Supreme of Organic Salmon with French Style Peas, Crushed Potatoes and  
Hollandaise Sauce  
**£19.15**

Roast Breast of Telemarar Duck with  
Fondant Potatoes, Salsify and a Fig and Port Wine Sauce  
**£18.90**

Pan Fried Free Range Sutton Hoo Chicken with Shallots, Mushrooms and  
Savoy Cabbage, Pont Neuf Potatoes and a Reduced Chicken Broth  
**£17.90**

Roast Rack of Kentish Lamb with Roasted Garlic, Pea and Mint Puree  
Cocotte Potatoes and Cumberland Sauce  
**£26.30**

Sea Bass with a Herb Crust, Brown Shrimps,  
French Beans and Chive Butter Sauce  
**£20.95**

Pan Fried Cutlet of Veal with Black Pudding, Cauliflower,  
Potato Puree and a Thyme and Onion Sauce  
**£28.60**

Braised Beef on Bubble and Squeak with Yorkshire Pudding, Buttered Carrots  
and a Red Wine and Shallot Sauce  
**£18.40**

Steak and Kidney Pie with Grain Mustard Mashed Potatoes, Spinach Timbale,  
Baby Carrots and Morrel Mushroom Sauce  
**£18.90**

Cumin Scented Loin of Kentish Lamb with Roasted Winter Vegetables and  
Spiced Lamb Gravy  
**£20.20**

Belly of Middle White Kentish Pork, Braised Red Cabbage, Buttered Mids,  
Apple Sauce and Pan Gravy  
**£18.40**

### **VEGETARIAN MAIN COURSES**

Cannelloni of Ratatouille with Ricotta and Basil with a  
Tomato and Thyme sauce

Mediterranean Cassoulet with Mixed Pulses and Harissa,  
Topped with a Herb Crust and served with a Roasted Pepper Sauce

Roasted Winter Vegetables on a Bean Chilli with Sour Cream and Chives

Potato and Goat's Cheese Brulee with Mushroom and Shallot Compote

**All Vegetarian Main Courses are £18.40**

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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

Chocolate Fondant with Vanilla Ice Cream and a Rich Chocolate Sauce

Sticky Toffee Pudding with Rum and Raisin Ice Cream and Caramel Sauce

Bread and Butter Pudding with Crème Anglaise

Lemon Posset with Maids of Honour

Tart Tatin served with a Shot of Calvados and Clotted Cream Ice Cream

Baked American Cheesecake with Compote of this year's  
Bottled Summer Berries

Crème Brûlée with a Mulled Wine Poached Pear and Shortbread Biscuits

Spiced Rice Pudding with Earl Grey Infused Prunes  
Pistachio and Almond Tuiles  
*This dessert is served cold*

**All desserts are £11.25**

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English Cheese Plate

**£10.05** if chosen as fourth course

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Coffee and Pegasus Chocolates

**£4.50**

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**SET MENUS**

**MENU A**

Wild Mushroom Soup with White Truffle Oil and Herb Croutons

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Pan Fried Supreme of Corn Fed Chicken with a Spinach and Potato Cake,  
Turned Carrots and Chive Butter Sauce

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Chocolate Bavaois Served with Orange Compote and Whipped Cream

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Coffee and Pegasus Chocolates

**£35.25**

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**MENU B**

Potted Organic Salmon with Winter Salad and Country Bread

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Guinea Fowl in Red Wine with Compote of Mushrooms and Shallots and  
Castle Potatoes

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Lemon Posset with Maids of Honour

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Coffee and Pegasus Chocolates

**£37.30**

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**MENU C**

Chicken Liver and Thyme Terrine with Cumberland Sauce and  
Toasted Brioche

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Grilled Supreme of Salmon with Lentils du Puy,  
Lardons of Bacon and Savoy Cabbage

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Meringue Mont Blanc

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Coffee and Pegasus Chocolates

**£38.35**

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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