

## WINTER MENUS 2010/11

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

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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 £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

Chicken Liver Parfait with Apple and Saffron Chutney and  
Crisp Salad Leaves

£7.25

Tian of Artichoke, Potato and Tomato Mimosa

£7.25

Terrine of Smoked Mackerel and Potato with  
Horseradish Sauce and Winter Salad

£7.25

Roast Pumpkin and Thyme Soup with  
Toasted Pumpkin Seeds and White Truffle Oil

£8.25

Supreme of Pigeon with Braised Beetroot,  
Lentils du Puy and Sherry and Balsamic Dressing

£8.50

Three Tomato Salad with Mozzarella, Basil and Shallots,  
Watercress Salad with Virgin Olive Oil Dressing

£8.75

Potted Shrimp with Toasted Brown Bread, Lemon and Chive Oil

£10.50

Charcuterie Platter with a Celeriac Salad, Grain  
Mustard Dressing and Winter Cress

£11.00

London Cured Smoked Salmon, Horseradish Panna Cotta,  
Cucumber and Dill Salad with Lemon Dressing

£11.00

Seafood au Gratin

£11.00

Confit of Duck with Onion Marmalade and Sakura Cress

£11.50

## 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

**MEAT AND FISH MAIN COURSES**

Venison Sausage with Port Wine Sauce on a Potato and Pumpkin Puree,  
Roasted Winter Vegetables

**£15.00**

Sautéed Corn Fed Chicken with a Riesling and Tarragon Sauce,  
Savoy Cabbage with Pancetta and Chateau Potatoes

**£17.50**

Braised Barnsley Chop with Fondant Potatoes, Roasted Winter Vegetables  
and a Spiced Pan Gravy

**£17.50**

Smoked Haddock Fish Cake with Hollandaise Sauce,  
Pont Neuf Potatoes, Peas and Bacon

**£17.50**

Poached Guinea Fowl with Winter Vegetables,  
Herbed Puy Lentils and Salsa Verde

**£18.50**

Supreme of Organic Salmon with a Poached Hen's Egg on a bed of Olive Oil  
Mashed Potato and Spinach with a White Wine and Chive Velouté

**£19.15**

Roast Duck with a Port Wine and Fig Sauce,  
Crushed Pumpkin and Dauphinoise Potatoes

**£20.50**

Peppered Sirloin with Carrot and Swede Puree, Green Beans, Vine Cherry  
Tomatoes and Thyme and Rosemary Jus

**£21.00**

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

**£26.95**

Grilled Halibut with Marinated Peppers, Olives and a Potato and Chive Cake

**£29.95**

### **VEGETARIAN MAIN COURSES**

Mushroom Tartlet served with Fine Beans, Sautéed Garlic and a  
Blue Cheese and Thyme Sauce

Deep Fried Hen's Egg with Creamed Spinach, Pan Fried  
Wild Mushrooms and a Toasted Parsley Croute

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

**All Vegetarian Main Courses are £18.75**

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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**

Autumn Pudding with Caramel Sauce

Chestnut and Chocolate Marquise with Whisky Cream Sauce

Cappuccino Cup with a Doughnut Ball

Baked Banana, Pandan and Coconut Sauce

Treacle Tart with Lime and Cinnamon Posset and Honeycomb Crisp

Chilled Cherry Soufflé with Late Fall Fruits

Warm Chocolate Fondant, Griottes and White Chocolate Sauce

Lemon and Sultana Pannetone Pudding with Apricot Sauce

**All desserts are £11.50**

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English Cheese Plate

**£10.30**

If chosen as fourth course

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Coffee and Pegasus Chocolates

**£4.60**

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**SET MENUS**

**MENU A**

Wild Mushroom Soup with White Truffle Oil and Herb Croutons

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Pan Fried Chicken with Shallots, Mushrooms and Green Beans, Pont Neuf Potatoes and a Reduced Chicken Broth

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Lemon Posset with Maids of Honour

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Coffee and Pegasus Chocolates

**£36.00**

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**MENU B**

Plum Tomato, Red Onion and Goat's Cheese Tart Tatin with Tomato and Basil Sauce

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Supreme of Salmon with French Style Peas, Crushed Potatoes and Hollandaise Sauce

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Crème Brûlée with a Mulled Wine Poached Pear and Shortbread Biscuits

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Coffee and Pegasus Chocolates

**£36.00**