



THE HONOURABLE SOCIETY OF THE
MIDDLE TEMPLE

Banqueting Menu

Autumn/Winter 2017/18



Banqueting packages

First class, in-house caterers – the team at Middle Temple create stylish, imaginative and tantalising cuisine.

Our menus are carefully designed to provide organisers with the flexibility to choose courses to suit the palate of their guests.

The Events team will be happy to discuss any specific requirements you have for your event. Bespoke menus are also available on request.

020 7427 4820

events@middletemple.org.uk



Key

- (P) Peanuts
- (S) Soya
- (F) Fish
- (Ce) Celery
- (M) Milk
- (SD) Sulphur Dioxide
- (Mu) Mustard
- (G) Gluten
- (L) Lupin
- (Mo) Molluscs
- (N) Nuts
- (E) Eggs
- (C) Crustaceans
- (Se) Sesame Seeds
- (*) May Contain

Allergen advice

Middle Temple believes it is important to provide our customers with correct and concise information that helps you make informed food choices. If you require any further assistance please speak to a member of our team.

Please ensure any dietary requirements of your guests are provided as dishes may slightly vary from the menu specification.



Canapés



Our deliciously tempting, bite-sized canapés are beautifully presented and perfect for elegant drinks receptions.

Our extensive menu includes both hot and cold options as well as desserts.

PRICES FOR CANAPES

Selection of 3 £9.50

Selection of 5 £16.00

Selection of 7 £22.50

Additional £3.80

Prices are quoted inclusive of staff costs, equipment and VAT

Cold Canapés

Meat

Chicken liver parfait, toasted brioche, onion jam (G E M SD)

Smoked duck, port and cranberry marmalade (G SD)

Roast beef, pumpnickel, horseradish cream (G M)

Pressed ham hock, saffron mayonnaise, cornichon (E)

Fish

Cod ceviche and black bean taco (SD F)

Scottish oak smoked salmon, potato cake, cream cheese (G E M F)

Olive oil fried octopus, preserved lemon emulsion, sesame cracker (Mo Se G E)

Monkfish tataki, rice cake, pickled ginger (G SD S F)

Vegetarian

Caramelised pear, brie, rosemary, olive oil crisp (G M)

Beetroot mousse, watercress, balsamic powder (G M SD)

Goats cheese parfait, pistachio, beetroot chutney (N M)

Thai spiced pumpkin, coconut powder, seaweed cracker (G S Se)



Hot Canapés



Meat

Buttermilk fried chicken, waffle, maple bacon (G M E)

Miso glazed beef, spring onion, enoki mushroom (S)

Lamb pastille, honey and nut dressing (G N)

Ham hock croquette, piccalilli (G E M SD Mu)

Fish

Sole Goujons, fries, tartare sauce (F E G)

Mini fish pie, mustard and dill mash (F G M Mu)

Crispy coconut prawn, curry leaves, mango chutney (E C Mu)

Teriyaki grilled salmon, black sesame, chilli lime pickle (F S Se)

Vegetarian

Macaroni cheese bites, herb crumb, tomato chutney (G M Mu)

Balsamic fig, thyme and goats cheese tart (G M SD)

Polenta coated heritage potato fries, roast garlic mayonnaise (E)

Butternut squash falafel, pomegranate, mint (Se)

Dessert Canapés

Passionfruit meringue tart (G E M)

Almond and dark chocolate brownie (N E M)

Assorted macarons (N E M)

Chocolate opera gateau (G E M)

Baked vanilla cheesecake (G E M)



Bowl Food



We offer an extensive selection of Bowl Food dishes, each created with delicious flavours that combine and complement. Ideal for an informal supper or a more substantial reception.

PRICES FOR BOWL FOOD

Selection of 3 bowls £16.50

Selection of 5 bowls £27.50

Additional £6.00

Prices are quoted inclusive of staff costs, equipment and VAT

Meat

Rabbit and prawn paella, chorizo, smoked paprika (Ce C)

Shepherd's pie (Ce M G E)

Beef chilli, tortilla crisps, sour cream (M Ce)

Crispy pork belly, spring onion mash, cider jus (M Ce)

Teriyaki chicken, sticky rice, Asian greens (S Se P)

Fish

Tandoori salmon, fragrant rice, cucumber salad (F M)

Lemongrass and chilli prawns, rice noodles, peanut (C P S Se)

Garlic mussels, white wine, soft herbs, sourdough (Mo DS Ce G M)

Fish pie, spinach, seeded mustard mash (F Mu M E G)

Black bean and ginger roasted hake, coriander rice (F S)

Vegetarian

Potato and cauliflower curry, basmati rice, poppadum (Ce)

Fresh egg pasta, ratatouille vegetables, basil (E G Ce)

Wild mushroom risotto, black truffle, parmesan (M Ce)

Roasted butternut squash, quinoa, toasted pumpkin seeds (N Ce)

Chickpea tagine, apricot and coriander couscous (SD Ce G)



Fine Dining



Our fine dining menu includes an extensive array of fresh, seasonal fish, meat and vegetarian dishes.

We have developed a close relationship with local suppliers to guarantee the ingredients we use are fresh, ethically produced and utterly delicious.

Your menu can be matched with a carefully selected choice of wine from our cellar, our knowledgeable team will be happy to advise you on the best pairings.

Soup



Broccoli, blue cheese beignet, sour cream and chives £9
(G E M)

Parsnip and apple, roasted hazelnut, truffled honey £9
(N)

Butternut squash, toasted pumpkin seed, watercress £9
(M)

Bouillabaisse, fruits of the sea, rouille, sourdough £14
(F G C Mo E)

Duck consommé, turnip, truffle and duck egg tortellini £11
(E G)

Cold Starters

Beetroot panna cotta, goats cheese crumble, pickled walnut £12

(Sd)

Gamebird terrine, pumpkin puree, blackberry, seeded croute £13

(G Ce)

Grilled mackerel, textured cucumber, horseradish £12

(F Mu)

Venison carpaccio, sweet onion, pickled mushroom, parsnip crisp £14

(S D)

Heritage potato salad, bitter leaves, horseradish, truffle £11

(Mu)



Hot Starters



Diver scallop, cauliflower puree, black pudding, tomato kasundi, curry leaf £15

(Mo M G Mu)

Lobster risotto, sea herbs, tarragon oil, wild mushroom £14

(C M Ce)

Roasted wood pigeon, celeriac puree, braised chicory, pomegranate molasses £12

(Ce)

Twice baked cheese and leek soufflé, brioche and thyme crouton, beetroot £12

(G M E)

Grilled leek and blue cheese tart, toasted hazelnut, chicory and orange caramel £13

(G M N)

Main Courses - Fish

Dover sole, prawn and chive mousse, potato puree, sprout leaves, hazelnut butter £32

(F C M N)

Grilled ocean trout, grilled heritage potato, braised leek, turnip puree, wild mushroom £28

(F M)

Pan roasted hake, Jerusalem artichoke puree, spiced cauliflower, sultana, saffron emulsion £27

(F M Sd E)

Wild seabass, squid ink and rosemary risotto, chorizo, salsify, pumpkin puree £29

(F Mo M)

Roasted halibut, butternut squash, potato and sage gnocchi, parmesan crust, beetroot £32

(F G M E)



Main Courses - Meat



Roasted breast of pheasant, beetroot puree, leg pudding, sprouts, game jus £27

(G Ce E M)

Grilled 32 day dry aged sirloin and pressed ox cheek, parsnip, roasted leek, hasselback potato, bone marrow sauce £32

(Ce M Sd)

Pan roasted grouse, celeriac puree, kale, grapes, port and thyme reduction £28

(Ce Sd)

Cocoa dusted venison, potato puree, salsify, slow roasted shallot, coffee jus £33

(M Sd)

Confit duck leg, red cabbage puree, grilled sprouts, mustard and thyme roasted heritage potato, redcurrant jus £26

(Mu)

Main Courses - Vegetarian

Pumpkin tortellini, roasted chestnuts, sage Beurre noisette £18

(G N E M)

Celeriac and Swiss chard pithivier, wild mushroom, onion jus £20

(Ce E G M)

Beetroot spelt risotto, horseradish, beetroot leaves, parsnip crisp £18

(Mu)

Cauliflower steak, puree, truffled egg, roasted leek, caper dressing £19

(M E Sd)

Butternut squash falafel, pomegranate, mint, pickled shallot, yoghurt £18

(Se Sd M)



Desserts



Assiette
Selection of three desserts
£14

Bramley apple, quince and walnut crumble, cinnamon ice cream £10
(N G M E S)

Spiced pumpkin doughnut, coffee glaze, walnut, dulce de leche
ice cream £10
(G M E N S)

Chocolate marquise, salted caramel popcorn, peanut butter £10
(M E P)

Lemon posset, pistachio sponge, salted honey yoghurt, lavender £10
(M N G E)

Baked banana cheesecake, gingerbread biscuit, macadamia,
coconut sorbet, chocolate £10
(G E M N)

Carrot cake, orange and cardamom syrup, burnt pineapple £10
(G N S)

Cheese boards

A selection of artisanal local British cheeses, crispbreads, pear chutney, walnut loaf

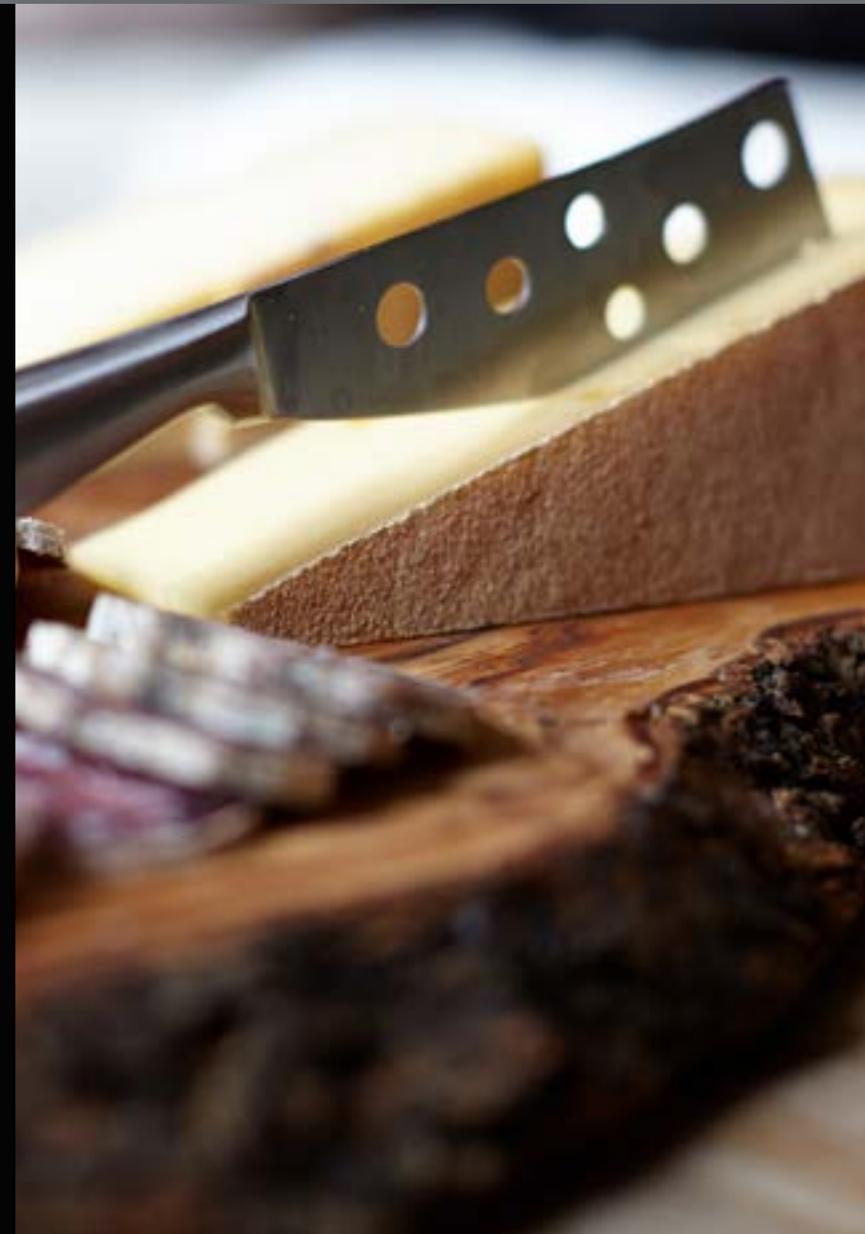
(G M N Ce)

As an alternative to dessert £12.50

As a fourth course £8.00

Tea or Coffee £3 per person

Tea or Coffee and chocolates £4.25 per person





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